

Beppi's

PRIMI PIATTI e ANTIPASTI

Ostriche di Roccia con limone e Salsa Rosa Rock oysters with white wine vinegar and eschallot vinaigrette	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 & panegrattato	can be 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 served with a 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 pipis simmered in fish stock, wine, tomato, parsley and garlic	GF			\$34	

PASTA 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 Zucca Ravioli filled with pumpkin, buffalo ricotta served with burnt butter, crispy sage & Amaretti				\$38	\$45
Risotto del giorno Risotto of the day					Market Price
Linguine di Barbabietola con Anitra Betroot linguine served with braised duck, peas, walnuts & pecorino cheese				\$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 con Patate Arrosto

Veal cutlet crumbed & shallow fried, served with burnt butter & sage
& roasted rosemary Kipfler potatoes \$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

Spalla di Angello al forno con Verdure grigliate

Oven roasted lamb shoulder served with grilled baby root vegetables & salsa verde \$58

Filletto con Salsa di Pepe

Angus beef fillet served with pepper sauce & sautéed greens & 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

Porchetta con salsa di mela

Roasted marinated pork belly served with apple puree & balsamic eschallots \$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

Balmain bugs all'Arrabbiata

Balmain bugs roasted with San Marzano tomatoes, chilli & white wine salsa GF Market Price

Merluzzo con olive e pomodorini

Murray cod grilled with black olives, cherry tomatoes, basil,
white wine & butter 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