

PRIMI PIATTI e ANTIPASTI

Ostriche di Roccia con limone e Salsa Rosa	½ dz	1dz
Rock oysters with Beppi's special sauce & lemon granita	GF	\$29 \$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
Fichi Avvolti in Prosciutto con salsa di Gorgonzola e quattro formaggi		
Fresh Figs wrapped in prosciutto & baked with gorgonzola & four cheese sauce	GF	\$30 \$39
Fiori di Zucchine ripieni con Ricotta e Funghi Porcini		
Zucchini flowers filled with ricotta, basil & porcini mushroom		\$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 all Norma		
Ravioli filled with eggplant & ricotta, served with a rich tomato sauce topped with ricotta salata & 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
Pappardelle con pomodoro, peperoncino, piselli e Burrata		
Home made ribbon pasta served with cherry tomatoes, chilli, peas, garlic & fresh Burrata cheese	\$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 ragú di Carne e Pecorino Tartufato		
Home made fine spaghetti with Beppi's meat ragú & truffled pecorino cheese	\$28	\$34

GF: GLUTEN FREE

Card Payments will incur a surcharge of 2% Maximum 2 card payments per bill

C A R N E

Petto e Salsiccia d' Anitra con Salsa d' Arancia & Barbietola Arrostita Roasted duck breast served with house made braised duck leg sausage, roasted baby beetroot & orange sauce	GF	\$49
Costoletta di Vitello con Patate e Rosmarino Herb & bread crumbed veal cutlet, shallow fried in butter, served with horseradish & parsley butter & rosemary salted kipfler potatoes		\$39
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 Gratin di Patate & Salsa al Barolo Angus fillet (3+ score) served with Asiago, Tallegio & Parmesan cheese gratin & barolo jus	GF	\$45
Osso Buco Friulano con piselli, pomodoro e polenta Veal shank in wine, tomato, spices & lemon zest, served with peas and polenta		\$39
Pollastrello disossato in padella con funghi, rosmarino e tartufo Spatchcock, de-boned & pan-fried with white wine, chilli, mushroom, rosemary, garlic & truffle	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

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Prices inclusive of GST