

# 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 2015**

**Tortellini con Melanzane e Ricotta di Bufala**  
*Tortellini filled with braised eggplant & buffalo ricotta*  
*served with a tomato & basil sauce*  
**Wine- Anselmi San Vincenzo - Garganega 2017**

**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 2016**

**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 2016**

**Tiramisú 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***

***Tortellini con Melanzane e Ricotta di Bufala***

*Tortellini filled with braised eggplant & buffalo ricotta served with a tomato & basil sauce*

***Wine- Michele Chiarlo Le Marne Gavi 2015***

***Fiori di Zucchine ripieni con Ricotta e funghi Porcini***

*Zucchini flowers filled with ricotta, basil & porcini mushroom*

***Wine- Anselmi San Vincenzo - Garganega 2017***

***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- Venica Talis Pinot Bianco 2065***

***Parmigiana di Melanzane***

*Roasted eggplant layered with mozzarella, tomato & basil*

*topped with parmesan & baked e*

***Wine- Giusti e Zanza Nemorino 2016***

***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 2015***

*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 2017***

*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 2016***

*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 2016***

*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.*