

Beppi's

PRIMI PIATTI e ANTIPASTI

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| Ostriche di Rocchia con limone e Salsa Rosa Rock oysters with white wine vinegar and eschallot vinaigrette | ½ dz | 1dz | |
| Insalata Caprese Heirloom tomatoes topped with fresh basil, buffalo mozzarella & aged balsamic vinegar | GF | \$36 | \$60 |
| Fichi con Prosciutto e Mozzarella di Bufala Fresh Figs with prosciutto & buffalo mozzarella served with house made grissini | can be GF | \$33 | \$39 |
| Parmigiana di Melanzane Roasted eggplant layered with mozzarella, tomato & basil topped with parmesan & baked | | \$38 | \$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 & panegrattato | can be GF | \$34 | \$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 served with dice of tomato, black olive & basil | | \$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 | \$34 |

PASTA All Pasta made in house Gluten Free Pasta Available

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| 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 ripiene con Carne e Carciofi Ravioli filled with braised beef, artichoke & pecorino, served with San Marzano tomato & baby basil | | \$38 | \$45 |
| Risotto del giorno Risotto of the day | | | Market Price |
| Pappardelle con Funghi Pappardelle pasta with mixed mushroom, garlic & truffle sauce | | \$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 e Cavolfiore al Forno

Veal cutlet crumbed with herbs & shallow fried, served with burnt butter & sage
and baked three cheese cauliflower \$58

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 Petto di Manzo

Slow cooked Wagyu beef brisket served with soft white parmesan polenta & red wine jus \$58

Filletto di Manzo con Salsa di Pepe

Medallions of Angus fillet served with a brandy pepper sauce & rosemary butter \$60

Osso Buco Friulano con Piselli, Pomodoro e Polenta

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

Anitra all'Arancia

Half duck roasted with Orange reduction & caramelised figs \$56

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

Merluzzo della Patagonia con Peperonata

Patagonian Toothfish grilled & served with burnt butter & peperonata can be GF \$68

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