

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*

Tagliolini allo Zafferano con Salsa di Sampi

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

SECONDI PIATTI

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

*Milk fed veal scaloppini folded with San Daniele 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

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.*

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

Crostata al Cioccolato Fondente

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