

# Beppi's

Established  
— 1956 —

## DOLCI

***Soufflé alla Banana e Caramello*** (cooking time 20 min)

*Banana & caramel Soufflé served with salted caramel gelato GF \$22*

***Tiramisú alla Beppi's***

*Layers of savorardi biscuits soaked in coffee & layered with  
mascarpone & brandy \$18*

***Semifreddo al Cioccolato Callebaut e Amarene***

*Callebaut chocolate semifreddo served with Amarena cherries,  
cherry syrup & white chocolate shavings GF \$20*

***Affogato con Liquore di Frangelico, gelato e caffè GF***

*Vanilla ice cream, espresso coffee, Frangelico liqueur & crushed nuts \$20*

***Nocello & mascarpone crème brûlée*** can be GF

*Nocello & masacarpone crème brûlée served with crostoli \$20*

***Frutti di Bosco con Sorbetto di Arancia Rossa  
e Gelatina al Prosecco GF***

*Mixed berries served with blood orange sorbet & prosecco vanilla jelly \$18*

***Gelato della Casa GF***

*Gelato made in house - \$8 per scoop*

*Madagascan Vanilla Gelato, Salted Caramel  
or Blood Orange Sorbet*

## FORMAGGI

***Formaggi con Frutta Secca e Noci GF***

*Mixed cheeses \$28*

*Parmigiano Reggiano (Emilia-Romagna), Asiago (Veneto),*

*Tallegio (Lombardia), Gorgonzola (Piedmonte),*

*Fieno e Miele Sheeps Milk Pecorino (Tuscany )*

*served with pear, quince paste & nuts*

## *Dessert Wine*

### *Italian*

|   |             |
|---|-------------|
| <i>2016 Michele Chiarlo Nivole Moscato D'Asti 375ml</i> | <i>\$36</i> |
| <i>2012 Col D'Orcia Moscadello di Montalcino 375ml</i>  | <i>\$62</i> |
| <i>2015 Anselmi I Capitelli 375ml</i>                   | <i>\$74</i> |
| <i>2018 Pellegrino Passito di Pantelleria 500ml</i>     | <i>\$59</i> |
| <i>2016 Buglioni Recioto 'Il Narcisista' 500ml</i>      | <i>\$80</i> |
| <i>2015 Pighin Picolit 500ml</i>                        | <i>\$80</i> |

### *French*

|   |               |
|---|---------------|
| <i>1967 Chateau d'Yquem Sauternes 750ml</i> | <i>\$1900</i> |
| <i>1983 Chateau d'Yquem Sauternes 750ml</i> | <i>\$1500</i> |

### *Australian*

|  |             |
|--|-------------|
| <i>2017 Yalumba Wrattenbully Botrytis Viognier 375ml</i> | <i>\$60</i> |
| <i>2016 De Bortoli Noble One Botrytis Semillon 375ml</i> | <i>\$76</i> |

### *by the glass*

|  |             |
|--|-------------|
| <i>2016 Michele Chiarlo Nivole Moscato D'Asti</i>  | <i>\$14</i> |
| <i>2015 Yalumba Wrattenbully Botrytis Viognier</i> | <i>\$14</i> |
| <i>2015 Anselmi I Capitelli</i>                    | <i>\$18</i> |

### *After dinner Cocktails* *\$20*

#### *Espresso Martini*

*Espresso coffee, Vodka & Kahlua coffee liqueur*

#### *Golden Dream*

*Galliano Liqueur, Orange juice, Cointreau & fresh cream*

#### *Grasshopper*

*Green Crème de Menthe, white Crème de Cacao & fresh cream*

#### *Brandy Alexander*

*Brandy, Crème de Cacao & fresh cream*

### **Ports, Muscat & Sherry**

|  |      |
|--|------|
| <i>Campbells Classic Ruthergen Muscat</i>                      | \$12 |
| <i>Galway Pipe, Hardy's Show Reserve</i>                       | \$12 |
| <i>Grandfather, Seppelt Para Aged Tawny Port</i>               | \$18 |
| <i>Emilio Lustau NV Pedro Ximenez 'San Emilio' Sherry 60ml</i> | \$18 |
| <i>bottle 375 ml</i>   | \$72 |

### **Digestivi & Liqueurs**

|  |      |
|--|------|
| <i>Avena Amaro Siciliano, Cynar, Fernet Branca, Amaretto, Frangelico, Strega, Galliano, Grand Marnier, Cointreau</i> |      |
| <i>Fred Jerbis Amaro, Limoncello</i>   | \$14 |

### **Beppi's own production**

|  |      |
|--|------|
| <i>Sambuca Bianca, al Galliano, alla Grappa or al Café, Pear William</i> |      |
| <i>Grappa di Moscato, Wood Matured, Ruta, Ginseng</i>                    | \$12 |

### **Poli grappa & spirits from Italy**

|   |      |
|---|------|
| <i>Bassano grappa classico, Barrique grappa (aged)</i>          |      |
| <i>Lamponi (raspberry), Miele (honey) Mirtillo (blueberry),</i> |      |
| <i>Grappa Amarosa, Aromatica Tagliatella, Secca</i>             | \$14 |

### **Cognac**

|  |      |
|--|------|
| <i>Remy Martin VSOP, Courvoisier VSOP,</i>           |      |
| <i>Hennessy VSOP</i>                                 | \$17 |
| <i>Remy Martin XO, Hennessy XO,</i>                  |      |
| <i>Martell Cordon Blue XO, Martell XO Supreme</i>    | \$24 |
| <i>Castarede Bas Armagnac, Calvados Apple Brandy</i> | \$17 |

## **Vintage Port**

*from Beppi Polese's private cellar (SI)*

|  |        |
|--|--------|
| <i>1945 Penfolds Grandfather Port</i>      | \$1800 |
| <i>1954 Hardy's Reserve Bin Show Port</i>  | \$1200 |
| <i>1956 Penfolds Five Star Club Port</i>   | \$900  |
| <i>1966 Hardy's Vintage Port</i>           | \$700  |
| <i>1966 Taylors Portugese Vintage Port</i> | \$1250 |