

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 nero di Seppia con Vongole e Bottarga

Black Ink Linguine served with vongole, Bottarga, Cheery tomatoes, white wine butter & pan gratinato

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 (GF)

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 Carciofi e Provalone

*Spatchcock deboned rolled & filled with thyme, artichoke & Provolone, 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 spinach & truffled pecorino cream

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

Panna cotta di cioccolato e nocciola

Chocolate & Hazelnut panna cotta served with almond praline, Mint & Raspberry