

Pizze Rosse

Marinara Deluxe Tomato, oregano, garlic and buffalo mozzarella	23.50
Margherita Tomato, fior di latte and basil	22.00
Number 1 Tomato, fior di latte, basil and thinly sliced Prosciutto di Parma	24.50
Gamberi Piccanti Tomato, mozzarella, local tiger prawns, garlic, chilli, herbs, olive oil and rocket leaves	26.00
Prosciutto Tomato, mozzarella, oregano and thinly sliced Prosciutto di Parma	24.00
Salame Tomato, mozzarella, salami, chilli and fontina	23.50
Salsiccia Tomato, chilli, mozzarella, provolone, pork and fennel sausage and rocket leaves	23.50
Cipolline Dolci Tomato, mozzarella, pancetta, sweet onions, aged provolone and rocket	23.50
Calzone Folded pizza stuffed with ham, spinach and ricotta topped with tomato and parmigiano	23.50

Pizze Bianche

Funghi Misti Mozzarella, asiago, mixed mushrooms and thyme	23.50
Tartufo Mozzarella, smoked bacon, portobello mushrooms, truffle paste and stracchino	24.50
Tramonto Mozzarella, yellow pepper puree, pancetta, buffalo mozzarella and parsley	24.00
Alici Mozzarella, roasted cherry tomatoes, anchovies, basil and goat's cheese	23.50
Cacio e pepe Mozzarella, roasted potatoes, garlic, taleggio, pecorino and black pepper	24.00
Mare e Monti Mozzarella, tiger prawns, porcini mushrooms, cherry tomatoes and parsley	26.00

Antipasti

Calamari fritti con rucola Fried baby calamari with rocket and lemon	17.50 / 23.50
Capesante alla Piastra Grilled scallops with roasted corn puree and fennel pollen	18.00
Culatello The "King of Prosciutto" with crumbed, stuffed olives and grated truffled pecorino	17.50
Formaggio Impanato Crumbed fior di latte with peperonata	17.50
Affettati Misti Thinly sliced cured meats with marinated olives and grissini	22.50

Primi

Pappardelle al Ragù d'Anatra Flat ribbon pasta with a duck and tomato ragu	25.50
Linguine al Granchio Long thin pasta with blue swimmer crab meat, cherry tomatoes, chilli, garlic and extra virgin olive oil	27.00
Orecchiette con Salsiccia Small ear shaped pasta with free range pork sausage, broccoli leaves and salted ricotta	25.00
Strozzapreti ai Fiori di Zucca Short twisted pasta with zucchini flowers, peas, Swiss chard and ricotta	24.50
Risotto del giorno Risotto of the day	23.50
Gluten free pasta available	1.50

Secondi

Agnello ai Ferri Grilled Victorian lamb rump steaks with charred eggplant, stracchino cheese, mint and chilli	33.00
Saltimbocca di Vitello Pan seared veal scallopini with prosciutto and sage, served with green beans and lemon butter sauce	36.00
Maiale alla Griglia Grilled free range Borrowdale pork chop with roasted kipfler potatoes, grilled zucchini and mustard sauce	33.00
Pesce del giorno Fresh fish of the day with extra virgin olive oil and lemon	33.00

Contorni

Patate Fritte Thinly sliced fried desiree potatoes	10.50
Rucola e Parmigiano Salad of rocket leaves and shavings of parmigiano	10.50
Insalata di Radicchio Salad of radicchio, shaved fennel and orange with a red wine vinaigrette	10.50
Bietole Saltate Sauteed snow peas, sugar snaps, silverbeet, garlic, chilli and lemon	10.50
Insalata Caprese Heirloom tomatoes, buffalo mozzarella, basil and dried chilli flakes	17.00

