

# Beppe

Benvenuti a Beppe.

Autumn 2024

Our menu embraces traditional Italian cuisine, sometimes with a local spin inspired by our region's produce. We are proud to make all of our pasta, pizza, and more, in house 'fresca e fatta a mano'.

This season, we welcome the cooler weather. We're infusing a cocktail classic with an Italian twist, presenting the Fig Old Fashioned. Tomato season is now behind us, so our 'Caprese' has been reimagined to feature cool season produce. For a sweet finale, enjoy our spiced seasonal fruits with a wine-spiked mascarpone - an exquisite conclusion.

## ANTIPASTI E PRIMI

Cured pork, stracciatella, polenta gf 7 ea

Pumpkin & mozzarella arancini, Parmesan, aioli (3) v 16

'Caprese' - radicchio, mizuna, orange, pickles, walnut, roasted grapes, buffalo mozzarella, vin cotto v gf 22

Caponata - tomato, eggplant, onion, basil, pine nuts, on grilled focaccia vg df gfo 17

Salt Kitchen salumi, Pecorino Sardo, grilled focaccia, pickles gfo dfo 26

## PASTA E RISOTTO

Our pasta is made in-house, by hand, & using local open range eggs

Bolognese, tagliatelle df 38

Clams, prawns, chilli, Napoli, squid ink tagliolini df 42

Pumpkin, ricotta ravioli, brown butter, amaretti, walnut, sage v 40

Gnocchi alla Sorrentina - Napoli, mozzarella, basil pesto v vgo 35

Lamb ragu, peas, mushrooms, gnocchi df 39

Local mushrooms, truffle, pappardelle dfo vgo 40

Cacio e pepe, tagliatelle v 36  
add Salt Kitchen guanciale +5

Saffron & prawn risotto, sour cream, fried leek gf dfo 39

+ 'la scarpetta', focaccia for mopping up sauce 3

## SECONDI

Roast chicken, carrots, peas, chickpeas, kale, jus gras gf df 40

Pork Cotoletta, kipfler potatoes, peperonata 42

Barramundi, tarragon anchovy sauce, du puy lentils, roasted fennel, herb salad gf df 44

Cabbage timballo - capsicum, ricotta, spinach with capsicum & sun-dried tomato sauce, smoked ricotta v gf 33

## MANGIA! MANGIA!

A feast served sharing-style to the table. 85 pp.  
Chef Mauro's menu of antipasto, pizza, risotto, pasta, secondi & dolce.  
Available after 7 pm, whole table must participate.



## WOOD-FIRED PIZZA (12 INCH)

Made in-house, by hand, with our 48-hour fermented dough

MARGHERITA - sugo, mozzarella, basil v vgo 25

VERDURA - sugo, mozzarella, zucchini, broccolini, capers, rocket, ricotta salata v vgo 28

MUSHROOM, Asiago, thyme v vgo 26

CHEESE - mozzarella, provolone, Gorgonzola, mascarpone v 26

POTATO, rosemary, Taleggio, fontina, truffle oil v vgo 27

PROSCIUTTO, pear, brie 29

SALAMI, sugo, mozzarella, capsicum, pesto 29

PORK SAUSAGE, sugo, provolone, broccolini, red onion 29

HOT SALAMINO, sugo, mushroom, mozzarella 29

PRAWN, salsa verde, bocconcini, chilli, lemon 30

gluten free base (10 inch) + 5 | vegan cheese + 3

## INSALATA E CONTORNI

Italian Slaw - cabbage, peas, mint, chilli, radish, lemon Parmesan v gf vgo dfo 17

Wood-fired garlic bread v 16

Broccolini, mustard leaf, lemon goat curd, paprika toasted almonds v vgo gf 17

Shoestring fries with aioli v gf 10

## DOLCE

Dark chocolate mousse, pistachio cream, praline gf 17

Tiramisu 17

Coconut panna cotta, lemon & saffron sauce, mostarda fruits, toasted coconut vg gfo 17

Spiced red wine fruits, spiked mascarpone, ginger crumb gf 19

Our walls are adorned with paintings by local artist Kim Barter. You'll also find her art on the reverse side of this menu. These portraits are of Italian migrants to the region in the 1800s from photos made available from our local Daylesford museum.

Not all ingredients are listed on the menu, please advise us of any dietaries/allergies. Please note we are not an allergen-free kitchen. Some (v) dishes contain rennet in cheese and some desserts contain gelatine, these may not be suitable for some dietary requirements. Please ask our team if you require further clarification. 1.65% charge applies on all card transactions | 15% surcharge applies on Vic public holidays.