

# 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*

### **Calamarata con polpi, capesante e gamberi**

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

## SECONDI PIATTI

### **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*

### **Filletto con Salsa di Vino**

*Angus beef fillet served with Chianti jus & sautéed greens & rosemary butter*

### **Ossobuco Friulano con piselli, pomodoro e polenta**

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

### **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*