

Beppi's

Degustation Menus – *Must be ordered by all people on the table*

Menu Degustazione \$105
With matching wines \$155

Crostini di Pane con Baccala Mantecato
Canapé of Creamed cod

Fiori di Zucchine ripieni con Ricotta e funghi Porcini
Zucchini flowers filled with ricotta, basil & porcini mushroom
Wine- Pighin Pinot Grigio 2015

Frittelle di Annate della Nuova Zelanda con salsa Tartara e limone
New Zealand freshwater whitebait fritters served with Beppi's tartare sauce and lemon
Wine- Michele Chiarlo Le Marne Gavi 2016

Ravioli alla Norma
Ravioli pasta filled with eggplant & ricotta, served with a rich tomato sauce & topped with ricotta salata & fried basil leaf
Wine- Anselmi San Vincenzo - Garganega 2016

Filetti di San Pietro al burro, prezzemolo, limone e capperi
Local John Dory fillets grilled & served with roasted capers, lemon & parsley
Wine- Venica Talis Pinot Bianco 2015

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 patate del giorno
Wine- Giusti e Zanza Nemorino 2014

Tiramisù alla Beppi's
Layers of savorardi biscuits soaked in coffee & layered with mascarpone
Wine- Michele Chiarlo Nivole Moscato 2016

Vegetarian Menu Degustazione \$85

With matching wines \$135

Canapé di Polenta e formaggio

Polenta baked with Asiago cheese & parsley

Insalata Caprese

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

Wine- Pighin Pinot Grigio 2015

Fiori di Zucchine ripieni con Ricotta e funghi Porcini

Zucchini flowers filled with ricotta, basil & porcini mushroom

Wine- Michele Chiarlo Le Marne Gavi 2016

Ravioli alla Norma

Ravioli pasta filled with eggplant & ricotta, served with a rich tomato sauce & topped with ricotta salata & fried basil leaf

Wine- Anselmi San Vincenzo - Garganega 2016

Funghi di Campo Marinati in Varie Erbe Miste

Mushrooms marinated with a variety of herbs and oven baked

Wine- Venica Talis Pinot Bianco 2015

Gnocchi di Patate con Gorgonzola e formaggi misti

O con sugo di pomodoro e basilico

Home made potato dumplings with Asiago, Gorgonzola & a mixed cheese sauce

Or with a tomato & basil sauce

Wine- Giusti e Zanza Nemorino 2014

Tiramisú alla Beppi's

Layers of savorardi biscuits soaked in coffee & layered with Mascarpone

Wine- Michele Chiarlo Nivole Moscato 2016

Wines served with Beppi's Degustation Menu

Pighin Pinot Grigio 2015

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.

Abolutely classic Italian Pinot Grigio .

Michele Chiarlo Le Marne Gavi 2016

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 San Vincenzo - Garganega 2016

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

Made from 70% Garganega and 30% Chardonnay & Sauvignon Blanc. Very pure & fresh, the Bouquet is citrusy, nutty & a bit toasty. The palate has a lovely freshness & richness. It is spicy,

savoury, and herby with citrusy fruit.

Venica Talis Pinot Bianco 2015

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 2014

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 2016

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.