

*Pepe's Italian & Liquor  
Chalet Winter  
Set Menu Packages*

PEPE'S ITALIAN & LIQUOR  
275 EXHIBITION ST. MELBOURNE 3000  
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**FAMILY STYLE \$65 PER HEAD**

Shared dishes, what Pepe's does best!

*Antipasti*

**ARANCINI** <sup>(v)</sup> Funghi

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

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

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*Macaroni*

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

*Carne*

**POLPETTE AL SUGO** Veal+Pork Meatballs, Napoli Sauce

Upgrade to: **VEAL SALTIMBOCCA** Veal Medallions, Prosciutto, Sage +\$8 per person

Upgrade to: **GRAIN FED EYE FILLET** +\$10 per person

*Contorni*

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

**PATATE AL FORNO** Roast Potatoes, Rosemary

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*Dolci*

**TIRAMISÙ**



**FAMILY STYLE \$85 PER HEAD**

Shared dishes, what Pepe's does best!

*Antipasti*

**ARANCINI** <sup>(v)</sup> Funghi

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

**BURRATA** <sup>(v)</sup> Bullhorn Peppers

**PROSCIUTTO** San Daniele Prosciutto, Pickled Chillies

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*Macaroni*

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

**OR**

**PACCHERI ALLA NERANO** <sup>(v)</sup> Zucchini, Parmigiano Reggiano, Basil

*Carne*

**VEAL SALTIMBOCCA** Veal Medallions, Prosciutto, Sage

Upgrade to: **GRAIN FED EYE FILLET** +\$5 per person

*Contorni*

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

**PATATE AL FORNO** Roast Potatoes, Rosemary

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*Dolci*

**PEPE'S ROCHER** Hazelnut Mousse, Praline Cremeux, Chocolate Shell

**TIRAMISÙ**



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

Shared dishes, what Pepe's does best!

### *Antipasti*

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

**BURRATA** <sup>(v)</sup> Bullhorn Peppers

**PROSCIUTTO** San Daniele Prosciutto, Pickled Chillies

**CAPELANTE GRATINATE** Scallops, Pangrattato, Garlic Butter

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### *Macaroni*

**PACCHERI GAMBERI E POMODORINI** Prawns, Cherry Tomatoes, Garlic, Chili

### *Carne*

**GRAIN FED EYE FILLET** Condiments

### *Contorni*

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

**PATATE AL FORNO** Roast Potatoes, Rosemary

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### *Dolci*

**PEPE'S ROCHER** Hazelnut Mousse, Praline Cremeux, Chocolate Shell

**HEAVEN'S GLITTER** Coconut Panna Cotta, Raspberry Gelato, Passionfruit,  
Meringue, Coconut Chantilly, Stardust



## **PIZZA PARTY \$45 PER HEAD**

Shared selection of antipasti, pizza and sides.

### *Antipasti*

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

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### *Pizza*

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

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

**ZUCCA** <sup>(w)</sup> Roast Pumpkin, Provola, Sage Oil, Goats Cheese

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

**LA FUNGHI** <sup>(w)</sup> Mixed Mushrooms, Buffalo Mozzasrella, Thyme

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### *Contorni*

**FRENCH FRIES**

### **PIZZA PARTY UPGRADES**

**SPICY RIGATONI VODKA** <sup>(w)</sup> +\$10 per person

**TIRAMISÙ** +\$10 per person

**GARDEN SALAD** +\$5 per person



### **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 person, per item.

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

## *Cold Canapes*

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#### **TUSCAN CROSTINI**

Chicken Liver Paté

#### **POTATO SKINS**

Sour Cream, Bacon, Cheese, Chives

#### **SYDNEY ROCK OYSTERS**

Freshly Shucked, Mignonette

#### **KINGFISH CRUDO**

Preserved Lemon, Sage, Sicilian Capers

#### **PROSCIUTTO E MELONE**

Cantelope, Prosciutto

#### **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*

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

Funghi

#### **PROSCIUTTO**

Gnocco Fritto, Stracciatella

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

#### **FRIED CHICKEN**

Arrabiata Sauce

#### **CALZONCINI CAPRESI**

Mini Calzone, Tomato, Cheese, Basil

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

Tomato Sugo, Aioli

#### **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*

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### **CHEFS SELECTION OF PIZZA**

#### **DINER CHEESEBURGER**

Wagyu Beef

### **FISH AND CHIP CONES**

Aioli

### **LAMB CUTLET**

Salsa Verde

## *Pasta Bowls - More Substantial*

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

Tomato Sugo, Stracciatella

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

Funghi

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

Tomato, Onion, Calabrian Chilli

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

Ricotta & Spinach Filled Pasta, Napoli

## *Dolci*

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### **CANNOLI**

Ricotta, Chocolate

### **NY LEMON CHEESECAKE**

### **TIRAMISU PROFITEROLES**

### **LEMON MERINGUE TART**

### **GLAZED VANILLA CUSTARD DONUTS**

Raspberries

### **TRIPLE CHOCOLATE SLICE**

### **ICE CREAM CANNOLIS**

Pistachio, Chocolate, Caramel