

Beppi's

PRIMI PIATTI

Fiori di Zucchine ripieni con Ricotta e funghi Porcini

Home grown zucchini flowers with ricotta, parmesan & porcini mushroom

Insalata Caprese

Heirloom tomatoes topped with fresh basil, buffalo mozzarella & aged balsamic vinegar (GF)

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*

Parmigiana di Melanzane

Roasted eggplant layered with mozzarella, tomato & basil topped with parmesan & baked

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*

Linguine di Spinaci con Gamberi e Peperoncino

Spinach linguine served with garlic prawns, chilli & zucchini flowers

SECONDI PIATTI

Bucatini con ragú di Carne e Burratina

Bucatini pasta with Beppi's meat ragú & creamy burrata

Beppi's Saltimbocca di vitello ripieni di Asiago, prosciutto e salvia

Milk fed veal scaloppine folded with Italian San Daniele Prosciutto, Asiago cheese, sage & white wine sauce

Dentice Romanesco

Snapper served with a roasted capsicum, tomato, onion & pine nut salsa & green beans

Galletto con Funghi & Fregola

*Spatchcock deboned rolled & filled with Provolone & spinach, oven roasted and served with mushrooms,
chilli, white wine & Fregola*

Osso Buco Friulano con piselli, pomodoro e polenta

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

Tagliata di Manzo con porcini

Angus Scotch fillet served with porcini butter, three cheese cauliflower bake & Chianti jus

Seasonal vegetables

Insalata di Rucola - Rocket salad or Insalata di Radicchio - Radicchio salad

DOLCI

Tiramisú alla Beppi's

Layers of savoiardi biscuits soaked in coffee & layered with mascarpone & brandy

Panna Cotta alla Vaniglia e Nocciola

Vanilla and hazelnut panna cotta served with amarena cherries and shaved dark chocolate GF