

Beppi's

DOLCI

Soufflé di Lamponi (cooking time 20 min) GF

Raspberry Soufflé served with raspberry sorbet \$22

Tiramisú alla Beppi's

Layers of savoiardi biscuits soaked in coffee & layered with mascarpone & brandy \$22

Panna Cotta alla Vaniglia e Nocciola GF

Vanilla and hazelnut panna cotta served with amarena cherries and shaved dark chocolate \$22

Affogato con Liquore Nocello di Beppi, gelato e caffè GF

Vanilla ice cream, espresso coffee, Beppi's Nocello & crushed nuts \$22

Crostata al limone

Lemon tart served with lemon vanilla mascarpone and fresh berries \$22

Gelato della Casa GF

Gelato made in house - \$8 per scoop

Madagascan Vanilla Gelato, Caramel Gelato or Raspberry Sorbet

FORMAGGI

Formaggi con Frutta Secca e Noci GF - Mixed cheeses \$38

*Parmigiano Reggiano (Emilia-Romagna), Provolone (Campania),
Cacio di Bosco, Truffled Pecorino (Toscana), Gorgonzola (Piedmonte),
Taleggio (Lombardia, Italy) served with pear, quince paste & nuts*

Dessert Wine

Italian

<i>2021 Michele Chiarlo Nivole Moscato D'Asti 375ml</i>	<i>\$52</i>
<i>2012 Col D'Orcia Moscadello di Montalcino 375ml</i>	<i>\$69</i>
<i>2020 Pellegrino Passito di Pantelleria 500ml</i>	<i>\$68</i>
<i>2017 Buglioni Passito Rosso 'L'Afrodisiaco' 500ml</i>	<i>\$88</i>
<i>2016 Malenchini Vin Santo del Chianti 375ml</i>	<i>\$90</i>
<i>2015 Pighin Picolit 500ml</i>	<i>\$90</i>

French

<i>1967 Chateau d'Yquem Sauternes 750ml</i>	<i>\$1900</i>
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Australian

<i>2020 Yalumba Wrattontully Botrytis Viognier 375ml</i>	<i>\$62</i>
<i>2019 De Bortoli Noble One Botrytis Semillon 375ml</i>	<i>\$78</i>

by the glass

<i>2021 Michele Chiarlo Nivole Moscato D'Asti</i>	<i>\$15</i>
<i>2020 Yalumba Wrattontully Botrytis Viognier</i>	<i>\$15</i>
<i>2017 Buglioni Passito Rosso 'L'Afrodisiaco'</i>	<i>\$18</i>

After dinner Cocktails

\$22

Espresso Martini

Espresso coffee, Vodka & Kahlua coffee liqueur

Golden Dream

Galliano Liqueur, Orange juice, Cointreau & fresh cream

Grasshopper

Green Crème de Menthe, white Crème de Cacao & fresh cream Brandy Alexander

Brandy, Crème de Cacao & fresh cream

Ports, Muscat & Sherry

<i>Campbells Classic Ruthergen Muscat</i>	\$12	
<i>Galway Pipe, Hardy's Show Reserve</i>	\$12	
<i>Harveys Bristol Cream</i>	\$12	
<i>Grandfather, Seppelt Para Aged Tawny Port</i>	\$18	
<i>Emilio Lustau NV Pedro Ximenez 'San Emilio' Sherry 60ml</i>		\$18
<i>bottle 375 ml</i>	\$72	

Digestivi & Liqueurs

<i>Averna Amaro Siciliano, Amaro Montenegro, Cynar, Fernet Branca,</i>		
<i>Amaretto, Frangelico, Strega, Cointreau, Opal White Sambuca,</i>		
<i>Opal Black Sambuca, Galliano Vanilla, Grand Marnier,</i>		
<i>Fred Jerbis Amaro, Limoncello, Mirto di Sardegna.</i>	\$15	

Poli grappa & bitters Veneto - Italy

<i>Bassano grappa classico, Lamponi (raspberry), Miele (honey) Mirtillo (blueberry), Elisir Camomilla</i>		
<i>(chamomile), Ciliegie (cherries),</i>		
<i>Liquirizia (licorice), Elisir China (quinine) Taiadea, Super Taurus</i>	\$18	

Poli grappa Invecchiata (barrel aged) Veneto - Italy

<i>Barrique grappa, Cleopatra Amarone Oro,</i>		
<i>Cleopatra Moscato Oro, Due Barili</i>	\$21	

Cognac

<i>Remy Martin VSOP, Courvoisier VSOP,</i>		\$21
<i>Hennessy VSOP</i>		
<i>Remy Martin XO, Hennessy XO,</i>		
<i>Martell Cordon Blue XO, Martell XO Supreme</i>	\$30	
<i>Castarede Bas Armagnac, Calvados Apple Brandy</i>	\$21	

Vintage Port - from Beppi Polese's private cellar (SI)

<i>1945 Penfolds Grandfather Port</i>	\$1800	
<i>1954 Hardy's Reserve Bin Show Port</i>	\$1200	
<i>1956 Penfolds Five Star Club Port</i>	\$900	
<i>1966 Hardy's Vintage Port</i>	\$700	
<i>1966 Taylors Portugese Vintage Port</i>	\$1250	