

*Pepe's Italian & Liquor
Set Menu Packages*

PEPE'S ITALIAN & LIQUOR
275 EXHIBITION ^{ST.} MELBOURNE 3000
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FAMILY STYLE \$50 PER HEAD

Shared dishes, what Pepe's does best!

Primo

ARANCINI ^(w) Porcini

ANTIPASTO Artisan Salumi, Pickled Vegetables, Parmigiano, Olives

CASINO CLAMS Diamond Clams, Guanciale, Garlic Butter, Pangrattato

HOUSE MADE FOCACCIA

Secondi

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

VEAL SCALLOPINI

Contorni

CHALET HOUSE SALAD Witlof, Chicory, Fennel, Radish, Celery, Orange, Mascarpone

PARIS MASH Potato, Butter, Cream

Dolci

TIRAMISU



FAMILY STYLE \$70 PER HEAD

Shared dishes, what Pepe's does best!

Primo

ARANCINI ^(v) Porcini

TUNA ALLA PIZZAIOLA Sliced Raw Tuna, Anchovy, Pickled Jalapenos, Parsley, Capers

POLPETTE AL SUGO Pork and Veal Meatballs, Napoli Sauce

WHIPPED RICOTTA ^(v) Basil, Zucchini Crisps, Lemon

HOUSE MADE FOCACCIA

Secondi

MALFADINE AL RAGU D'AGNELLO Lamb Ragù, Pangrattato

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

GIGLI Prawns, Green Jalapeno Sauce

VEAL SALTIMBOCCA

Contorni

CAVOLO E PISELLI Cabbage, Pea, Parmigiano, Reggiano, Mint

Dolci

NY LEMON CHEESECAKE



TWO COURSE AND SIDES \$60 PER HEAD
THREE COURSE AND SIDES \$75 PER HEAD

Your guest's choice of entrée, main and dessert, with shared sides.

Primo

- ANTIPASTO** Artisan Salumi, Pickled Vegetables, Parmigiano, Olives, Grisini
GRILLED OCTOPUS Blackened Chickpeas, Salsa Verde
WHIPPED RICOTTA^o Zucchini Crisps, Slow Roasted Tomato, Basil, Lemon
CARPACCIO DI VITELLO Veal, Mushrooms, Walnuts, Shallots, Rocket
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Secondi

- MALFALDINE AL RAGU D'AGNELLO** Lamb Ragu, Pangrattato
MARKET FISH Salsa Verde
MANZO 200g Grain Fed Eye Fillet, Selection of Mustard, Charred Scallions
CANNELONI AI FUNGI ^o Ricotta, Walnuts, Sage

Contorni

- ROAST POTATOES** Garlic, Parmesan
GARDEN SALAD
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Dolci

- BANOFEE PIE**
STICKY DATE PUDDING
TIRAMISU



LUNCH MENU \$50 PER HEAD

Shared selection of antipasti and sides, and your guest's choice of main.

Primo

ARANCINI ^(v) Porcini

ANTIPASTO Artisan Salumi, Pickled Vegetables, Parmigiano, Olives

POLPETTE AL SUGO Pork and Veal Meatballs, Napoli Sauce

HOUSE MADE FOCACCIA

Secondi

MARKET FISH Salsa Verde

MALFALDINE AL RAGU D'AGNELLO Lamb Ragu, Pangrattato

CANNELONI AI FUNGI ^(v) Ricotta, Walnuts, Sage

Contorni

ROAST POTATOES Garlic, Parmesan

CAVOLO E PISELLI Cabbage, Pea, Parmigiano, Reggiano, Mint



PIZZA PARTY \$35 PER HEAD

Shared selection of antipasti, pizza and sides.

Primo

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

Secondi

POLPETTE Pork & Veal Meatballs, San Marzano Tomato, Cheese Blend

ORTOLANA ^(v) Eggplant, Zucchini, Mushroom, Pumpkin, Cheese Blend

PEPE'S RONI San Marzano Tomato, Parmesan, Fior Di Late, Scarmoza

MARGERITA ^(v) San Marzano Tomato, Basil, Fior Di Latte, Parmesan

PORCHETTA Roast Pork, Cracking, Potato, Mozzarella, Garlic, Rosemary

Contorni

FRIES Aioli



COCKTAIL PACKAGE \$40 PER HEAD

Selection of eight items from Canapés and Dolci.

GRAZING PACKAGE \$48 PER HEAD

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

Additional Canapes for \$5 per person, per item.

Additional Substantial Canapes for \$8 per person, per item.

Cold Canapes

DUCK & PISTACHIO RILLETE

On Toast Cornichon

POTATO SKINS

Sour Cream, Bacon, Cheese, Chives

SYDNEY ROCK OYSTERS

Freshly Shucked, Mignonette

TUNA PIZZAIOLO ON POTATO ROESTI

Capers, Parsley, Pickled Jalapenos, Anchovy

CEASER LETTUCE CUP

Bacon, Egg, Anchovy

GNOCOCO FRITTO

Prosciutto

RARE BEEF WRAPPED IN PROSCIUTTO

Horseradish Cream & Micro Herbs

TOMATO AND BASIL BRUSCHETTA ^(V)

MIGNON OF BEEF ON A MINI ROESTI

Porcini Butter

PROSCIUTTO AND MELON

RAINBOW TROUT LETTUCE CUP

Jerusalem Artichoke, Creme Fraiche, Chives

CASINO CLAMS

Guanciale, Garlic Butter, Pangrattato

Hot Canapes

ARANCINI

Bolognese

SPANAKOPITA ^(V)

Leek, Silverbeet, Feta

BAKED RICOTTA ^(V)

Basil, Pesto Toast

ORAZIO'S SAUSAGE ROLLS

FRIED CHICKEN

Aribiata Sauce

ARANCINI ^(V)

Porcini

ZUCCHINI, MINT AND HALOUMI FRITTERS ^(V)

Dukka & Aioli

POLENTA CHIPS

Parmesan, Fried Rosemary

POLPETTE AL SUGO

Pork and Veal Meatball, Napoli Sauce

OLIVE ALL'ASCOLANA

Cheese, Capsicum

More Substantial

CHEFS SELECTION OF PIZZA

DINER CHEESEBURGER

Wagyu Beef

CHICKEN MILINASE PANINO

Provalone, Rocket

FISH AND CHIP CONES

w. Aioli

LAMB CUTLET

Salsa Verde

Pasta Bowls - More Substantial

GIGLI

w. Prawns, Green Jalapeno Sauce

GNOCCHI CACIO PEPE(V)

SPICY VODKA RIGATONI

w. Tomato, Onion, Calabrian Chilli

VEAL TORTELLENI

Dolci

ITALIAN ICECREAM SANDWICH

BANOFFEE PIE

w. Salted Caramel

LEMON MERINGUE

CHOCOLATE GANACHE TART

w. Coco Rice Square

GLAZED VANILLA CUSTARD DONUTS

w. Raspberries

VANILLA BRÚLÉE TART

CARAMEL PROFITEROLES