

# Pizze Rosse

<b>Ombra</b> Tomato, buffalo mozzarella, garlic, oregano, basil and parmigiano	27.00
<b>Margherita</b> Tomato, fior di latte and basil	26.00
<b>Number 1</b> Tomato, fior di latte, basil and thinly sliced Prosciutto di Parma	29.50
<b>Gamberi Piccanti</b> Tomato, mozzarella, local tiger prawns, garlic, chilli, herbs, olive oil and rocket leaves	31.00
<b>Prosciutto</b> Tomato, mozzarella, oregano and thinly sliced Prosciutto di Parma	28.50
<b>Salame</b> Tomato, mozzarella, salami, chilli and fontina	28.50
<b>Salsiccia</b> Tomato, chilli, mozzarella, provolone, pork sausage and rocket leaves	28.50
<b>Coppa</b> Tomato, capocollo, buffalo mozzarella, friarielli and chilli flakes	29.00
<b>Ortolana</b> Tomato, mozzarella, roasted eggplant and zucchini, semi dried tomatoes, artichokes and goat cheese	28.50
<b>Funghi Misti</b> Mozzarella, asiago, mixed mushrooms and thyme	28.00
<b>Campagna</b> Mozzarella, shaved ham, porcini mushrooms and taleggio cheese	29.50
<b>Tartufo</b> Mozzarella, smoked bacon, portobello mushrooms, truffle paste and asiago	29.50
<b>Calabrese</b> Mozzarella, fennel salami, olives, chilli flakes and stracciatella	31.00
<b>Mortadella</b> Mozzarella, mortadella, burrata and crushed pistachio	35.00
<b>Scamorza</b> Mozzarella, pork sausage, broccolini , chilli flakes and smoked mozzarella	29.00

Come early, come often

# Antipasti

<b>Focaccia e Burrata</b> Wood fired pizza base with extra virgin olive oil, oregano and sea salt, served with locally made, fresh burrata	29.50
<b>Salumi e Grissini</b> Thinly sliced Prosciutto di Parma and Mortadella with handmade grissini and pickled chillis	16.50 / 28.50
<b>Calamari Fritti con Rucola</b> Fried baby calamari with rocket and lemon	23.50 / 32.50
<b>Vitello Tonnato</b> Thinly sliced poached veal with tuna mayonnaise and fried artichokes	23.00
<b>Crudo di Pesce</b> Raw kingfish with orange, shaved fennel, chilli flakes and watercress	23.00
<b>Bruschetta</b> Toasted focaccia with buffalo curd, roasted seasonal mushrooms, thyme and grated pecorino	22.50

# Primi

<b>Pappardelle al Ragù d'Anatra</b> Flat ribbon pasta with a duck and tomato ragu	32.00
<b>Linguine con Granchio</b> Long thin pasta with local crab meat, sauteed zucchini, chilli, garlic and bisque	35.00
<b>Creste di Gallo con Ragù di Manzo</b> Crescent shaped pasta with a ragu of beef neck, tomato and parmigiano	32.00
<b>Conchiglie ai Funghi</b> Shell shaped pasta with a mixed mushroom and truffle cream ragu	31.00
<b>Risotto del giorno</b> Risotto of the day	31.00
Gluten free pasta available	2.50

# Secondi

<b>Bistecca di Manzo</b> Grilled 250g 5 founders rib fillet (MB3+) with a potato and fennel gratin and jus	45.00
<b>Agnello alla Griglia</b> Grilled Victorian lamb rump with roasted eggplant, peppers and salsa verde	43.00
<b>Pollo Arrosto</b> Roasted chicken supreme, stuffed with provolone, served with sauteed leeks, peas and spinach, and a creamy tarragon sauce	43.00
<b>Pesce del Giorno</b> Fresh fish of the day with extra virgin olive oil and lemon	45.00

