



Reduced Menu 1

PRIMI PIATTI

Chitarra al Nero di Seppia con salsa Marinara

Squid Ink chitarra with prawns, mussels, vongole, fish & chilli (Entrée and Main)

Fiori di Zucchine ripieni con Ricotta e funghi Porcini

Home grown zucchini flowers with ricotta, basil & porcini mushroom filling (Entrée and Main)

Insalata Caprese

Heirloom tomatoes topped with fresh basil, buffalo mozzarella & aged balsamic vinegar (Entrée and Main)

Fichi con Prosciutto e Mozzarella di Bufala

Fresh Figs with prosciutto & buffalo mozzarella served with house made grissini (Can be GF - Entrée and Main)

SECONDI PIATTI

Osso Buco Friulano con piselli, pomodoro e polenta

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

Beppi's Saltimbocca di vitello ripieni di Asiago, prosciutto e salvia

Milk fed veal scaloppine folded with Italian San Daniele Prosciutto, Asiago cheese, sage & white wine sauce

Filetto di Manzo con spinaci e cavolfiore

Fillet of Angus Beef served with spinach & garlic & creamy gorgonzola baked cauliflower (GF)

Dentice servito con pomodorini e olive nere

Grilled snapper fillet served with sautéed cherry tomatoes, black olives, white wine, garlic & butter (Can be GF)

Seasonal vegetables

Insalata di Rucola - Rocket salad or Insalata di Radicchio - Radicchio salad

DOLCI

Tiramisú alla Beppi's

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

Crostata di Noci e Cioccolata Callebaut

Callebaut chocolate & walnut tart served with fresh raspberries & mocha gelato

Nocello & mascarpone crème brûlée

Nocello & masacarpone crème brûlée served with crostini (Can be GF)



Reduced Menu 2

PRIMI PIATTI

Carpaccio di Manzo con rucola, sedano Veronese e scaglie di Parmigiano

Fillet of raw 3 score of Angus fillet thinly sliced & served with rocket, celeriac & horseradish cream & shaved Reggiano Parmesan (GF - Entrée and Main)

Linguine con ragù di Carne e Burratina

Home made linguine with Beppi's meat ragù & creamy Burrata (Entrée and Main)

Frittelle di Granchio, Zucchini e peperoncino con salsa Tartara e limone

Crab, Zucchini & chilli fritters with tartare sauce & lemon (Entrée and Main)

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 (Entrée and Main)

SECONDI PIATTI

Beppi's Saltimbocca di vitello ripieni di Asiago, prosciutto e salvia

Milk fed veal scaloppine folded with Italian San Daniele Prosciutto, Asiago cheese, sage & white wine sauce

Filetto di Manzo con spinaci e cavolfiore

Fillet of Angus Beef served with spinach & garlic & creamy gorgonzola baked cauliflower (GF)

Dentice servito con pomodorini e olive nere

Grilled snapper fillet served with sautéed cherry tomatoes, black olives, white wine, garlic & butter (Can be GF)

Costoletta di Vitello con Patate

Veal cutlet crumbed with herbs, shallow fried, served with horseradish & parsley butter & baked rosemary potatoes

Seasonal vegetables

Insalata di Rucola - Rocket salad or ***Insalata di Radicchio*** - Radicchio salad

DOLCI

Tiramisú alla Beppi's

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

Crostata di Noci e Cioccolata Callebaut

Callebaut chocolate & walnut tart served with fresh raspberries & mocha gelato

Nocello & mascarpone crème brûlée

Nocello & masacarpone crème brûlée served with crostini (Can be GF)