Dolci

Pannacotta Vanilla bean pannacotta with fresh passionfruit and toasted coconut	11.00
Torta di Ciliegie Cherry and almond pudding with custard and fior di latte ice cream	11.00
Frittelle di Ricotta Fried ricotta dumplings stuffed with chocolate custard, served with hazelnut ice cream	13.00
Tiramisù Italian style trifle made with coffee, mascarpone and sponge fingers	11.00
Cioccolato Fondente Sweet pizza with dark chocolate, strawberries and vanilla bean gelato	12.50
Croccante Sweet pizza topped with dulce de leche, fior di latte gelato and hazelnut praline	13.50
Calzoncino Mini pizza stuffed with nutella and banana, served with vanilla bean gelato	13.50

Bambini (For kids only)

Pasta (Short/Long)	
Plain	6.50
Burro (butter)	8.00
Napoli	9.50
Ragu (duck)	12.50
Pizza (20cm/30cm)	
Reginella Tomato and fior di latte	13.00 / 19.00
Cotto Tomato, mozzarella and ham	13.00 / 19.00
Semifreddo Vanilla ice cream with chocolate sauce	7.50
Pannacotta Vanilla pannacotta with chocolate sauce	7.50

Analcoliche

Soft Drinks	3.50
Coke, Diet Coke, Coke Zero, Sprite	
Juice	4.50
OJ, Grapefruit, Cranberry	
Capi Natural Selection	4.50
Grapefruit, Blood Orange, Ginger Beer (250ml)	

Aperitivi

Campari (45ml)	10.00
Pimms (45ml)	10.00
Punt e Mes	10.00
Campari Grapefruit	11.00
Campari Orange Juice	11.00
Aperol Spritzer	16.00
Campari Spritzer	16.00
Beccofino Breeze (Vodka, Aperol, Grapefruit)	16.00
Bellini (Peach Nectar, Prosecco)	15.00
Negroni	18.00
Espresso Martini	18.00

Birra / Sidro

Peroni Nastro Azzurro	9.50
Peroni Leggera (mid strength)	8.50
Little Creatures Pilsner	10.50
Menabrea Pale Lager	9.50
White Rabbit White Ale	10.50
Burleigh 28 Pale Ale	10.50
Asahi	10.00
Cascade Light	8.00
The Hills Apple Cider	10.50

Digestivi

Averna	9.50
Amaro Montenegro	9.50
Amaro Ramazzotti	9.50
Fernet Branca	9.50
Branca Menta	9.50
Braulio	9.50
Amaro Nonino	10.50

Distillati

Glenfiddich 12 yo	12.00
Nikka Whisky from the barrel	15.00
Yamazaki Single Malt 12 yo	19.50
Glenmorangie 18 yo	18.00
Marolo Grappa	12.00
Grappa Berta	18.00
85 De Lord Bas Armagnac	22.00
Paul Giraud Cognac	15.00
Patron XO Cafe Tequila	15.00
Ron Zacapa	16.00
Centenario 23 Rum	
Don Julio Anejo Tequilla	18.00

Liquori

Penfolds Grandfather Port	12.50
Nocello	10.00
Amaretto Disaronno	10.00
Cointreau	10.00
Frangelico	10.00
Drambuie	10.00
Sambuca Molinari	10.00
Sambuca alla Centerba	10.00
Baileys	10.00
Limoncello (30ml)	10.00

Frizzanti

NV Spagnol Col de Sas Conegliano Valdobbiadene DOCG Prosecco Superior (750 ml)	Veneto IT	12.50	56.50
NV Laurent-Perrier Brut (375ml)	Champagne FR		65.00
NV Laurent-Perrier Brut (750 ml)	Champagne FR	25.00	125.00
NV Ruinart Blanc de Blancs (750 ml)	Reims FR		169.00
12 Louis Roederer Vintage Rosé (750 ml)	Reims FR		195.00
06 Laurent Perrier Brut (750 ml)	Champagne FR		225.00

