

# Beppi's

## PRIMI PIATTI e ANTIPASTI

<b>Ostriche di Roccia con limone e Salsa Rosa</b>		½ dz	1dz
Rock oysters with Beppi's special sauce & lemon granita	GF	\$30	\$50
<b>Insalata Caprese</b>			
Heirloom tomatoes topped with fresh basil, buffalo mozzarella & aged balsamic vinegar	GF	\$26	
<b>Tris di Mare</b>			
Sydney Rock Oyster served with white balsamic granita			
Prawn with avocado			
Scampi Tail with lemon mascarpone	GF	\$37	
<b>Fichi con Prosciutto e Mozzarella di Bufala</b>			
Fresh Figs with prosciutto & buffalo mozzarella served with house made grissini	can be GF	\$33	
<b>Salmone Affumicato con Burratina</b>			
Tasmanian Smoked Salmon served with creamy burrata, lemon, capers, spanish onion, fennel & olive oil	GF	\$36	
<b>Parmigiana di Melanzane</b>			
Roasted eggplant layered with mozzarella, tomato & basil topped with parmesan & baked		\$32	
<b>Carpaccio di Manzo con rucola, sedano Veronese e scaglie di Parmigiano</b>			
Fillet of raw 3 score Angus fillet thinly sliced & served with rocket, celeriac, horseradish cream & shaved Reggiano Parmesan	GF	\$30	
<b>Fichi Avvolti in Prosciutto con salsa di Gorgonzola e quattro formaggi</b>			
Fresh Figs wrapped in prosciutto & baked with gorgonzola & four cheese sauce	GF	\$35	\$40
<b>Fiori di Zucchine ripiene con Ricotta e Funghi Porcini</b>			
Zucchini flowers filled with ricotta, basil & porcini mushroom		\$35	\$42
<b>Frittelle di Granchio, Zucchini e peperoncino con salsa Tartara e limone</b>			
Crab, Zucchini & chilli fritters with tartare sauce & lemon		\$39	\$48
<b>Zuppa di Cozze e Pippi con brodo di pesce, aglio, vino e pomodoro</b>			
Mussels and Pippis simmered in fish stock, wine, tomato, parsley and garlic	GF	\$32	
<b>P A S T A</b>	All Pasta made in house	Gluten Free Pasta Available	
<b>Gnocchi di Ricotta e spinaci con pomodoro e basilico</b>			
Home made ricotta & spinach dumplings served with tomato & basil sauce		\$32	\$38
<b>Tagliolini allo Zafferano con Salsa di Scampi</b>			
Saffron Tagliolini with WA jumbo Scampi tossed in garlic, butter & parsley		\$49	\$69
<b>Ravioli con Zucca e Amaretti</b>			
Ravioli filled with pumpkin & Amaretti served with burnt butter, sage & parmesan		\$32	\$40
<b>Chitarra al Nero di Seppia con salsa Marinara</b>			
Squid Ink chitarra cooked in a paper bag with prawns, mussels, vongole, fish & chilli in a tomato sauce		\$38	\$46
<b>Casarecce al Peperoncino con Ragú di Anatra</b>			
Chilli casarecce pasta served with braised duck & peas		\$34	\$41
<b>Gnocchi di Patate della Mamma con Gorgonzola e formaggi misti</b>			
Home made potato dumplings with Gorgonzola, Asiago & a mixed cheese sauce or with a Tomato & Basil sauce		\$32	\$37
<b>Linguine con ragú di Carne e Burratina</b>			
Linguine with Beppi's meat ragú & creamy burrata		\$30	\$38

## C A R N E

### **Agnello con Zucca arrosto**

Twice cooked lamb shoulder served with roasted pumpkin, mint, mustard butter & sautéed cavolo nero

GF \$46

### **Galletto con Funghi, Rosmarino e Peperoncino**

Spatchcock grilled with mushrooms, garlic, rosemary, chilli & white wine

GF \$44

### **Costoletta di Vitello con Patate**

Veal cutlet crumbed with herbs, shallow fried, served with horseradish & parsley butter & baked rosemary potatoes

\$45

### **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

\$43

### **Filetto di Manzo con spinaci e cavolfiore**

Fillet of Angus Beef served with spinach & garlic & creamy gorgonzola baked cauliflower

GF \$50

### **Osso Buco Friulano con piselli, pomodoro e polenta**

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

\$43

### **Porchetta con broccolini e salsa di mele**

Pork belly rolled with garlic, rosemary & fennel seeds, slow roasted for over 4 hours & served with sautéed broccolini & roasted apple sauce

GF \$44

## P E S C E

### **Frutti di Mare del Giorno**

Seafood of the day

can be GF Market Price

### **Scampi alla Griglia Marinati con erbe e brandy**

West Australian scampi marinated with spices & grilled in the shell, sprinkled with brandy

GF Market Price

### **Gamberoni al Forno**

Mooloolaba king prawns baked in cast iron pan with garlic & chilli

GF \$32 \$45

### **Dentice servito con pomodorini e olive nere**

Grilled snapper fillet served with sautéed cherry tomatoes, black olives, white wine, garlic & butter

can be GF \$48

### **Side dishes - \$12**

Olives warmed & 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 GF

Insalata di Rucola - Rocket salad with shaved parmesan GF

Insalata di Radicchio - Radicchio salad with shaved parmesan GF

**GF: GLUTEN FREE**

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