

*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 ^(v) Funghi

HOUSE BAKED FOCACCIA ^(v)

ANTIPASTO Artisan Salumi, Pickled Vegetables, Parmigiano, Olives

Macaroni

SPICY RIGATONI VODKA ^(v) 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

Dolci

TIRAMISÙ



FAMILY STYLE \$85 PER HEAD

Shared dishes, what Pepe's does best!

Antipasti

ARANCINI ^(v) Funghi

HOUSE BAKED FOCACCIA ^(v)

BURRATA ^(v) Bullhorn Peppers

PROSCIUTTO San Daniele Prosciutto, Pickled Chillies

Macaroni

SPICY RIGATONI VODKA ^(v) Tomato, Onion, Calabrian Chilli

PACCHERI ALLA NERANO ^(v) 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

Dolci

TIRAMISÙ



FAMILY STYLE \$100 PER HEAD

Shared dishes, what Pepe's does best!

Antipasti

HOUSE BAKED FOCACCIA ^(v)

BURRATA ^(v) Bullhorn Peppers

PROSCIUTTO San Daniele Prosciutto, Pickled Chillies

CAPELANTE GRATINATE Scallops, Pangrattato, Garlic Butter

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

Dolci

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

HEAVEN'S PAVLOVA Meringue, Coconut Panna Cotta, Raspberries,
Passionfruit Gelato, Chantilly Cream, Stardust



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

ZUCCA ^(w) Roast Pumpkin, Provola, Sage Oil, Goats Cheese

MARGHERITA ^(w) San Marzano Tomato, Basil, Fior Di Latte, Parmigiano Reggiano

LA FUNGHI ^(w) Mixed Mushrooms, Buffalo Mozzasrella, Thyme

Contorni

FRENCH FRIES

PIZZA PARTY UPGRADES

SPICY RIGATONI VODKA ^(w) +\$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

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 ^(V)

Mushroom, Thyme

RARE ROAST BEEF ON ROESTI

Porcini Butter

WHIPPED RICOTTA ^(V)

Bullhorn Peppers, Toast

Hot Canapes

ARANCINI ^(V)

Funghi

PROSCIUTTO

Gnocco Fritto, Stracciatella

ORAZIO'S SAUSAGE ROLLS

FRIED CHICKEN

Arrabiata Sauce

CALZONCINI CAPRESI

Mini Calzone, Tomato, Cheese, Basil

POLENTA CHIPS ^(V)

Tomato Sugo, Aioli

ZUCCHINI, MINT AND HALOUMI FRITTERS ^(V)

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 ^(V)

Tomato Sugo, Stracciatella

RISOTTO ^(V)

Funghi

SPICY VODKA RIGATONI ^(V)

Tomato, Onion, Calabrian Chilli

RAVIOLI ^(V)

Ricotta & Spinach Filled Pasta, Napoli

Dolci

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