

Beppi's

Valentines Day Thursday February 2019

\$165 per person

Complimentary

Glass of Le Colture prosecco sparkling wine on arrival

Crostini di Pane con Baccala Mantecato Canape' of Creamed cod on arrival

PRIMI PIATTI

Tris di Mare

Timbale of Smoked Salmon, lemon marscarpone & avocado

Sydney Rock Oyster served with white balsamic granita

Prawn served with tomato, basil & olive oil (GF)

or

Prosciutto di San Daniele Friulano con fichi

Italian cured prosciutto from San Daniele with figs (can be GF)

or

Gamberoni alla griglia con peperoncino & Aglio

Grilled Mooloolaba King prawns served with garlic, chilli & garlic (GF)

or

Fiori di Zucchine Ripieni con Ricotta e Funghi Porcini

Home grown Zucchini flowers with a ricotta, basil and Porcini Mushroom filling

or

Tagliolini di Zafferano con Vongole, Basilico, Peperoncino & Aglio

Fresh home made saffron tagliolini served with clams, basil, chilli & garlic sauce

SECONDI PIATTI

Barramundi con Capesante e Spinaci

Pan fried Barramundi served with grilled scallops, sautéed spinach & lemon butter sauce

or

Scampi alla Griglia Marinati con erbe e brandy

West Australian scampi marinated with spices & grilled in the shell, sprinkled with brandy (add \$10) (GF)

or

Controfiletto di Manzo alla griglia con origano

Wagu sirloin grilled & served with a truffled butter & Buffalo ricotta and potato gratin (GF)

or

Porchetta al forno

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

or

Osso Buco Friulano con Piselli e Polenta alla Griglia

Veal shank in wine, tomato and spices served with peas and grilled white polenta

DOLCI

Served with complimentary glass of Michele Chiarlo Nivole Moscato

Mille Foglie con Fichi e Mascarpone

Layers of caramelized fresh fig, vanilla mascarpone & filo pastry

or

Frutti di Bosco con Mascarpone

Fresh berries served with vanilla mascarpone, mint, meringue & prosecco jelly

or

Tiramisu' alla Beppi's

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

Caffe' o Te'