

# Italian Canapé Menu

Pepi's elegant canapé menu is perfect for your cocktail-style event.

## *FRESCA (Fresh & Light)*

*Your selection from the following*

- OSTRICHE market best oysters, mignonette, lemon granita
- CAVIALE CUCCHIAIO handmade stracciatella, oscietra caviar, chive +7pp
- TUNA TARTARE tuna crudo, pistachio pesto, bottarga, lemon zest
- BRUSCHETTA herb crostini, cherry tomato, basil oil, caramelised onion
- TARTARE prime beef tartare, sardinian carasau, caper mayo, shaved cured egg yolk
- COCKTAIL DI GAMBERI cooked tiger prawns, salsa rosa, concasse cucumber, basil oil
- RICOTTA E FRUTTA millefoglie, white truffle ricotta mousse, seasonal fruit, raw honey
- CRUDO E MELONE crostini, san danielle prosciutto mousse, rockmelon tartare, mint oil
- RICCOLA hiramasa kingfish tartare, orange gazpacho, baby radish, negroni caviar
- BRESAOLA wagyu bresaola, pan brioche, mascarpone emulsion
- CROSTINO goats cheese, sundried tomato, herb dust (vg)
- BIGNE handmade bigne, mortadella mousse, pistachio

## *CALDI (Warm Canapés)*

*Your selection from the following*

- SUPPLI aborio, cacio e pepe (vg)
- ARANCINO aborio, bolognese ragù
- CALAMARI local squid, sea salt, pepper, lemon, dill aioli
- ORECCHIETTE fennel italian sausage, broccoli, garlic, pecorino
- POLPO grilled local octopus, cauliflower, pea tendrils, salmoriglio dressing
- GNOCCHI homemade gnocchi, quattro formaggi, fried sage, truffle paste, walnuts (vg)
- PANINO mini brioche bun, prime beef patty, sundried tomato mayo, provolone, guanciale
- PIZZA FRITTA fried pizza dough, san marzano, basil oil, grated parmesan (vg)
- GNOCCHI FRITTI deep fried gnocchi, pecorino, black pepper (vg)
- POLENTA polenta crisp, eggplant parmigiana, ricotta salata (vg)
- ARROSTICINI abruzzese-style lamb skewers, salsa verde

## *DOLCI (Sweets)*

*Your selection from the following*

- CANNOLI ricotta cannoli, pistachio, icing sugar
- CAPPUCCINO BIGNE whipped coffee, white chocolate, cocoa
- TIRAMISU SPOONS handmade tiramisu, marsala, espresso



*Pricing and minimum spend is subject to event requirements. All dietaries accommodated. Enquire within.*

*[ciao@pepis.com.au](mailto:ciao@pepis.com.au)*