

# Beppi's

**Degustation Menus** – *Must be ordered by all people on the table*  
**Last Orders – Lunch 1.30pm - Dinner 8.00pm**

**Menu Degustazione \$145**  
**With matching wines \$210**

**Fiori di Zucchine ripieni con Ricotta e Funghi Porcini**  
*Zucchini flowers filled with ricotta, parmesan & porcini mushroom  
served with dice of tomato, black olive & basil*  
**Wine - Pighin Pinot Grigio 2022**

**Frittelle di Granchio, Zucchini e Peperoncino con  
salsa Tartara e limone**  
*Crab, Zucchini & chilli fritters served with Beppi's  
tartare sauce and lemon*  
**Wine- Michele Chiarlo Le Marne Gavi 2020**

**Ravioli di Zucca**  
*Ravioli filled with pumpkin, buffalo ricotta served with burnt butter, crispy sage & Amaretti*  
**Wine- Anselmi Capitel Foscario - Garganega 2017**

**Merluzzo con olive e pomodorini**  
*Murray cod grilled with black olives, cherry tomatoes, basil,  
white wine & butter*  
**Wine- Venica Pinot Grigio 2021**

**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  
Served with Beppi's famous creamed spinach*  
**Wine- Giusti e Zanza Nemorino 2020**

**Tiramisú alla Beppi's**  
*Layers of savorardi biscuits soaked in coffee & layered with  
mascarpone*  
**Wine- Michele Chiarlo Nivole Moscato 2021**

***Vegetarian Menu Degustazione \$110***

***With matching wines \$175***

***Fiori di Zucchine ripieni con Ricotta e Funghi Porcini***

*Zucchini flowers filled with ricotta, parmesan & porcini mushroom served with dice of tomato, black olive & basil*

***Wine- Pighin Pinot Grigio 2022***

***Fichi al Forno con salsa di Gorgonzola e quattro formaggi***

*Fresh Figs baked with gorgonzola & four cheese sauce*

***Wine- Michele Chiarlo Le Marne Gavi 2020***

***Insalata Caprese***

*Heirloom tomato slices topped with fresh basil, buffalo mozzarella & aged balsamic*

***Wine- Anselmi Capitel Foscario - Garganega 2017***

***Ravioli di Zucca***

*Ravioli filled with pumpkin, buffalo ricotta served with burnt butter, crispy sage & Amaretti*

***Wine- Venica Pinot Grigio 2021***

***Parmigiana di Melanzane***

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

***Wine- Giusti e Zanza Nemorino 2020***

***Tiramisú alla Beppi's***

*Layers of savorardi biscuits soaked in coffee & layered with mascarpone*

***Wine- Michele Chiarlo Nivole Moscato 2021***

## ***Wines served with Beppi's Degustation Menu***

### ***Pighin Pinot Grigio 2022***

*From Friuli, north eastern region of Italy north east of Venice. A bouquet of almond with salty nose.*

*Lean fresh salty mineral almond palate displays good acidity & salty finish.*

*Absolutely classic Italian Pinot Grigio .*

### ***Michele Chiarlo Le Marne Gavi 2020***

*From Piedmont in the north western area of Italy. Bouquet cleanly refined with hints of blossoms & freshly cut hay.*

*On the palate extremely delicate citrusy, floral flavours with a crisp finish.*

*Made from cortese grapes from around the town of Gavi.*

### ***Anselmi Capitel Foscario - Garganega 2017***

*From the Veneto area, winery is situated just east of Verona.*

*Made from 90% Garganega grapes & 10% Chardonnay.*

*Beautifully aromatic with citrus peel & herb aromas. The palate is powerful, pure & fresh with lovely fruit expression as well as nuts, toast & vanilla.*

### ***Venica Pinot Grigio 2021***

*From an exceptional family run boutique vineyard in the Friuli region in north east Italy bordering on Slovenia*

*Bouquet has aromas of floral and vanilla. On the palate stone fruit, passionfruit and a hint of orange with racy acidity.*

*An extremely classy well structured wine with exceptional length and depth of flavour.*

### ***Giusti e Zanza Nemorino 2020***

*From a biodynamic vineyard situated south of Pisa in Tuscany on the left bank of Arno river just before it reaches the sea.*

*The wine is made from 60 % Shiraz, 20% Sangiovese, & 20% Merlot. Bouquet has hints of cherry & blackcurrant.*

*On the palate medium weighted with black cherry & spicy fruit.*

### ***Michele Chiarlo Nivole Moscato 2021***

*From Piedmont in the north western area of Italy. A slightly sparkling dessert wine made from Moscato grapes.*

*Bouquet fruity muscatel aromas. On the palate fresh fruity overtones with undertones of orange zest.*

*A uniquely refreshing dessert style.*