

*Pepe's Italian & Liquor
& The Rintel Room
Set Menu Packages*

PEPE'S ITALIAN & LIQUOR
275 EXHIBITION ^{ST.} MELBOURNE 3000
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FAMILY STYLE \$68 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

POLLO AL LIMONE Sicilian Lemon Chicken, Burnt Rosemary

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

Contorni

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

PATATE AL FORNO Roast Potatoes, Rosemary

Dolci

TIRAMISÙ

UPGRADES

ARRIVAL SPICY MARG +\$18pp

ARRIVAL AMARETTO SOUR +\$18pp

ARRIVAL APEROL SPRITZ +\$15pp

ROUND OF LIMONCELLOS +\$10pp

ARRIVAL CANAPES

– **ZUCCHINI, MINT & HALOUMI FRITTERS** ^(v) +\$7pp

– **RARE BEEF WRAPPED IN PROSCIUTTO** +\$7pp

– **KINGFISH CRUDO** +\$7pp



FAMILY STYLE \$88 PER HEAD

Shared dishes, what Pepe's does best!

Antipasti

ARANCINI ^(v) Funghi

HOUSE BAKED FOCACCIA ^(v)

BURRATA ^(v) Roasted Bullhorn Peppers, Tomato + Almond Salsa

PROSCIUTTO San Daniele Prosciutto, Pickled Chillies

Macaroni

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

GIGLI Slow Braised Sausage Ragu, Sicilian Cheese Fondue

Carne

POLLO AL LIMONE Sicilian Lemon Chicken, Burnt Rosemary

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

Contorni

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

PATATE AL FORNO Roast Potatoes, Rosemary

Dolci

TIRAMISÙ

UPGRADES

ARRIVAL SPICY MARG +\$18pp

ARRIVAL AMARETTO SOUR +\$18pp

ARRIVAL APEROL SPRITZ +\$15pp

ROUND OF LIMONCELLOS +\$10pp

ARRIVAL CANAPES

– **ZUCCHINI, MINT & HALOUMI FRITTERS** ^(v) +\$7pp

– **RARE BEEF WRAPPED IN PROSCIUTTO** +\$7pp

– **KINGFISH CRUDO** +\$7pp



FAMILY STYLE \$100 PER HEAD

Shared dishes, what Pepe's does best!

Antipasti

HOUSE BAKED FOCACCIA ^(v)

BURRATA ^(v) Roasted Bullhorn Peppers, Tomato + Almond Salsa

PROSCIUTTO San Daniele Prosciutto, Pickled Chillies

KINGFISH CRUDO Sunset Dressing, Pickled Jalapeños, Pomegranate

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

MOUSSE AL CIOCCOLATO

CANNOLI SICILINA Ricotta + Housemade Nutella, Hazelnut Praline

UPGRADES

ARRIVAL SPICY MARG +\$18pp

ARRIVAL AMARETTO SOUR +\$18pp

ARRIVAL APEROL SPRITZ +\$15pp

ROUND OF LIMONCELLOS +\$10pp

ARRIVAL CANAPES:

- **ZUCCHINI, MINT & HALOUMI FRITTERS** ^(v) +\$7pp

- **RARE BEEF WRAPPED IN PROSCIUTTO** +\$7pp

- **ARANCINI** ^(v) +\$7pp



PIZZA PARTY \$50 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

LA ZUCCHINA ^(w) Zucchini, Pecorino Toscana, Cacio Ricotta, Basil

SPICY GARLIC Nduja, Garlic, Herbs, Parmigiano Reggiano

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

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

Contorni

FRENCH FRIES

GARDEN SALAD Vinaigrette Dressing

UPGRADES

ARRIVAL SPICY MARG +\$18pp
ARRIVAL AMARETTO SOUR +\$18pp
ARRIVAL APEROL SPRITZ +\$15pp
ROUND OF LIMONCELLOS +\$10pp

ADDITIONAL ENTREE – ARANCINI ^(w) +\$7pp
ADDITIONAL ENTREE – POLPETTE AL SUGO +\$7pp
SPICY RIGATONI VODKA ^(w) +\$10pp
TIRAMISU ^(w) +\$10pp



COCKTAIL PACKAGE \$55 PER HEAD

Selection of eight items from Canapés and Dolci.

GRAZING PACKAGE \$65 PER HEAD

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

Additional Canapes - \$7.5 per person, per item.

Additional Substantial Canapes - \$12 per person, per item.

Cold Canapes

SICILIAN CROSTINI ^(V)

Fava Bean Hummus, Preserved Lemon, Ricotta

POTATO SKINS

Sour Cream, Bacon, Cheese, Chives

SYDNEY ROCK OYSTERS

Freshly Shucked, Mignonette

KINGFISH CRUDO

Sunset Dressing, Pickled Jalapeños, Pomegranate

PROSCIUTTO E MELONE

Cantelope, Prosciutto

RARE BEEF WRAPPED IN PROSCIUTTO

Horseradish Cream, Micro Herbs

BRUSCHETTA ^(V)

Tomato, Basil

RARE ROAST BEEF ON ROESTI

Porcini Butter

WHIPPED BUFFALO RICOTTA ^(V)

Pistachio Pesto Crostini

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