

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

*Homemade 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 three score Angus fillet thinly sliced & served with rocket, celeriac, horseradish cream,
shaved Reggiano Parmesan & panegratatto*

Tagliolini allo Zafferano con Salsa di Sampi

Saffron Tagliolini with WA Scampi tossed in garlic, butter & parsley.

SECONDI PIATTI

Malfaldine con ragù di Carne e Burratina

Malfaldine pasta with Beppi's meat ragù & creamy burrata

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

*Milk fed veal scaloppini folded with San Deniele prosciutto, asiago cheese, sage & white wine sauce with
parmesan cream chard.*

Dentice con olive e pomodorini

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

Galletto con Carciofi e Provolone e Asparagi

*Spatchcock deboned rolled & filled with pancetta, provolone & asparagus, oven roasted with chilli & white
wine & served with green beans & fregola. (GF)*

Osso Buco Friulano con piselli, pomodoro e polenta

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

Filletto 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.*

Seasonal vegetables

Insalata di Rucola - Rocket salad or Insalata di Radicchio - Radicchio salad

DOLCI

Tiramisù alla Beppi's

Layers of savoiardi biscuits soaked in coffee & layered with mascarpone & brandy

Crostata al Cioccolato Fondente

Bitter Chocolate tart served with liquorice mascarpone, fresh berries and shaved chocolate