



PRENDI E PORTA VIA

GRAB & GO CATERING





UGO knows how important it is to impress your staff, customers or guests.

This is why we tailored a menu simple to share, visually stunning and very versatile to make sure all your requests are met.

Our Prendi e Porta Via (Grab & Go) Menu can assure you of the best quality ingredients in a true Italian style.

Pre-Order is mandatory and Pick-up is available from UGO Monday to Friday 7 am-3 pm. Weekend pickup is available upon request.

Delivery may be possible upon request (extra fee applies, availability and location depending)

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You always have the option to get one of our chefs to come and cook directly for you, to give you a restaurant quality service right in the comfort of your office, factory or house (See the Private Chef section).

We also now offer a number of activations where our team will serve your guests in the most theatrical way. (See Activation/Events section)



UGO
TA | POPOLARE



MENU

ARANCINO \$4 / Each

- Bolognese
- 4 Cheeses
- Pizzaiola
- Chicken leek mushrooms

ANTIPASTO PLATTER Large: \$150 / Small: \$80

Selection of imported and local salumi & cheese
Served with grissini, bread, pickles and nuts

SAVOURY CANNOLI (MEDIUM) \$6 / Each

- Pesce: Salmon, avocado, sesame dressing
- Cesare: Cos lettuce, chicken, anchovies
- Tonnato: Pork, tuna sauce, pork floss
- Fungo: Mushrooms, ricotta, parsley
- Oink: Mortadella, ricotta, pistachio

CROSTINI \$3 / Each

- Classico: Tomato, basil, mozzarella
- Aglio: Black garlic, anchovies, dill
- Cafone: Capsicum, salame

PIZZA IN TEGLIA \$40/ Tray (18 slices or 36 bite size slices)

- Margherita
- Salame
- Potatoes & pancetta
- Pumpkin & thyme



MENU



BURRATA CUP All served with a 60g burrata. \$8.50 / Each

- Estivo: Burrata, prosciutto, melon
- Caprese: Burrata, tomatoes, basil
- Panzanella: Burrata, capsicum, crouton, parsley
- Barba: Burrata, beetroot, thyme
- Siciliano: Burrata, eggplant caponata, pine nuts, sulatana

PANINI \$7.50/ Each

- Breakky: Egg frittata, bacon, rocket
- Ciabattina: Porchetta, giardiniera, salsa verde in ciabatta
- Seeded: Chicken cotoletta, spicy coleslaw in seeded panino
- Nero: Smoked salmon, ricotta, dill served in black panino
- Vego: Seasonal roasted vegetables, peston in seeded panino
- Napoli: Sausage, friarielli, buffalo mozzarella (+\$0.50 extra)

LE TEGLIE All served in foil trays ready to reheat and serve.

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|-----------------------|--------------------|
| • Lasagne | L: \$150 / S: \$80 |
| • Cannelloni | L: \$120 / S: \$70 |
| • Eggplant parmigiana | L: \$120 / S: \$70 |
| • Gnocchi sorrentina | L: \$120 / S: \$70 |

LARGE TRAY: 18x Large portions / 36x Small portions

SMALL TRAY: 9x Large portions / 18x Small portions

MENU

UGO SIGNATURE ABBRUZESE ROAST PORCHETTA

Our Signature roast porchetta is made fresh to order in the most Abbruzzese tradition using the best quality ingredients. Sold either raw (seasoned, filled and rolled, ready to be cooked) or precooked, either full or half, UGO has your next gathering sorted!

