

# Award winning food at Peroni



**WELCOME....** owners Stephen and Bernadette Hall have brought years of culinary experience to Peroni Restaurant in Glen Waverley, named after the famous Italian beer they are about to enjoy.

**RESTAURATEURS** Stephen and Bernadette Hall, operators of Peroni Restaurant in Glen Waverley, are quickly making a name for themselves with their award-winning cuisine.

Bernadette and Stephen - the restaurant's main chef - established Peroni, named after the top selling Italian beer, about eight months ago. They set about creating a menu - mainly Italian with an international influence - which allows Stephen's extensive culinary skills

puccino, all for \$9.50.

The pasta menu includes 'Gnocchi Peroni', home-made gnocchi with spinach, basil and tender baby veal in a creamy Napoli sauce; 'Fettuccine Sorrento', served with creamy tomato based sauce and mushrooms, avocado, smoked trout and spring onions or 'Farfelle Primavera', bowtie pasta with seasonal vegetables and a light Napoli sauce.

Stephen, who won a number of awards during his apprenticeship, has also devised a masterly

seats 70, has what regular diners describe as "wonderful ambience", is reasonably priced and accepts all major credit cards.

Bernadette and Stephen can also cater for private functions including business lunches, dinner parties or weddings, at homes, offices or other suitable venues.

To make a booking or to find out more about Peroni or catering for private functions phone Bernadette or Stephen on 9560-3249.