

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 cheese	23.50
Salsiccia Tomato, chilli, mozzarella, provolone, pork and fennel sausage and rocket leaves	23.50
Calzone Folded stuffed pizza with mortadella, ricotta and green olives, topped with tomato and parmigiano	23.50
Campagna Tomato, mozzarella, shaved ham, mushrooms, oregano and grated 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
Matteo Mozzarella, broccoli, broccoli puree, anchovies, chilli and buffalo mozzarella	24.50
Capriccio Mozzarella, bresaola, mushrooms and truffled ricotta	24.50
Lazio Mozzarella, pancetta, cherry tomatoes, roasted white onions, grated pecorino and black pepper	24.00
Ortolana Mozzarella, olive tapenade, roasted eggplant, zucchini and peppers with goat's cheese	23.50

Antipasti

Calamari fritti con rucola Fried baby calamari with rocket and lemon	17.50 / 23.50
Polenta Fritta Fried truffled polenta with roasted mushrooms and smoked burrata	17.50
Capesante e Seppia Grilled scallops, cuttlefish and broad beans with nduja sauce and fried capers	18.50
Vitello Tonnato Poached veal with tuna mayonnaise and crumbed olives	18.00
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 ragù	25.50
Fusilli con Ragù Bianco Short twisted pasta with a white ragù of minced veal and pork, peas, butter and parmigiano	25.50
Linguine ai Gamberi Long thin pasta with local tiger prawns, tomato sugo, olives, capers, chilli, garlic and white wine	26.50
Lumache con Porcini Small shell pasta with porcini mushrooms and truffled pecorino	25.50
Risotto del giorno Risotto of the day	23.50
Gluten free pasta available	1.50

Secondi

Galletto Arrosto Roasted, partially boned spatchcock with a potato and fennel gratin and salmoriglio	33.00
Agnello ai Ferri Grilled Sovereign lamb rump steaks with pumpkin, sage and salsa verde	33.00
Bistecca alla Griglia Grilled 250g Black Onyx Sirloin with cauliflower puree, roasted parsnips and red wine jus	36.00
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 Rocket and parmesan salad	10.50
Asparagi alla Griglia Grilled asparagus with whipped ricotta and toasted crushed hazelnuts	10.50
Insalata Radicchio Salad of chopped cavolo nero and radicchio with orange, finely diced red onion and red wine vinaigrette	10.50
Insalata Caprese Heirloom tomatoes, buffalo mozzarella, basil oil and dried chilli flakes	17.00

Dolci

Torta di Ciliegie Warm cherry and almond torte with fior di latte ice cream and toasted almonds	11.00
Pannacotta Vanilla bean pannacotta with a blackberry compote and crumbled lemon biscotti	11.00
Frittelle di Ricotta Fried ricotta dumplings filled with chocolate custard and served with malt flavoured 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 ice cream	12.50
Croccante Sweet pizza topped with dulce de leche, fior di latte ice cream and hazelnut praline	13.50
Calzoncino Mini pizza stuffed with nutella and banana, served with vanilla bean ice cream	13.50

Bambini (For kids only)

Pasta (Short/Long)	
Plain	6.50
Burro	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)	9.00
Punt e Mes	9.00
Campari Grapefruit	10.00
Campari Orange Juice	10.00
Aperol Spritzer	14.00
Beccofino Breeze (Vodka, Aperol, Grapefruit)	14.00
Bellini (Peach Nectar, Prosecco)	14.00
Negroni	17.00
Espresso Martini	18.00

Birre / Cider

Peroni Nastro Azzurro	9.00
Peroni Leggera (mid strength)	8.00
Little Creatures Pilsner	10.50
Menabrea Pale Lager	9.50
White Rabbit White Ale	9.50
Burleigh 28 Pale Ale	9.50
Asahi	9.50
Cascade Light	7.50
The Hills Apple Cider	9.50