RAW PORCHETTA: \$35.00/KG

HALF: around 2.5kg

FULL: around 5kg

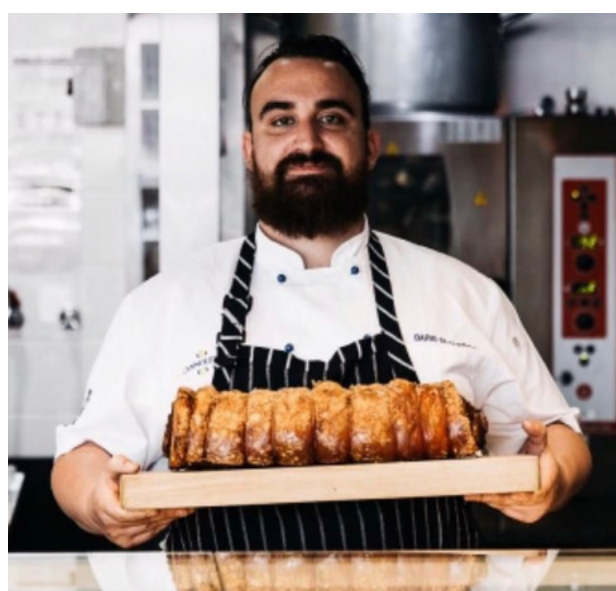
PRE-COOKED PORCHETTA: \$46.70/KG

HALF : around 1.5kg

FULL: around 3kg

A \$50 deposit will be asked at order. The remaining balance will be charged on pick-up depending on the exact weight of your porchetta

UGO NOW OFFERS A FULL PIG PORCHETTA ACTIVATION WHERE OUR TEAM COME TO YOUR PLACE/VENUE AND SERVE YOUR GUESTS DIRECTLY (FOR MORE INFO, VISIT "UGO ACTIVATION/EVENTS" PAGE)



MENU

UGO PACKS

Breakfast team meeting at the office, picnic at the beach with the family, or afterword drinks, UGO Packs are perfect for any occasion. Simply everything you need all packed individually.

BREAKFAST PACK \$20

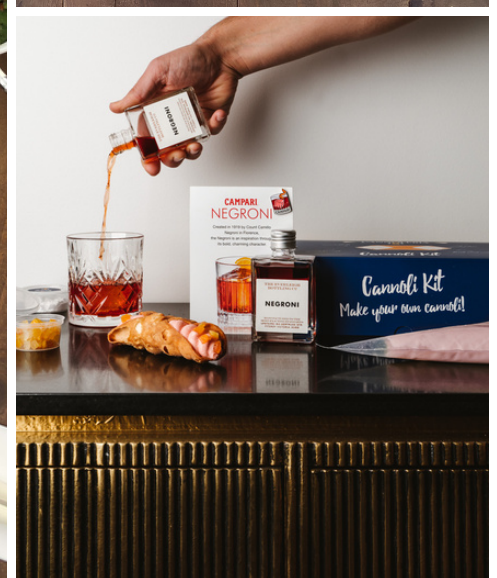
- 1 Sweet Muffin
- 1 Breakky Panino: egg frittata, bacon, rocket
- 1 Fruit salad cup
- 1 Cold brew coffee in a can

LUNCH PACK \$28

- 1 Savoury Cannolo
- 1 Panino
- 1 Salad cup
- 1 Mini Sicilian Cannolo
- 1 Soft drink or mineral water

APERITIVO PACK \$25

- 1 Arancino
- 1 Crostino
- 1 Antipasto platter for one
- 1 Burrata cup
- 1 Individual batch cocktail (add \$11 extra)



MENU



Cannoleria is our sister brand specialised in the traditional Sicilian dessert, Cannoli. Delicate tubes of golden crunchy pastry are filled fresh with "That's Amore Cheese" Ricotta which is whipped, sweetened and flavoured using fresh and seasonal ingredients for the ultimate sweet treat!

MINI CANNOLI

Traditional Sicilian or Chocolate

- Below 100 units: \$2.50 each
- Over 100 units: \$2 each

LARGE CANNOLI

Traditional Sicilian or Chocolate

- Below 30 units: \$5 each
- 30 to 50 units: \$4.20 each
- Over 50 units: \$3.90 each

INPIEDI CANNOLI CAKES

Inpiedi Small: 7x Large cannoli: \$65

Inpiedi Large: 18x Large cannoli: \$105

Custom plaque available on request

Available in Sicilian and Chocolate flavour and GLUTEN-FREE.

MEGA CANNOLI CAKES

Small Mega: 30x Large cannoli: \$165

Large Mega: 50x Large cannoli: \$220

Custom Plaque included

Available in Sicilian and Chocolate flavour

