

*Pepe's Italian & Liquor  
Tuscan Summer  
Set Menu Packages*

PEPE'S ITALIAN & LIQUOR  
275 EXHIBITION ST. MELBOURNE 3000  
EM. [INFO@PEPESITALIAN.COM.AU](mailto:INFO@PEPESITALIAN.COM.AU)  
W. [PEPESITALIAN.COM.AU](http://PEPESITALIAN.COM.AU) PH. 0396637994



**FAMILY STYLE \$65 PER HEAD**

Shared dishes, what Pepe's does best!

*Antipasti*

**HOUSE BAKED FOCACCIA** <sup>(w)</sup>

**ANTIPASTO** Artisan Salumi, Pickled Vegetables, Parmigiano, Olives

**SUPPLI AL TELEFONO** <sup>(w)</sup> Funghi

---

*Macaroni*

**SPICY RIGATONI VODKA** <sup>(w)</sup> Tomato, Onion, Calabrian Chilli

*Carne*

**POLLO ALLA CACCIATORA** Braised Chicken, Capsicum, Vermentino

Upgrade to: **PORCHETTA** + \$5 per head

Upgrade to: **GRAIN FED EYE FILLET** + \$8 per head

*Contorni*

**GARDEN SALAD** Vinaigrette Dressing

**PATATE AL FORNO** Roast Potatoes, Rosemary

---

*Dolci*

**TIRAMISÙ**



## **FAMILY STYLE \$85 PER HEAD**

Shared dishes, what Pepe's does best!

### *Antipasti*

**HOUSE BAKED FOCACCIA** <sup>(w)</sup>

**BURRATA** <sup>(w)</sup> Heirloom Tomato, Basil

**SUPPLI AL TELEFONO** <sup>(w)</sup> Funghi

**ERBAZZONE** <sup>(w)</sup> Wild Greens + Parmigiano Reggiano Pie

---

### *Macaroni*

**SPICY RIGATONI VODKA** <sup>(w)</sup> Tomato, Onion, Calabrian Chilli

### *Carne*

**POLLO ALLA CACCIATORA** Braised Chicken, Capsicum, Vermentino

Upgrade to: **PORCHETTA** + \$5 per head

Upgrade to: **GRAIN FED EYE FILLET** + \$8 per head

### *Contorni*

**ARUGULA & PERE** Rocket, Pear, Parmigiano, Balsamic, EVOO

**PATATE AL FORNO** Roast Potatoes, Rosemary

---

### *Dolci*

**PANNA COTTA** Vanilla Panna Cotta, Fresh Berries, Raspberry Sorbet

**TIRAMISÙ**



## **FAMILY STYLE \$100 PER HEAD**

Shared dishes, what Pepe's does best!

### *Antipasti*

**HOUSE BAKED FOCACCIA** <sup>(v)</sup>

**BURRATA** <sup>(v)</sup> Heirloom Tomato, Basil

**PROSCIUTTO** San Daniele Prosciutto, Parmigiano Reggiano

**GNUDI** <sup>(v)</sup> Spinach + Ricotta Dumplings

**POLPO ALLA PIZZAIOLA** Charred Octopus, Tomato, Olives, Capers, Jalepeños

---

### *Macaroni*

**SUNFLOWERS** <sup>(v)</sup> Pumpkin Filled Pasta, Burnt Sage, Hazlenut

### *Carne*

**TUSCAN MIX GRILL** Southern Ranges Eye Fillet, Two Point Lamb Cutlet,  
Chicken Thigh, Pork + Fennel Sausage, Agliata

### *Contorni*

**ARUGULA & PERE** Rocket, Pear, Parmigiano, Balsamic, EVOO

**PATATE AL FORNO** Roast Potatoes, Rosemary

---

### *Dolci*

**IL DUOMO** Florentine Lemon Cake

**TIRAMISÙ**



**PIZZA PARTY \$45 PER HEAD**

Shared selection of antipasti, pizza and sides.

