



AUTHENTIC ITALIAN PIZZERIA
2024

— CATERING MENU —

TRADITIONAL

PIZZA

MARGARITA

A TIMELESS CLASSIC FEATURING SMOOTH MOZZARELLA, FRESH HERBS, AND A PERFECTLY BALANCED BASE.

BBQ MEATLOVERS

A ROBUST MIX OF HAM, SALAMI, AND PEPPERONI LAYERED WITH MOZZARELLA AND FINISHED WITH A HINT OF TANGY BBQ SAUCE.

PEPPERONI

CRISP, SPICY PEPPERONI SLICES PAIRED WITH MELTED MOZZARELLA DELIVER A BOLD, IRRESISTIBLE BITE.

VEGETARIAN

A FRESH MEDLEY OF MUSHROOMS, ONIONS, CAPSICUM, AND OLIVES HARMONIOUSLY SERVED ON A MOZZARELLA BASE.

CAPRI

TENDER HAM, EARTHY MUSHROOMS, AND TANGY OLIVES COME TOGETHER WITH DELICATE MOZZARELLA FOR REFINED FLAVOUR.

HAM & PINEAPPLE

A SWEET AND SAVOURY TWIST WITH JUICY PINEAPPLE AND SAVOURY HAM ATOP A SMOOTH, MELTY MOZZARELLA LAYER.

SUPREME

A LOADED COMBINATION OF HAM, PEPPERONI, CAPSICUM, MUSHROOMS, AND ONIONS, ALL ENHANCED BY RICH MOZZARELLA.

Pollo

SUCCULENT ROAST CHICKEN PAIRED WITH EARTHY MUSHROOMS, SWEET ONIONS, AND A GENEROUS HELPING OF MOZZARELLA FOR A SATISFYING BITE.

DESERT

NUTELLA PIZZA

A GOLDEN WOOD-FIRED BASE SMOTHERED IN WARM, VELVETY NUTELLA, TOPPED WITH FRESH STRAWBERRIES AND A DUSTING OF ICING SUGAR. FINISHED WITH A DRIZZLE OF RICH CHOCOLATE SAUCE AND OPTIONAL MARSHMALLOWS FOR THE SWEET TOOTH. IT'S GOOEY, DECADENT, AND DANGEROUSLY MOREISH — THE PERFECT FINALE TO YOUR PIZZA PARTY.

\$27 PP - MIN 40 PPL - 3 HOURS DURATION

GOURMET

ENTREE

BRUCHETTA

CRISP TOASTED SOURDOUGH RUBBED WITH FRESH GARLIC, TOPPED WITH VINE-RIPENED TOMATOES, FRAGRANT BASIL, A DRIZZLE OF EXTRA VIRGIN OLIVE OIL, AND A HINT OF SEA SALT. SIMPLE, FRESH, AND BURSTING WITH FLAVOUR – THE PERFECT START TO YOUR ITALIAN FEAST.

PIZZA

MARGHERITA CLASSICA

THE ITALIAN STAPLE WITH A GOURMET TOUCH – DELICATE BOCCONCINI, FRESH BASIL LEAVES, AND A DRIZZLE OF EXTRA VIRGIN OLIVE OIL. IT'S SIMPLICITY DONE TO PERFECTION.

BOSCAIOLA

RUSTIC AND INDULGENT – SAUTÉED MUSHROOMS AND SHAVED HAM MELTED INTO A BED OF MOZZARELLA OVER A RICH SOUR CREAM BASE. CREAMY, COMFORTING, AND FULL OF FLAVOUR.

MORTADELLA

A SLICE OF LUXURY – SILKY MORTADELLA PAIRED WITH CRUSHED PISTACHIOS AND STRACCIATA DI BUFALA CHEESE ON A WHITE BASE. CREAMY, NUTTY, AND UNAPOLOGETICALLY INDULGENT.

SALSICCIA

HEARTY AND SATISFYING – ITALIAN SAUSAGE, ROASTED POTATO SLICES, AND A HINT OF ROSEMARY ON A CREAMY WHITE BASE. A RUSTIC FLAVOUR BOMB STRAIGHT FROM THE COUNTRYSIDE.

RUCOLA

FRESH AND FULL OF BITE – SAVOURY PROSCIUTTO, PEPPERY ROCKET, AND SHAVINGS OF PARMIGIANO CHEESE LAID OVER A TOMATO BASE. BALANCED, BOLD, AND OH-SO-EUROPEAN.

NEAPOLITANA

BOLD AND BRINY – ANCHOVIES AND OLIVES BRING A PUNCH OF FLAVOUR, BALANCED BY GOOEY MOZZARELLA ON A CLASSIC TOMATO BASE. A TRUE TRIBUTE TO NAPLES.

DESERT

NUTELLA PIZZA

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\$34 PP - MIN 35 PPL - 4 HOUR DURATION

TERMS AND CONDITIONS

For clients with 'fussy' eaters attending, we are more than happy to change pizza's on the gourmet menu for traditional pizza's (or a mix of both) however due to the added value of the gourmet menu. Gourmet pricing will still apply.

Quote includes: Pizzas, plates serviettes, our team of two and our marquee food is served from a table provided by you situated at your event either under our marquee or at a location of your choice on site.

Food Service times for the Traditional Menu are up to 3 hours, and up to 4 hours for the Gourmet Menu. Should you wish to extend the food service times additional charges apply. We reserve the right to pack down once all pizzas have been served or at the end of our allocated time. Any delays to the agreed starting times which result in an extension of service times will be charged at \$10 per hour per person.

Additional charges apply for functions more than 1 hour of travel from Sydney's CBD. Travel is charged at \$80 per hour (or part thereof) with the first hour of travel included (additional charges only apply after the first hour of travel).

We require off street parking on level ground in order to cater for your event. We reserve the right to decline service if the area provided is deemed unsafe or hazardous to our staff.

A 50% deposit is required to secure your requested date. Deposit will not be refunded if booking is cancelled with less than 30 days notice.

Payment in full is due within 24 hours of the date of your event date.

Minimum charge of 20 adults applies for package catering options. Please note that we will gladly attend a smaller event if the minimum charge is met.

If onsite power is not available an additional charge of \$50 for Generator Usage applies

ALLERGY NOTICE

WE PREPARE OUR PIZZAS WITH LOVE AND CARE, BUT PLEASE BE AWARE THAT OUR FOOD IS MADE IN AN ENVIRONMENT THAT HANDLES GLUTEN, DAIRY, NUTS, AND OTHER ALLERGENS. IF YOU OR YOUR GUESTS HAVE SPECIFIC DIETARY REQUIREMENTS OR ALLERGIES, LET US KNOW IN ADVANCE AND WE'LL DO OUR BEST TO ACCOMMODATE – BUT WE CANNOT GUARANTEE A COMPLETELY ALLERGEN-FREE ENVIRONMENT.

THANK YOU

THANK YOU

**...FOR CHOOSING PEPPINOS. WE LOOK
FORWARD TO WELCOMING YOU INTO OUR
FAMILY WHERE EVERY BITE CARRIES A TOUCH
OF TRUE ITALIAN PASSION.**
