



**Menu Degustazione Friuli \$98**  
**With matching wines \$148**

**Crostini di Pane con Baccalá Mantecato**  
Canapé of Creamed cod

**Polenta con Asiago e Funghi**  
Grilled Polenta with Asiago cheese and mushrooms  
**Wine- Buglioni Valpolicella 2012**

**Fiori di Zucchine ripieni con Fontina e Parmigiano Reggiano**  
Crisp Zucchini flowers filled with Fontina and Reggiano cheese  
**Wine- Pighin Pinot Grigio 2015**

**Risotto con Spinaci e Coniglio**  
Rabbit and spinach risotto  
**Wine- Venica Talis Pinot Bianco 2014**

**Trota con Sedano e Pomodori Pachino**  
Poached trout with an egg tomato and celery salad  
**Wine- Ottella Roses 2016**

**Cotechino con Lenticchie**  
Cotechino sausage served with braised lentils  
**Wine- Ottella Gmei 2016**

**Crostata di Castagne e Panna Montata**  
Chestnut and whipped cream tart  
**Wine- Anselmi I Capitelli 2015**

**Must be ordered by all persons on the table**

**Wines served with Beppi's Friuli Degustation menu**

**Buglioni Valpolicella 2012**

From the Valpolicella area north of Verona in the Veneto region. A blend of 50% Corvina, 20% Corvinone, 25% Rondinella & 5% Croatina. A distinct & elegant aroma of ripe red fruit & black cherry. On the palate dark cherry, spices & vanilla, well rounded with no sharp edges.

**Pighin Pinot Grigio 2015**

From Piedmont in the north western area of Italy. Bouquet cleanly refined with hints of blossoms & freshly cut hay. On the palate extremely delicate, citrusy, floral flavours with a crisp finish. Made from cortese grapes from around the town of Gavi.

**Venica Talis Pinot Bianco 2014**

From an exceptional family run boutique vineyard in the Friuli region in north east Italy bordering on Slovenia. Bouquet has aromas of floral and vanilla. On the palate stone fruit, passionfruit and a hint of orange with racy acidity. An extremely classy well structured wine with exceptional length and depth of flavour

**Ottella Roses 2016**

A rosé from the area just east of Lake Garda, north of Verona in the Veneto Region. Made from Corvina Veronese, Lagrein, & Rondinella grape varieties. A delicate rose with a light pink colour & a Bouquet of white peach & strawberries. On the Palate strawberry, crisp acidity & soft delicate tannins.

**Ottella Gmei 2016**

A red wine from the area east of Lake Garda, north of Verona. Made from Corvina Veronese, Merlot & Cabernet-Sauvignon grape varieties. Bouquet of ripe red berry fruit, a medium bodied red with plumb, red cherries & spiced fig. Soft mouth feel with lovely acidity.

**Anselmi I Capitelli 2015**

A complex dessert wine made in the Veneto region near Verona by iconic wine maker Roberto Anselmi. Made from Garganega grapes which are partially dried to increase concentration of sugar & flavours. Bouquet of honey & yellow stone fruits. Richly textured & full bodied, packed with juicy apricots, honeycomb, fresh pear, cedar & spicy orange notes. Smooth, subtle & velvety.

# Beppi's



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