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**

 /beccofino
 @beccofinoteneriffe

beccofino.com.au

Digestivi

Averna	9.00
Amaro Montenegro	9.00
Amaro Ramazzotti	9.00
Fernet Branca	9.00
Branca Menta	9.00
Braulio	9.00
Amaro Nonino	10.00

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	9.00
Amaretto Disaronno	9.50
Cointreau	9.00
Frangelico	9.00
Drambuie	9.00
Sambuca Molinari	9.50
Sambuca alla Centerba	9.50
Baileys	9.00
Limoncello (30ml)	10.00

Frizzanti

La Corte del Pozzo Prosecco	Veneto IT	12.00	52.50
NV Laurent-Perrier Brut (375ml)	Champagne FR		68.00
NV Laurent-Perrier Brut	Champagne FR	22.50	130.00
11 Louis Roederer Vintage Rosé	Reims FR		195.00
06 Laurent Perrier Brut	Champagne FR		225.00

Bianchi

17 Rieslingfreak #4, Riesling	Eden Valley SA		48.50
16 Cottanera Barbazzale Bianco DOC	Sicily IT	12.50	56.00
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		55.00
16 Kellerei Kaltern Pinot Grigio	Alto Adige IT	12.50	56.00
16 Subida Pinot Grigio	Friuli IT		69.00
16 Tenuta Ulisse Pecorino	Abruzzo IT		55.00
16 Feudi di San Gregorio Fiano di Avellino DOCG	Campania IT		80.00
16 Toolangi Chardonnay	Yarra Valley VIC	12.50	54.00
15 La Crema Monterey Chardonnay	California USA		70.00
15 Roland Lavanteraux AC Chablis	Burgundy FR		96.00

Rossi

16 Domaine Peyrol Rosé	Provence FR	12.00	52.50
16 BY.OTT Rosé	Provence FR		74.00
16 Garagiste Le Stagiaire Pinot Noir	Mornington VIC	12.50	56.50
16 Stefano Lubiana Primavera Pinot Noir	Granton TAS		69.00
14 Craggy Range Te Muna Road Pinot Noir	Marlborough NZ		98.00
16 Tre Monti Campo Di Mezzo Sangiovese	E. Romagna IT	11.00	50.00
15 Fattoria di Basciano Chianti Rufina DOCG	Tuscany IT	11.00	50.00
15 I Fabbri Lamole Chianti Classico DOCG	Tuscany IT		75.00
14 Zenato Valpolicella Classico DOCG	Veneto IT	13.50	62.00
14 Amalia Dolcetto DOC	Piedmont IT		59.00
16 Bozeto de Exopto Rioja D.O.Ca	Rioja SP	12.50	54.00
15 Tenuta Ulisse Montepulciano	Abruzzo IT	12.00	52.50
16 Burdi Primitivo IGT	Puglia IT		65.00
16 Two Hands Angels Share Shiraz	McLaren Vale SA	12.50	56.00
16 Izway Rob & Les Shiraz	Barossa Valley SA		69.00
15 Fontanabianca Nebbiolo DOC	Piedmont IT		75.00

Dolci

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

Reserve List

16 Felton Rd Bannockburn Pinot Noir	Central Otago NZ		145.00
15 Vietti 'Tre Vigne' Barbera d'Asti	Piedmont IT		105.00
14 Fontanabianca Barbaresco DOCG	Piedmont IT		105.00
12 Masseria Setteporte Narello Mascalese	Sicily IT		110.00
07 Sorelle De Nicola Feyles Barolo Riserva DOCG	Piedmont IT		155.00
12 Frescobaldi Nipozzano Vecchie Viti Chianti Rufina Riserva DOCG	Tuscany IT		105.00
12 Frescobaldi Castel Giacondo Brunello Di Montalcino	Tuscany IT		185.00
13 Villa Medoro Montepulciano DOC Adrano	Abruzzo IT		105.00
14 Fasoli Gino Valpolicella Ripasso	Veneto IT		95.00
10 Monte dall'Ora Amarone della Valpolicella DOCG	Veneto IT		180.00

Beccofino

