

# Beppi's

## 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>Fichi con Prosciutto e Mozzarella di Bufala</b>			
Fresh Figs with prosciutto & buffalo mozzarella served with house made grissini	can be GF	\$31	
<b>Cocktail di Gamberi con salsa alla Beppi</b>			
Traditional Prawn Cocktail served with Beppi's special sauce	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	\$33	\$40
<b>Fiori di Zucchine ripieni con Ricotta e Funghi Porcini</b>			
Zucchini flowers filled with ricotta, basil & porcini mushroom		\$35	\$42
<b>Frittelle di Granchio, Zucchini e peperoncino con salsa Tartara e limone</b>			
Crab, Zucchini & chilli 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>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	

## PASTA 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		\$31	\$37
<b>Tagliolini con Salsa di Scampi</b>			
Home made Tagliolini with WA jumbo Scampi tossed in garlic, butter & parsley		\$49	\$69
<b>Ravioli alla Barbabietola</b>			
Beetroot ravioli filled with a ragù of duck & tallegio cheese served with walnuts		\$32	\$40
<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>Orecchiette alla Carbonara con Guanciale</b>			
Black pepper & thyme orecchiette pasta served with a truffled pork cheek carbonara sauce		\$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		\$31	\$37
<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

### **Agnello con Patate arrosto**

Twice cooked lamb shoulder served with roasted rosemary potatoes, mustard butter & sautéed cavolo nero GF \$43

### **Rotolo di Galletto con funghi**

Whole spatchcock boned & rolled with mushrooms served with a chilli tomato & basil salsa GF \$42

### **Costoletta di Vitello**

Herb & bread crumbed veal cutlet, shallow fried in butter, served with horseradish & parsley butter & parmesan mash \$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 \$41

### **Filetto di Manzo con spinaci e cavolfiore**

Fillet of Angus Beef served with spinach & garlic & creamy gorgonzola baked cauliflower GF \$49

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

Veal shank in wine, tomato, spices & lemon zest, served with peas and polenta \$41

### **Porchetta con verdure di Inverno**

Pork belly rolled with garlic, rosemary & fennel seeds, slow roasted for over 4 hours & served with roasted baby winter root vegetables GF \$43

## 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 pan with garlic & chilli 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 \$48

### **Risotto allo Zafferano con Aragosta**

Saffron risotto served with sautéed slipper lobster GF \$46

### **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 GF

Insalata di Rucola - Rocket salad with shaved parmesan GF

Insalata di Raddichio - Radicchio salad with shaved parmesan GF

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Prices inclusive of GST