# Contorni

<b>Patate Fritte</b> Thinly sliced fried desiree potatoes	11.50
<b>Rucola e Parmigiano</b> Salad of rocket leaves and shavings of parmigiano	14.50
<b>Insalata Caprese</b> Heirloom tomatoes, buffalo mozzarella, basil and dried chilli flakes	21.00
<b>Bietole Saltate</b> Sauteed leafy greens with chilli flakes, toasted breadcrumbs and grated pecorino	15.00
<b>Insalata di Radicchio</b> A salad of radicchio and cos lettuce, toasted hazelnuts and red wine vinaigrette	15.00

# Dolci

<b>Pannacotta</b> Pannacotta with poached rhubarb and raspberries	13.50
<b>Tiramisù</b> Italian style trifle made with coffee, mascarpone and sponge fingers	13.50
<b>Budino</b> Steamed ginger pudding with poached pears and vanilla gelato	13.50
<b>Frittelle</b> Fried ricotta dumplings stuffed with vanilla custard, served with white chocolate and hazelnut gelato	17.50
<b>Calzoncino</b> Mini folded pizza stuffed with nutella and banana, served with vanilla bean gelato	16.50

# Bambini (For kids only)

<b>Pasta (Short/Long)</b>	
Plain	7.50
Burro (butter)	8.50
Napoli	12.50
Ragu (duck)	16.00
<b>Pizza (20cm/30cm)</b>	
<b>Reginella</b> Tomato and fior di latte	15.50 / 26.00
<b>Cotto</b> Tomato, mozzarella and ham	15.50 / 26.00
<b>Pannacotta</b> Vanilla pannacotta with chocolate sauce	9.00
<b>Semifreddo</b> Vanilla ice cream with chocolate sauce	8.50

All tips go directly to our amazing staff. Please let us know if we have not served you well, we would sincerely like your feedback. All EFTPOS and Credit Card transactions will incur 1.4% surcharge.

Take away boxes 50c each. Ice cream not available for take away.

Phone **07 3666 0207**

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## Analcoliche

<b>Soft Drinks</b>	4.50
Coke, Diet Coke, Coke Zero, Sprite	
<b>Juice</b>	5.50
OJ, Grapefruit, Cranberry	
<b>Capi Natural Selection</b>	5.00
Grapefruit, Blood Orange, Ginger Beer (250ml)	

## Aperitivi

Campari (45ml)	12.50
Pimms (45ml)	13.50
Punt e Mes	11.50
Campari Grapefruit	15.00
Campari Orange Juice	15.00
Aperol Spritzer	18.50
Campari Spritzer	19.00
Beccofino Breeze (Vodka, Aperol, Grapefruit)	20.00
Bellini (Peach Nectar, Prosecco)	18.00
Negroni	22.00
Espresso Martini	22.00

## Birra / Sidro

Peroni Rosso	11.50
Peroni Leggera 3.5%	11.50
Birra Messina Lager	12.50
Stone and Wood Pacific Ale	13.50
Menabrea Pilsner	13.50
Cascade Light	11.00
The Hills Apple Cider	13.00
Heineken Zero (no alcohol)	11.00



## Digestivi

Averna	12.00
Amaro Montenegro	12.00
Fernet Branca	12.00
Branca Menta	12.00
Braulio	12.00
Amaro Nonino	13.00
Amaro Rucolino	18.00

## Distillati

Glenfiddich 12 yo	14.50
Laphroaig 10 yo	18.00
Yamazaki Single Malt 12 yo	39.00
Glenmorangie 18 yo	22.00
Nonino Grappa	15.50
Nonino Grappa Vendemmia Riserva	20.00
Grappa Berta	25.00
85 De Lord Bas Armagnac	25.00
Paul Giraud Cognac	18.00
Ron Zacapa	
Centenario 23 Rum	18.00
Clase Azul Reposado Tequila	45.00

## Liquori

Kopke Tawny 20 yo	17.00
Nocello	11.50
Amaretto Disaronno	12.50
Cointreau	11.50
Frangelico	11.50
Drambuie	11.50
Sambuca Molinari	11.50
Sambuca alla Centerba	11.50
Baileys	11.50
Limoncello (30ml)	11.50

