





UGO offers unique and personalized options for individuals looking to enjoy an exclusive culinary experience in the comfort of their homes or office.

Our experienced Chefs and Maitre-D are passionate about providing you with the best Italian cuisine and are dedicated to creating a memorable and enjoyable experience for you and your guests in the most Italian way!

We offer brunch, lunch or dinner for 6 up to 12 people, and can customize a menu to accommodate special dietary requirements.

Our team have years of experience in Italian cuisine and fine dining and uses only the freshest local ingredients in season to make your meal unforgettable.

So if you're looking for a unique and special experience, let UGO Private Chef take care of your next gathering.

We look forward to helping you create an unforgettable event.

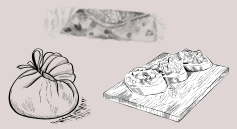




# MENU EXAMPLES

Our experienced chefs are passionate about creating meals taking classic Italian dishes and giving them a modern twist by using the freshest local and seasonal produce. Our signature dish is our Abruzzese-style Roast Porchetta, made with the best local pork and a special blend of herbs. From elaborate canapes to more classic Italian dishes, we offer a wide range of menu options to suit any occasion and of course, our chefs can customize a menu to meet your specific needs. Thank you for considering UGO Private Chef for your next event! We look forward to creating something special for you and your guests!

## CANAPES & ANTIPASTI



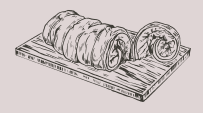
Cannolo Salato (savoury cannoli): Salmon, avocado  
Crostino: Black garlic, anchovies  
Burrata: Zucchini, peach, parsley

## RISOTTO



Peas, broad beans, potato, mint

## SECONDI



UGO Signature Abruzzese Roast Porchetta:  
Roasted pork belly  
Eggplant, capsicum, thyme  
Green beans, fennel, black berries

## DOLCI



Freshly filled Cannoli powered by Cannoleria.  
Sweet Ricotta, infused with a hint of cinnamon  
garnished with crushed pistachio



### ANTIPASTI

Crostini, Burrata, Mozzarella, Prosciutto  
Crostini, Anchovies, Black Garlic  
Burrata, Mixed Cucumbers, Pearled Onions

### PASTA

Spaghetti (egg pasta), Zucchini, Peas, Lemon

### SECONDI

Pesce: Sous-vide Barramundi  
Roasted potatoes, dill, lemon  
Green beans, orange, fennel  
Mixed leaf salad

### DOLCI

Freshly filled Cannoli powered by Cannoleria.  
Sweet Ricotta, infused with a hint of cinnamon  
garnished with crushed pistachio

UGO CUCINA POPOLARE: 69 Sheehan Rd, Heidelberg West | Open Monday to Friday 7am-3pm  
CANNOLERIA: South Melbourne Market | Preston Market | Watergardens | Highpoint | GrazeLand  
@ugo\_cucina\_popolare @cannoleriabythatsamore

# TESTIMONIAL

Hi Goulven and Dario,

I just wanted to say that we all had a such a wonderful night. The food was amazing and the service was impeccable. We will definitely be recommending you to our friends and I would love to do it again. Thank you so much for the evening.

We will also be promoting your cannoli. I have already decided that we will be having those morsels of deliciousness for Christmas eve with our eggnog.

Regards,  
Naree



**Katia S**  
2 reviews

★★★★★ 2 days ago **NEW**

Dine in | Dinner

Had the most amazing, fantastic and fun evening with Goulvan and Dario in our home. The food was superb, and they looked after us and our guests amazingly. Cannot recommend highly enough. They will definately be coming back to entertain us some more.

**EXCELLENT PRIVATE CATERING!** We had the UGO team serving their food at our home for a gathering with old friends and it was an absolute highlight. All our guests commented on how special it made the night and how delicious the food was. Absolutely fantastic to deal with during the planning process and the service on the night was impeccable.

Highly recommend!

Laura



UGO  
TA | POPOLARE

# PRICING/PACKAGE DETAILS

## PACKAGE TYPE:

4 courses lunch or dinner at your residence or office with Chef and Maître D for between 6 and 12 people (Brunch package available upon request)

The seasonal menu includes:

- Antipasti (2 canapes + 1 plated entrée)
- Pasta
- Secondi + 2 Sides
- Dolci

WINE SELECTION & COCKTAILS ARE AVAILABLE UPON REQUEST

## DURATION:

Bump-in 1/1.5 hours before guest arrival

Lunch/dinner duration: between 3 and 4 hours max

## PRICE (GST Inc):

For 6 people: \$180 per person = \$1080

Additional \$120 per person thereafter

- 8 people = \$1,320
- 10 people = \$1,560
- 12 people = \$1,800

