

Beppi's

PRIMI PIATTI e ANTIPASTI

Ostriche di roccia con limone e vinegarette allo scalogno e aceto bianco	½ dz	1d
Rock oysters with mignonette of eschallots and white wine vinegar	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, fennel, horseradish cream, shaved parmiggiano reggiano & 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 Granchio		
Black ink Linguine served with crab sautéed with chili, white wine, garlic butter & pan gratinato		\$49 \$61
Tagliolini allo zafferano con salsa di scampi		
Saffron Tagliolini with WA scampi tossed in garlic, butter & parsley		\$56 \$72
Ravioli di funghi porcini		
Ravioli filled with porcini, mushrooms & buffalo ricotta served with burnt butter & crispy thyme		\$38 \$46
Casarecce con salsa di anatra		
Casarecce pasta served with a ragu of braised duck, black olive, basil & garlic		\$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
Chitarra con ragú di carne e burratina		
Chitarra pasta with Beppi's meat ragú & 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 bietole

Veal cutlet crumbed & shallow fried, served with burnt butter & sage served with parmesan creamed chard \$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 served with parmesan potato puree \$49

Porchetta con patate e fagioli

Pork Belly rolled with garlic, rosemary & fennel seeds, slow roasted over four hours & served with sautéed greens, garlic butter & jus GF \$62

Tagliata di filetto con indivia & rucola

Angus beef fillet, pan fried & served with a fresh rocket, witlof & aged balsamic vinegar GF \$65

Osso Buco friulano con piselli, pomodoro e polenta

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

Spalla di agnello con ragu di fagioli

Oven roasted lamb shoulder served with ragu of chick peas & cannellini beans GF \$56

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

Gamberi arrosto con peperoncino e aglio

Prawns oven roasted with chilli, garlic oil, butter & parsley served with grilled sourdough can be GF \$68

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 \$12

Bufala Mozzarella \$12

GF: GLUTEN FREE

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

Prices inclusive of GST