

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

Calamarata con polpi, capesante e gamberi

Calamarata pasta served with baby octopus, scallop & prawn in a rich tomato,

SECONDI PIATTI

Malfaldine con ragú di Carne e Burratina

Malfaldine 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

Dentice con olive e pomodorini

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

Galletto con Aspari e Fregola

Spatchcock deboned rolled & filled with Provolone & asparagus, oven roasted and served with cherry tomatoes, lemon chili, 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 Vino

Angus beef fillet served with Chianti jus & 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