

PRIMI PIATTI e ANTIPASTI

Ostriche di Roccia con limone e Salsa Rosa Rock oysters with Beppi's special sauce & lemon granita	GF	½ dz \$29	1dz \$39
Insalata Caprese Heirloom tomatoes topped with fresh basil, Italian buffalo mozzarella & aged balsamic vinegar	GF	\$24	
Prosciutto di San Daniele Friulano con melone Italian cured prosciutto from San Daniele with melon or figs (market price when available)	can be GF	\$29	
Tris di Mare Timbale of Smoked Salmon, lemon mascarpone & avocado Sydney Rock Oyster served with white balsamic granita Prawn served with tomato, basil & olive oil	GF	\$36	
Burrata con Finocchio, Radicchio, Pera e Balsamico Bianco Burrata cheese served with shaved fennel, radicchio & pear with white balsamic & olive oil dressing	GF	\$31	
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	GF	\$29	
Petto di Anatra con Funghi Seared duck breast served with grilled oyster mushrooms, watercress & white balsamic dressing	GF	\$31	\$38
Fiori di Zucchine ripieni con Ricotta e Funghi Porcini Zucchini flowers with ricotta, basil & porcini mushroom filling		\$34	\$42
Frittelle di Annate della Nuova Zelanda con salsa Tartara e limone New Zealand freshwater whitebait fritters with tartare sauce & lemon		\$39	\$48
Arrosto di Vitello freddo con salsa Tonnata alla Beppi Roasted veal fillet finely sliced & served with Beppi's special tuna sauce	GF	\$30	\$39
Tortellini in Brodo Tortellini Pasta filled with Ricotta, Parmesan & Tallegio cheese served in a chicken broth consommé		\$29	
Zuppa di Cozze e Pippi con brodo di pesce, aglio, vino e pomodoro Mussels and Pippis in fish stock, wine, tomato, parsley and garlic	GF	\$30	
P A S T A All Pasta made in house Gluten Free Pasta Available			
Gnocchi di Ricotta & spinaci con pomodoro e basilico Home made ricotta e spinach dumplings served with tomato & basil sauce		\$29	\$36
Tagliolini con Salsa di Scampi Home made tagliolini with WA jumbo Scampi tossed in garlic, butter & parsley		\$49	\$69
Ravioli alla Norma Ravioli filled with eggplant & ricotta, served with rich tomato sauce topped with ricotta salata and fried basil leaf		\$32	\$39
Linguine al Nero di Seppia con salsa Marinara Squid Ink linguine cooked in a paper bag with prawns, mussels, vongole, fish & chilli		\$38	\$46
Casarecce con Pancetta e Burro al Tartufo Bianco Buckwheat casarecce pasta served with a white truffle butter, reggiano parmesan & panfried pancetta cubes		\$30	\$38
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		\$29	\$36
Spghettini con ragù di Carne e Pecorino Tartufato Home made fine spaghetti with Beppi's meat ragù & truffled pecorino cheese		\$28	\$34

C A R N E

Salsiccia e Costoletta di Agnello con Salsa Verde e Pomodori

Pan seared lamb cutlets & roasted house made lamb sausage served with roasted cherry truss tomatoes & mint salsa verde GF \$48

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 \$39

Filetto di Angus con Patate

Angus fillet (3+ score) served with roasted rosemary & olive duck fat potatoes & mushroom jus GF \$45

Oso Buco Friulano con piselli, pomodoro e polenta

Veal shank in wine, tomato, spices & lemon zest, served with peas and polenta \$39

Costoletta di Vitello con Zucchini grigliati

Herb & bread crumbed veal cutlet, shallow fried in butter, served with grilled zucchini & marinated, roasted capsicum \$38

Pollastrello disossato in padella con rosmarino e tartufo

Spatchcock, de-boned & pan-fried with white wine, rosemary, garlic, white truffle & lemon GF \$39

Porchetta al forno

Pork belly rolled with garlic, rosemary & fennel seeds, slow roasted for over 3 hours & served with sautéed carrot & broccolini GF \$39

P E S C E

Frutti di Mare del Giorno

Seafood of the day can be GF Market Price

Scampi alla Griglia Marinati con erbe e brandy

West Australian scampi marinated with spices & grilled in the shell, sprinkled with brandy GF Market Price

Gamberoni al Forno

Mooloolaba King prawns baked in cast iron with garlic, tomato & olive oil GF \$32 \$45

Filetti di San Pietro al burro, prezzemolo, limone e capperi

Local John Dory fillets grilled & served with roasted capers, lemon & parsley can be GF \$46

Sogliola con Limone e capperi

New Zealand Sole panfried with lemon butter capers & spinach GF \$44

Side dishes - \$12

Olives warmed & served with rosemary, garlic & chilli GF

Seasonal vegetables – see your waiter GF

Patate Fritte- Crispy parmesan & rosemary salted chips

Insalata di Rucola - Rocket salad GF

Insalata di Radicchio - Mixed Salad with Radicchio and Parmesan GF

Please ask your Waiter for the daily food specials & Degustation Menu

GF: GLUTEN FREE

Card Payments will incur a surcharge of 2%

Maximum 2 card payments per bill

Prices inclusive of GST