*Antipasti*

**ANTIPASTO** Artisan Salumi, Pickled Vegetables, Parmigiano, Olives, Grissini

---

*Pizza*

**PEPE'S RONI** Pepperoni, San Marzano Tomato, Fior Di Late, Parmigiano Reggiano

**CAPRICCIOSA** Shaved Ham, Artichoke, Tomato, Olives, Fior di Latte

**LA ZUCCHINA** <sup>(v)</sup> Zucchini, Pecorino Toscana, Cacio Ricotta, Basil

**MARGHERITA** <sup>(v)</sup> San Marzano Tomato, Basil, Fior Di Latte, Parmigiano Reggiano

**QUATTRO SALUMI** Sopressa Salami, Pork Sausage, Prosciutto Cotto, Ham,  
Datterni Tomato, Peppers, Pickled Chilli

---

*Contorni*

**FRENCH FRIES**



### **COCKTAIL PACKAGE \$50 PER HEAD**

Selection of eight items from Canapés and Dolci.

### **GRAZING PACKAGE \$60 PER HEAD**

Selection of six items from Canapés and Dolci, and two items from More Substantial.

Additional Canapes - \$7 per head, per item.

Additional Substantial Canapes - \$10 per head, per item.

## *Cold Canapes*

---

#### **DUCK & PISTACHIO RILLETE**

On Toast Cornichon

#### **POTATO SKINS**

Sour Cream, Bacon, Cheese, Chives

#### **SYDNEY ROCK OYSTERS**

Freshly Shucked, Mignonette

#### **TUNA CRUDO ON ROESTI**

Preserved Lemon, Sage, Sicilian Capers

#### **PROSCIUTTO E MELONE**

Cantelope, Prosciutto

#### **CEASER LETTUCE CUP**

Bacon, Egg, Anchovy

#### **RARE BEEF WRAPPED IN PROSCIUTTO**

Horseradish Cream & Micro Herbs

#### **BRUSCHETTA <sup>(V)</sup>**

Mushroom, Thyme

#### **RARE ROAST BEEF ON ROESTI**

Porcini Butter

#### **WHIPPED RICOTTA <sup>(V)</sup>**

Bullhorn Peppers, Toast

## *Hot Canapes*

---

#### **SUPPLI AL TELEFONO <sup>(V)</sup>**

Funghi

#### **PROSCIUTTO**

Gnocco Fritto, Stracciatella

#### **ORAZIO'S SAUSAGE ROLLS**

#### **FRIED CHICKEN**

Arrabiata Sauce

#### **POLENTA CHIPS <sup>(V)</sup>**

Tomato Sugo, Aioli

#### **PIZZA POCKET**

Porchetta, Salsa Verde

#### **ZUCCHINI, MINT AND HALOUMI FRITTERS <sup>(V)</sup>**

Dukka & Aioli

#### **POLPETTE AL SUGO**

Pork and Veal Meatball, Napoli Sauce

#### **OLIVE ALL'ASCOLANA**

Stuffed Fried Olives, Pork

## *More Substantial*

---

### **CHEFS SELECTION OF PIZZA**

#### **DINER CHEESEBURGER**

Wagyu Beef

### **FISH AND CHIP CONES**

Aioli

### **LAMB CUTLET**

Salsa Verde

## *Pasta Bowls - More Substantial*

---

### **GNOCCHI ALLA SORRENTINA <sup>(V)</sup>**

Tomato Sugo, Stracciatella

### **RISOTTO ALLA'ORTOLANA <sup>(V)</sup>**

Spring Vegetables

### **SPICY VODKA RIGATONI <sup>(V)</sup>**

Tomato, Onion, Calabrian Chilli

### **MINI RAVIOLONI**

Bolognese, Buffalo Ricotta, Parmigiano

## *Dolci*

---

### **CANOLLI ICE CREAMS**

Pistachio, Chocolate, Caramel

### **LEMON MERINGUE**

### **CHOCOLATE GANACHE TART**

Coco Rice Square

### **GLAZED VANILLA CUSTARD DONUTS**

Raspberries

### **VANILLA BRÚLÉE TART**

### **CARAMEL PROFITEROLES**