

Beppi's

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	\$30	\$55
Insalata Caprese			
Heirloom tomatoes topped with fresh basil, buffalo mozzarella & aged balsamic vinegar	GF		\$28
Carpaccio di Tonno			
Tuna carpaccio served with baby basil, spring onion, lemon juice & extra virgin olive oil	GF		\$33
Fichi con Prosciutto e Mozzarella di Bufala			
Fresh Figs with prosciutto & buffalo mozzarella served with house made grissini	can be GF		\$34
Insalata d'Anatra con Arancia, Noci e Radicchio			
Confit duck salad served with orange, walnut, watercress & radicchio	GF		\$36
Parmigiana di Melanzane			
Roasted eggplant layered with mozzarella, tomato & basil topped with parmesan & baked			\$32
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		\$32
Fichi Avvolti in Prosciutto con salsa di Gorgonzola e quattro formaggi			
Fresh Figs wrapped in prosciutto & baked with gorgonzola & four cheese sauce	GF	\$36	\$42
Fiori di Zucchine ripiene con Ricotta e Funghi Porcini			
Zucchini flowers filled with ricotta, basil & porcini mushroom		\$36	\$42
Frittelle di Granchio, Zucchini e peperoncino con salsa Tartara e limone			
Crab, Zucchini & chilli fritters with tartare sauce & lemon		\$39	\$48
Zuppa di Cozze e Pippi con brodo di pesce, aglio, vino e pomodoro			
Mussels and Pippis simmered in fish stock, wine, tomato, parsley and garlic	GF	\$32	
P A S T A	All Pasta made in house	Gluten Free Pasta Available	
Gnocchi di Ricotta e spinaci con pomodoro e basilico			
Home made ricotta & spinach dumplings served with tomato & basil sauce		\$32	\$38
Tagliolini allo Zafferano con Salsa di Scampi			
Saffron Tagliolini with WA jumbo Scampi tossed in garlic, butter & parsley		\$49	\$69
Ravioli con Zucca e Amaretti			
Ravioli filled with pumpkin & Amaretti served with burnt butter, sage & parmesan		\$32	\$40
Chitarra al Nero di Seppia con salsa Marinara			
Squid Ink chitarra cooked in a paper bag with prawns, mussels, vongole, fish & chilli in a tomato sauce		\$38	\$46
Pappardelle con Ragù di Coniglio			
Buckwheat pappardelle pasta served with rabbit, mushrooms & peas		\$36	\$43
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		\$32	\$38
Linguine con ragù di Carne e Burratina			
Linguine with Beppi's meat ragù & creamy burrata		\$30	\$38

C A R N E

Wagyu servito con Cannellini e Burro Aromatizzato

Wagyu beef cheeks served with cannellini beans, tomato & garlic parsley butter \$46

Galletto con Funghi, Rosmarino e Peperoncino

Spatchcock grilled with mushrooms, garlic, rosemary, chilli & white wine GF \$44

Costoletta di Vitello con Purée di Patate e Parmigiano

Veal cutlet crumbed with herbs, shallow fried, served with horseradish caper butter & parmesan mashed potato \$45

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 & garlic broccolini \$44

Filetto di Manzo con spinaci e cavolfiore

Fillet of Angus Beef served with spinach & garlic & creamy gorgonzola baked cauliflower GF \$52

Osso Buco Friulano con piselli, pomodoro e polenta

Veal shank in wine, tomato, spices & lemon zest, served with peas and polenta \$43

Porchetta con Olive e Patate al Rosmarino

Pork belly rolled with garlic, rosemary & fennel seeds, slow roasted for over 4 hours & served with olive & rosemary potatoes GF \$44

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

Polpi all'Arrabbiata

Octopus braised with tomato, onion & chilli, served with grilled polenta GF \$34 \$42

Filetto di Dentice servito con pomodorini e olive nere

Grilled snapper fillet served with sautéed cherry tomatoes, black olives, white wine, garlic & butter can be GF \$48

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 Radicchio - Radicchio salad with shaved parmesan GF

GF: GLUTEN FREE

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

Prices inclusive of GST