

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

Filetto di Manzo con Salsa di Vino

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

Osso Buco 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

Beppi's Traditional Cannoli

Traditional Cannoli filled with buffalo ricotta, chocolate & candied orange served with amarena cherries & baby mint