

Beppi's

PRIMI PIATTI e ANTIPASTI

Ostriche di Roccia con limone e Salsa Rosa			½ dz	1dz
Rock oysters with white wine vinegar and eschallot vinaigrette	GF		\$39	\$62
Insalata Caprese				
Heirloom tomatoes topped with fresh basil, buffalo mozzarella & aged balsamic vinegar	GF		\$33	
Fichi con Prosciutto e Mozzarella di Bufala				
Fresh Figs with prosciutto & buffalo mozzarella served with house made grissini	can be GF		\$39	
Parmigiana di Melanzane				
Roasted eggplant layered with mozzarella, tomato & basil topped with parmesan & baked			\$38	
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 & panegrattato	can be GF		\$34	
Fichi Avvolti in Prosciutto con salsa di Gorgonzola e quattro formaggi				
Fresh Figs wrapped in prosciutto & baked with gorgonzola & four cheese sauce	GF		\$38	\$46
Fiori di Zucchine ripiene con Ricotta e Funghi Porcini				
Zucchini flowers filled with ricotta, parmesan & porcini mushroom served with a dice of tomato, black olive & basil			\$39	\$46
Frittelle di Granchio, Zucchine e peperoncino con salsa Tartara e limone				
Crab, zucchini & chilli fritters with tartare sauce & lemon			\$40	\$49
Zuppa di Cozze e Vongole con brodo di pesce, aglio, vino e pomodoro				
Mussels and pipis simmered in fish stock, wine, tomato, parsley and garlic	GF		\$38	

PASTA All Pasta made in house Gluten Free Pasta Available

Risotto del giorno				
Risotto of the day			Market Price	
Linguine al nero di Seppia con Aragosta				
Black ink linguine served with lobster meat tossed with cherry tomatoes, zucchini flowers, garlic butter & white wine served in the shell	Half	\$75	Whole	\$145
Tagliolini allo Zafferano con Salsa di Scampi				
Saffron Tagliolini with WA Scampi tossed in garlic, butter & parsley			\$49	\$69
Ravioli di Zucca e Ricotta				
Ravioli filled with pumpkin, buffalo ricotta & Amaretti served with a sage & butter sauce			\$38	\$46
Pappardelle di Spinaci con ragù d'Agnello				
Spinach pappardelle served with a braised lamb ragù, peas, Sicilian oregano & salted ricotta			\$37	\$46
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			\$37	\$44
Malfaldine con ragù di Carne e Burratina				
Malfaldine pasta with Beppi's meat ragù & creamy burrata			\$35	\$40

C A R N E

Galletto con Pancetta, Provolone e Asparagi

Spatchcock deboned, rolled & filled with pancetta, provolone & asparagus, oven roasted with chilli & white wine and served with green beans & fregola GF \$52

Costoletta di Vitello con Insalata di Bocconcini e Pomodori

Veal cutlet crumbed & shallow fried, served with burnt butter & sage & buffalo bocconcini, basil & cherry tomatoes \$58

Beppi's Saltimbocca di Vitello ripieni di Asiago, Prosciutto e Salvia

Milk fed veal scaloppine folded with San Daniele prosciutto, asiago cheese, sage & white wine sauce with parmesan creamed chard \$49

Porchetta con Patate e Scalogni

Pork Belly rolled with garlic, rosemary & fennel seeds, slow roasted over four hours & served with Kipfler potatoes & baby eschalots GF \$62

Filetto con Salsa Diane

Angus beef fillet, pan fried & served with a Diane sauce of Worcestershire sauce, brandy, butter, garlic & parsley served with black truffled potato purée GF \$65

Osso Buco Friulano con Piselli, Pomodoro e Polenta

Veal shank in wine, tomato, spices & lemon zest, served with peas and polenta \$52

Tagliata di Wagyu

Wagyu Sirloin (marble score 5+) served rocket, parmesan & aged balsamic salad GF \$75

P E S C E

Frutti di Mare del Giorno

Seafood of the day can be GF Market Price

Scampi alla griglia

West Australian scampi grilled in the shell with extra virgin olive oil & brandy GF Market Price

Grigliata di Gamberoni con Peperoncino e Limone

Skull Island prawns oven baked with chilli, lemon, garlic, butter & parsley GF \$76

Dentice con Olive e Pomodorini

Snapper grilled with black olives, cherry tomatoes, basil, white wine & butter can be GF \$58

Side dishes - \$16

Olives marinated & served with rosemary, garlic & chilli GF

Seasonal vegetables – see your waiter GF

Beppi's famous creamed Spinach GF

Patate Fritte- crispy parmesan & rosemary salted chips

Insalata di Rucola - Rocket salad with shaved parmesan GF

Insalata di Radicchio - Radicchio salad with shaved parmesan GF

Extra Portion

Burrata \$10

Bufala Mozzarella \$10

GF: GLUTEN FREE

Card Payments will incur a surcharge of 2% Maximum 2 card payments per bill

Prices inclusive of GST