

Beppi's

PRIMI PIATTI e ANTIPASTI

Ostriche di Roccia con limone e Salsa Rosa Rock oysters with Beppi's special sauce & lemon granita	GF	½ dz	1dz	\$36	\$60
Insalata Caprese Heirloom tomatoes topped with fresh basil, buffalo mozzarella & aged balsamic vinegar				GF	\$33
Fichi con Prosciutto e Mozzarella di Bufala Fresh Figs with prosciutto & buffalo mozzarella served with house made grissini	can be	GF			\$39
Parmigiana di Melanzane Roasted eggplant layered with mozzarella, tomato & basil topped with parmesan & baked					\$38
Carpaccio di Manzo con rucola, sedano Veronese e scaglie di Parmigiano Fillet of raw 3 score Angus fillet thinly sliced & served with rocket, celeriac, horseradish cream & shaved Reggiano Parmesan				GF	\$34
Fichi Avvolti in Prosciutto con salsa di Gorgonzola e quattro formaggi Fresh Figs wrapped in prosciutto & baked with gorgonzola & four cheese sauce	GF			\$38	\$46
Fiori di Zucchine ripiene con Ricotta e Funghi Porcini Zucchini flowers filled with ricotta, parmesan & porcini mushroom				\$39	\$46
Frittelle di Granchio, Zucchini e peperoncino con salsa Tartara e limone Crab, Zucchini & chilli fritters with tartare sauce & lemon				\$40	\$49
Zuppa di Cozze e Vongole con brodo di pesce, aglio, vino e pomodoro Mussels and Pipsis simmered in fish stock, wine, tomato, parsley and garlic	GF			\$34	
P A S T A All Pasta made in house Gluten Free Pasta Available					
Linguine di Spinaci con Gamberi e Peperoncino Spinach linguine served with garlic prawns, chilli & zucchini flowers				\$38	\$45
Tagliolini allo Zafferano con Salsa di Scampi Saffron Tagliolini with WA Scampi tossed in garlic, butter & parsley				\$49	\$69
Ravioli di Funghi Ravioli filled with mushrooms, parmesan & ricotta, served with burnt butter & thyme				\$38	\$45
Risotto del giorno Risotto of the day					Market Price
Mafaldine con Sugo d'Agnello Mafaldine pasta served with braised lamb, tomato, Sicilian oregano & salted goat ricotta				\$36	\$43
Gnocchi di Patate della Mamma con Gorgonzola e formaggi misti Home made potato dumplings with gorgonzola, asiago & a mixed cheese sauce or with a tomato & basil sauce				\$36	\$39
Bucatini con ragù di Carne e Burratina Bucatini pasta with Beppi's meat ragù & creamy burrata				\$34	\$38

C A R N E

Galletto con funghi e fregola

Spatchcock deboned rolled & filled with provolone & spinach, oven roasted and served with mushrooms, chilli, white wine & fregola can be GF \$48

Costoletta di Vitello

Veal cutlet crumbed with herbs & shallow fried, served with burnt butter & sage, olive and rosemary roasted kipfler potatoes \$56

Beppi's Saltimbocca di Vitello ripieni di asiago, prosciutto e salvia

Milk fed veal scaloppine folded with San Daniele prosciutto, asiago cheese, sage & white wine sauce & garlic broccolini \$49

Brasato di Guancia di Manzo

Slow cooked beef cheeks served with red wine sauce, parsnip puree & horseradish butter \$58

Tagliata di Manzo con Porcini

Angus Scotch fillet served with porcini butter, three cheese cauliflower bake and Chianti jus can be GF \$60

Ossobuco Friulano con piselli, pomodoro e polenta

Veal shank in wine, tomato, spices & lemon zest, served with peas and polenta \$49

Porchetta con Cavolo Nero

Pork belly rolled with garlic, rosemary & fennel seeds, slow roasted for over 4 hours & served with apple puree & balsamic eschallots GF \$51

P E S C E

Frutti di Mare del Giorno

Seafood of the day can be GF Market Price

Scampi alla griglia

West Australian scampi grilled in the shell with extra virgin olive oil & brandy GF Market Price

Gamberoni Grigliati

Jumbo King Prawns baked with chilli, garlic & olive oil served with grilled sourdough bread GF Market Price

Dentice Romanesco

Snapper served with a capsicum, tomato, onion & pine nut salsa & green beans can be GF \$62

Side dishes - \$14

Olives marinated & served with rosemary, garlic & chilli GF

Seasonal vegetables – see your waiter GF

Beppi's famous creamed Spinach GF

Patate Fritte- crispy parmesan & rosemary salted chips

Insalata di Rucola - Rocket salad with shaved parmesan GF

Insalata di Radicchio - Radicchio salad with shaved parmesan GF

Extra Portion

Burrata \$10

Bufala Mozzarella \$10

GF: GLUTEN FREE

*Card Payments will incur a surcharge of 2% Maximum 2 card payments per bill
Prices inclusive of GST*