Bianchi

18 Rieslingfreak #4, Riesling	Eden Valley SA		52.00
17 Cottanera Barbazzale Etna Bianco DOC	Sicily IT	12.50	56.50
17 Huia Sauvignon Blanc	Marlborough NZ	11.00	49.50
16 Ca Rugate Monte Fiorentine Soave Classico	Veneto IT	14.00	64.00
17 Rob Dolan Pinot Gris	Yarra Valley VIC		56.00
17 Kellerei Kaltern Pinot Grigio	Alto Adige IT	12.50	56.50
17 Subida Pinot Grigio	Friuli IT		69.00
17 Giangiolami 'Cardito' Malvasia Puntinata IGT	Lazio IT		65.00
16 Feudi di San Gregorio Fiano di Avellino DOCG	Campania IT		80.00
17 Credaro Kinship Chardonnay	Margaret River WA	13.00	58.00
16 Holyman Chardonnay	Tamar Valley TAS		96.00
14 Pierre Morey Bourgogne Blanc	Burgundy FR		135.00

Rossi

17 Domaine Peyrol Rosè	Provence FR	12.00	52.50
17 BY.OTT Rosè	Provence FR		74.00
17 Red Claw Pinot Noir	Mornington Peninsular VIC	12.50	56.50
17 Stefano Lubiana Primavera Pinot Noir	Granton TAS		69.00
17 Cantina Terlano Pinot Nero (Noir)	Alto Adige IT		89.00
16 Bibi Graetz 'Casamatta' Sangiovese	Tuscany IT		56.00
16 Santa Caterina Chianti DOCG	Tuscany IT	12.50	56.50
16 Istine Chianti Classico DOCG	Tuscany IT		80.00
17 Lopez Cristobal Tempranillo	Ribera del Duero SP	12.50	56.50
16 San Lazzaro Podere Montepulciano/ Sangiovese Marche	IT	13.00	58.00
16 Burdi Primitivo IGT	Puglia IT	14.50	66.00
15 Zenato Valpolicella Classico DOCG	Veneto IT	14.00	64.00
17 Yangarra Shiraz	McLaren Vale SA	12.50	56.50
17 Izway Rob & Les Shiraz	Barossa Valley SA		69.00
16 Diego Conterno Nebbiolo d'Alba DOC	Piedmont IT		78.00

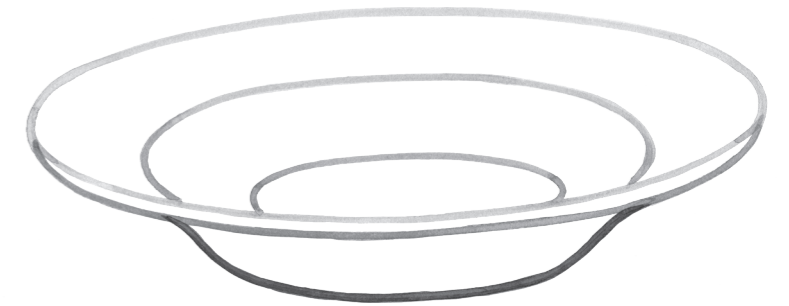
Dolci

16 Pellegrino Passito Di Pantelleria (500ml)	Sicily IT	14.00	64.00
--	-----------	-------	-------

Reserve List

17 Felton Rd Bannockburn Pinot Noir	Central Otago NZ		145.00
12 Masseria Setteporte Nerello Mascalese	Sicily IT		110.00
15 Fontanabianca Barbaresco	Piedmont IT		105.00
13 Diego Conterno GINESTRA Barolo	Piedmont IT		170.00
12 Frescobaldi Castel Giacondo Brunello Di Montalcino	Tuscany IT		185.00
13 Villa Medoro Montepulciano DOC Adrano	Abruzzo IT		105.00
09 Monte dall'Ora Amarone della Valpolicella DOCG	Veneto IT		180.00

Beccofino



Come early, come often

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. Amex cards incur 2% surcharge. All pasta cooked al dente.

Red and white wine serve per glass 150ml, equivalent 1.5 standard drinks. Vintages and prices may vary without notice.

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

Phone **07 3666 0207**

[f /beccofino](#)
[@beccofinoteneriffe](#)

beccofino.com.au