

## **PRIMI PIATTI e ANTIPASTI**

<b>Ostriche di Roccia con limone e Salsa Rosa</b>		½ dz	1dz
Rock oysters with Beppi's special sauce & lemon granita	GF	\$29	\$39
<b>Insalata Caprese</b>			
Heirloom tomatoes topped with fresh basil, buffalo mozzarella & aged balsamic vinegar	GF	\$24	
<b>Affettati misti con Giardiniera</b>			
Assortment of prosciutto, salami, capocollo & mortadella served with house made pickled vegetables & house made grissini	can be GF		\$31
<b>Tris di Mare</b>			
Timbale of Smoked Salmon, lemon mascarpone & avocado Sydney Rock Oyster served with white balsamic granita Prawn served with tomato, basil & olive oil	GF		\$36
<b>Parmigiana di Melanzane</b>			
Roasted eggplant layered with mozzarella, tomato & basil topped with parmesan & baked			\$30
<b>Carpaccio di Manzo con rucola, sedano Veronese e scaglie di Parmigiano</b>			
Fillet of raw 3 score Angus fillet thinly sliced & served with rocket, celeriac, horseradish cream & shaved Reggiano Parmesan	GF	\$29	
<b>Fichi Avvolti in Prosciutto con salsa di Gorgonzola e quattro formaggi</b>			
Fresh Figs wrapped in prosciutto & baked with gorgonzola & four cheese sauce	GF	\$32	\$40
<b>Fiori di Zucchine ripieni con Ricotta e Funghi Porcini</b>			
Zucchini flowers filled with ricotta, basil & porcini mushroom		\$34	\$42
<b>Frittelle di Annate della Nuova Zelanda con salsa Tartara e limone</b>			
New Zealand freshwater whitebait fritters with tartare sauce & lemon		\$39	\$48
<b>Arrosto di Vitello freddo con salsa Tonnata alla Beppi</b>			
Roasted veal fillet finely sliced & served with Beppi's special tuna sauce	GF	\$30	\$39
<b>Stracciatella Tartufata</b>			
Truffled Chicken broth stirred with egg & parmesan	GF	\$29	
<b>Zuppa di Cozze e Pippi con brodo di pesce, aglio, vino e pomodoro</b>			
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

<b>Gnocchi di Ricotta e spinaci con pomodoro e basilico</b>			
Home made ricotta & spinach dumplings served with tomato & basil sauce		\$29	\$36
<b>Tagliolini con Salsa di Scampi</b>			
Home made Tagliolini with WA jumbo Scampi tossed in garlic, butter & parsley		\$49	\$69
<b>Tortellini con Melanzane e Ricotta di Bufala</b>			
Tortellini filled with braised eggplant & buffalo ricotta served with a tomato & basil sauce		\$32	\$39
<b>Linguine al Nero di Seppia con salsa Marinara</b>			
Squid Ink linguine cooked in a paper bag with prawns, mussels, vongole, fish & chilli		\$38	\$46
<b>Pappardelle con ragù di Agnello e ricotta salata</b>			
Home made ribbon pasta served with braised lamb shoulder ragù, cherry tomatoes & salted ricotta		\$32	\$39
<b>Gnocchi di Patate della Mamma con Gorgonzola e formaggi misti</b>			
Home made potato dumplings with Gorgonzola, Asiago & a mixed cheese sauce or with a tomato & basil sauce		\$29	\$36
<b>Spaghettoni con ragù di Carne e Pecorino Tartufato</b>			
Home made fine spaghetti with Beppi's meat ragù & 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

### **Quaglie Ripiene di Formaggio Taleggio, Tartufo e Prosciutto**

Quail, deboned & filled with Taleggio cheese, prosciutto & truffle  
served with cabbage braised in white wine vinegar GF \$41

### **Costoletta di Vitello**

Herb & bread crumbed veal cutlet, shallow fried in butter, served with horseradish  
& parsley butter & mashed potato \$43

### **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 Manzo Pepato con Fagiolini Verdi**

Fillet of Beef, pepper crusted & served with sautéed green beans & garlic,  
topped with a green peppercorn sauce GF \$49

### **Osso Buco Friulano con piselli, pomodoro e polenta**

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

### **Pollastrello alla Cacciatora**

Spatchcock, braised with tomato, capsicum, olives, onion & garlic GF \$42

### **Porchetta al Forno**

Pork belly rolled with garlic, rosemary & fennel seeds, slow roasted for over 4 hours  
& served with Gremolada (finely chopped parsley, garlic & lemon zest)  
& crispy potatoes GF \$42

## 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

### **Cicala di Mare con Pomodorini**

Morton Bay Slipper Lobster baked with cherry tomatoes, garlic butter  
white wine & basil 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

### **Merlano con Insalata di Invidia**

Whiting Fillets coated in breadcrumbs, parsley & lemon zest  
pan fried in extra virgin olive oil & served with witlof & lemon salad \$41

### **Side dishes - \$12**

Olives warmed & served with rosemary, garlic & chilli GF

Seasonal vegetables – see your waiter GF

Beppi's famous creamed Spinach GF

Patate Fritte- crispy parmesan & rosemary salted chips

Insalata di Rucola - Rocket salad with shaved parmesan GF

Insalata di Misto - Mixed salad with radicchio GF

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

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Prices inclusive of GST