

# Beppi's

## *DOLCI*

### *Soufflé di Lamponi (cooking time 20 min) GF*

*Raspberry Soufflé served with chocolate gelato \$22*

### *Tiramisù alla Beppi's*

*Layers of savoiardi biscuits soaked in coffee & layered with mascarpone & brandy \$22*

### *Affogato con Liquore Nocello di Beppi, gelato e caffè GF*

*Vanilla ice cream, espresso coffee, Beppi's Nocello & crushed nuts \$22*

### *Beppi's Zabaglione can be GF*

*Zabaglione served with pears in red wine & savoiardi biscuits \$22*

### *Crostata al limone*

*Lemon tart served with lemon sorbet \$22*

### *Gelato della Casa GF*

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

*Madagascan Vanilla Gelato, Chocolate Gelato or Lemon Sorbet*

## *FORMAGGI*

*Formaggi con Frutta Secca e Noci GF - Mixed cheeses \$38*

*Parmigiano Reggiano (Emilia-Romagna), Provolone (Campania),  
Cacio di Bosco, Truffled Pecorino (Toscana), Gorgonzola (Piedmonte),  
Taleggio (Lombardia, Italy) served with pear, quince paste & nuts*

## *Dessert Wine*

### *Italian*

<i>2021 Michele Chiarlo Nivole Moscato D'Asti 375ml</i>	<i>\$65</i>
<i>2012 Col D'Orcia Moscadello di Montalcino 375ml</i>	<i>\$75</i>
<i>2020 Pellegrino Passito di Pantelleria 500ml</i>	<i>\$75</i>
<i>2017 Buglioni Passito Rosso 'L'Afrodisiaco' 500ml</i>	<i>\$95</i>
<i>2016 Malenchini Vin Santo del Chianti 375ml</i>	<i>\$95</i>
<i>2015 Pighin Picolit 500ml</i>	<i>\$95</i>

### *French*

<i>1967 Chateau d'Yquem Sauternes 750ml</i>	<i>\$1900</i>
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### *Australian*

<i>2020 Yalumba Wratonbully Botrytis Viognier 375ml</i>	<i>\$65</i>
<i>2019 De Bortoli Noble One Botrytis Semillon 375ml</i>	<i>\$82</i>

### *by the glass*

<i>2021 Michele Chiarlo Nivole Moscato D'Asti</i>	<i>\$18</i>
<i>2020 Yalumba Wratonbully Botrytis Viognier</i>	<i>\$18</i>
<i>2017 Buglioni Passito Rosso 'L'Afrodisiaco'</i>	<i>\$20</i>

### *After dinner Cocktails*

*\$22*

#### *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>Harveys Bristol Cream</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>Averna Amaro Siciliano, Amaro Montenegro, Cynar, Fernet Branca,</i>	
<i>Amaretto, Frangelico, Strega, Cointreau, Opal White Sambuca,</i>	
<i>Opal Black Sambuca, Galliano Vanilla, Grand Marnier,</i>	
<i>Fred Jerbis Amaro, Limoncello, Mirto di Sardegna.</i>	\$15

### **Poli grappa & bitters Veneto - Italy**

<i>Bassano grappa classico, Lamponi (raspberry), Miele (honey) Mirtillo (blueberry),</i>	
<i>Elisir Camomilla (chamomile), Ciliegie (cherries),</i>	
<i>Liquirizia (licorice), Elisir China (quinine) Taiadea, Super Taurus</i>	\$18

### **Poli grappa Invecchiata (barrel aged) Veneto - Italy**

<i>Barrique grappa, Cleopatra Amarone Oro,</i>	
<i>Cleopatra Moscato Oro, Due Barili</i>	\$21

### **Cognac**

<i>Remy Martin VSOP, Courvoisier VSOP,</i>	\$21
<i>Hennessy VSOP</i>	
<i>Remy Martin XO, Hennessy XO,</i>	
<i>Martell Cordon Blue XO, Martell XO Supreme</i>	\$30
<i>Castarede Bas Armagnac, Calvados Apple Brandy</i>	\$21

### **Vintage Port - from Beppi Polese's private cellar (51)**

<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