## Frizzanti

NV	Biancavigna Prosecco Brut DOC	Valdobadiadene Veneto IT	16.00	72.00
NV	Louis Roederer Brut Premier	Reims FR	29.50	160.00
2015	Louis Roederer Blanc De Blanc	Reims FR		240.00
2014	Champagne Taittinger Brut Vintage	Reims FR		240.00

## Bianchi

2021	Antonella Corda Vermentino DOC	Sardinia IT		75.00
2022	Astrolabe Sauvignon Blanc	Marlborough NZ	15.50	69.00
2022	Inama Vin Soave Classico	Veneto IT	17.00	79.00
2022	Kellerei Kaltern Pinot Grigio	Alto Adige IT	16.50	75.00
2022	Lunanera Falanghina IGT	Campania IT		80.00
2022	Cantine Di Marzo Fiano di Avellino	Campania IT	17.50	82.50
2022	Massimo Lentsch Etna Bianco DOC	Sicily IT		115.00
2022	Passy Le Clou Petit Chablis	Chablis FR	20.00	95.00
2021	Podere Della Torre Pecorino IGT	Abruzzo IT		70.00
2023	First Foot Forward Chardonnay	Yarra Valley VIC	17.00	79.00
2021	Cambria Katherine's Chardonnay	Santa Barbara USA		95.00
2021	Giant Steps Sexton Chardonnay	Yarra Valley VIC		115.00
2021	Leeuwin Estate Art Series Chardonnay	Margaret River WA		250.00

## Rossi

2022	Artea Rosé	Provence FR	16.00	72.00
2022	BY.OTT Rosé	Provence FR		92.50
2022	In Dreams Pinot Noir	Yarra Valley VIC	16.50	75.00
2022	Ghost Rock Estate SV Pinot Noir	Cradle Coast TAS		98.00
2020	Vini Calí 'Moro' Etna Rosso DOC	Sicily IT		105.00
2022	Polini & Rossetti Chianti DOCG	Tuscany IT	15.50	69.00
2021	Tenuta di Lilliano Chianti Classico DOCG	Tuscany IT		95.00
2020	Zenato Valpolicella Classico Superiore DOC	Veneto IT	18.50	87.50
2021	Fontanabianca Nebbiolo	Piedmont IT		92.50
2022	Ministry of Clouds Tempranillo/Grenache	McLaren Vale SA	17.50	82.50
2018	Lunaria Montepulciano d'Abruzzo DOCG	Abruzzo IT	18.50	87.50
2021	Caruso E Minini Nebacco Nero D'Avola	Sicily IT		82.00
2021	Yangarra Shiraz	McLaren Vale SA	17.50	82.50

## Dolci

2021	Pellegrino Passito Di Pantelleria (500ml)	Sicily IT	18.50	87.50
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## Reserve List

2022	Felton Rd "Bannockburn" Pinot Noir	Central Otago NZ		165.00
2019	Pietradolce Santo Spirito Etna Rosso	Sicily IT		179.00
2018	Nero Ossidiana Igt 90%Corinto Nero-10%Nero d'Avola	Sicily IT		140.00
2017	Rabaglio Barbaresco Gaia Principe DOCG	Piedmont IT		150.00
2017	Manzone "Castelletto" Barolo	Piedmont IT		190.00
2019	Giovanni Rosso Barolo DOCG Serralunga	Piedmont IT		270.00
2017	Feudi di San Gregorio Aglianico di Taurasi DOCG	Campania IT		160.00
2019	La Fornace Rosso di Montalcino	Tuscany IT		125.00
2017	Le Chiuse Brunello di Montalcino	Tuscany IT		300.00
2018	Brigaldara Amarone della Valpolicella Vigna Cavolo DOCG	Veneto IT		195.00

*Beccofino*

