



Pepi's Italian Cart

Say ciao to Pepi's authentic Italian-style cart available for weddings, ceremonies, private and corporate events.

Dolci (sweet)

Served LIVE from Pepi's cart with our chef

BIGNE custard filled bigne, chocolate ganache *8pp*

CANNOLI freshly piped cannoli with various flavours *8pp*

MACEDONIA CON GELATO seasonal fresh fruits, frangelico, vanilla bean gelato* *10pp*

TIRAMISU SPOONS handmade tiramisu, marsala, espresso *8pp*

Granita

LEMON GRANITA CUPS* *8pp*

Pepi's homemade recipe of Italian lemon granita using freshly squeezed handpicked lemons and served straight out of a lemon cup.

Make it more fun with a shot of the following alcohol selections to pour on top!

Selections

+Add Pepi's Limoncello *10pp* +Add Prosecco *10pp* +Add Aperol *10pp* +*BYO corkage \$250.00 ex.gst*

BRICOHE E GRANITA *14pp*

Your selection from pistachio, almond, chocolate, strawberry, lemon granita served in handmade bricohe buns, whipped cream

**gluten free.*

Please note all our granita is gluten free.

Additional

Pepi's cart hire and transportation from \$900.00 ex.gst. Service staff may be charged additionally based on final menu/guest numbers.

Complimentary biodegradable cocktail napkins, disposables included. *All pricing excluding gst.*

Cart Dimensions b:2200mm w:1100mm l:1700mm

Please enquire today to discuss a formal quote. Email us ciao@pepis.com.au

pepis.com.au