

# Beppi's

## PRIMI PIATTI

### **Fiori di Zucchine ripieni con Ricotta e funghi Porcini**

Home grown zucchini flowers with ricotta, parmesan & porcini mushroom served with a dice of tomato, black olive & basil

### **Insalata Caprese**

Heirloom tomatoes topped with fresh basil, buffalo mozzarella & aged balsamic vinegar (GF)

### **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

### **Parmigiana di Melanzane**

Roasted eggplant layered with mozzarella, tomato & basil topped with parmesan & baked

### **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 & panegratatto

### **Linguine di Spinaci con Gamberi e Peperoncino**

Spinach linguine served with garlic prawns, chilli & zucchini flowers

## SECONDI PIATTI

### **Bucatini con ragú di Carne e Burratina**

Bucatini pasta with Beppi's meat ragú & creamy burrata

### **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

### **Merluzzo con olive e pomodorini**

Murray cod grilled with black olives, cherry tomatoes, basil, white wine & butter can be GF

### **Galletto con Funghi & Fregola**

Spatchcock deboned rolled & filled with Provolone & spinach, oven roasted and served with mushrooms, chilli, white wine & Fregola

### **Osso Buco Friulano con piselli, pomodoro e polenta**

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

### **Filletto con Salsa di Pepe**

Angus beef fillet served with pepper sauce & sautéed greens & rosemary butter

### **Seasonal vegetables**

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

## DOLCI

### **Tiramisú alla Beppi's**

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

### **Crostata al limone**

Lemon tart served with lemon sorbet