

Beppi's

Established
— 1956 —

DOLCI

Soufflé al Lampone *(cooking time 20 min)*

Raspberry Soufflé served Madagascan vanilla gelato GF \$22

Tiramisú alla Beppi's

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

Crostata di Caramello, Cioccolato e Mascarpone

*Sea salted caramel, Callebaut chocolate & mascarpone tart
served with Banana Gelato GF \$22*

Affogato con Liquore di Frangelico, gelato e caffè GF

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

Zabaglione con Cilegie Amarene *can be GF*

Egg yolk whipped with marsala & served with Amarena cherries \$22

Gelato della Casa GF

Gelato made in house - \$8 per scoop

Madagascan Vanilla Gelato, Banana Gelato

or Blood Orange Sorbet

FORMAGGI

Formaggi con Frutta Secca e Noci GF

Mixed cheeses \$28

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

Tallegio (Lombardia), Corgonzola (Piedmonte),

Fieno e Miele Sheeps Milk Pecorino (Tuscany)

served with pear, quince paste & nuts

Dessert Wine

Italian

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

French

1967 Chateau d'Yquem Sauternes 750ml	\$1900
1983 Chateau d'Yquem Sauternes 750ml	\$1500

Australian

2017 Yalumba Wrattenbully Botrytis Viognier 375ml	\$60
2016 De Bortoli Noble One Botrytis Semillon 375ml	\$76

by the glass

2016 Michele Chiarlo Nivole Moscato D'Asti	\$14
2015 Yalumba Wrattenbully Botrytis Viognier	\$14
2015 Anselmi I Capitelli	\$18
2016 Buglioni Recioto 'Il Narcisista'	\$18

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 (barrel aged)</i>	
<i>Lamponi (raspberry), Miele (honey) Mirtillo (blueberry),</i>	
<i>Grappa Amarosa, Aromatica Tagliatella, Secca</i>	
<i>Cleopatra Oro</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