

Pizze Rosse

Marinara Deluxe Tomato, oregano, garlic and buffalo mozzarella	23.50
Margherita Tomato, fior di latte and basil	21.00
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
Speck Tomato, mozzarella, charred radicchio, provolone and smoked Prosciutto	24.00
Calzone Folded stuffed pizza with ricotta, eggplant and basil pesto, topped with tomato and parmigiano	23.50

Pizze Bianche

Porcini Mozzarella, truffled salami, porcini mushrooms and pecorino	24.50
Funghi Misti Mozzarella, asiago, mixed mushrooms and thyme	23.00
Tartufo Mozzarella, smoked bacon, portobello mushrooms, truffle paste and stracchino	24.50
Porchetta Mozzarella, potatoes, porchetta, rosemary and montasio	24.00
Broccoli Mozzarella, pancetta, broccoli, roasted onion, chilli and provolone	23.50
Bresaola Mozzarella, artichokes, stracchino and air dried wagyu bresaola	24.50

Antipasti

Calamari fritti con rucola Fried baby calamari with rocket and lemon	17.50 / 23.50
Carpaccio di Manzo Hand cut beef carpaccio with rocket leaves and shaved parmigiano.	18.50
Melanzane e Burrata Crumbed eggplant with burrata and marinated cherry tomatoes	17.50
Bruschetta di Gamberi Local tiger prawns with horseradish mayo and watercress on toasted sourdough	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 ragu	25.00
Calamarata ai Gamberi Short large tubular pasta with local tiger prawns, chopped tomatoes, radicchio, chilli and garlic	26.00
Garganelli al Ragù di Vitello Handmade tubular pasta with a white veal shoulder and porcini ragu	25.00
Bucatini con Straciatella Long hollow pasta with roasted cherry tomatoes, olives, capers, basil and straciatella (soft mozzarella curds)	24.50
Risotto del giorno Risotto of the day	23.50
Gluten free pasta available	1.50

Secondi

Pollo alla Griglia Grilled boned chicken maryland with cime di rapa, steamed waxy potatoes, charred lemon and a rosemary and anchovy dressing	32.00
Agnello Arrosto Roasted Victorian lamb rump with cannellini bean puree, grilled asparagus and a red wine jus	32.00
Bistecca di Manzo Black Onyx rib fillet with roasted celeriac, sauteed spinach and a mustard bernaise sauce	38.00
Pesce del giorno Fresh fish of the day with extra virgin olive oil and lemon	32.00

Contorni

Patate Arrosto Roasted desiree potatoes with rosemary and olive oil	10.50
Rucola e Parmigiano Rocket and parmesan salad	10.50
Insalata di Finocchio Salad of fennel, witlof, bosc pear and walnuts	10.50
Broccolini Saltati Sauteed broccolini with garlic, chilli and toasted anchovy breadcrumbs	11.50
Budino di Pere Pear and almond pudding with gingerbread gelato	11.00
Pannacotta Pannacotta with fresh passionfruit and cat's tongues biscuits	11.00
Frittelle di Ricotta Fried ricotta dumplings stuffed with nutella, served with hazelnut ice cream	13.00
Tiramisú Italian style trifle made with coffee, mascarpone and sponge fingers	11.00
Cioccolato Fondente Sweet pizza with dark chocolate and vanilla bean ice cream	12.50
Mascarpone e frutti di bosco Sweet pizza with berries and mascarpone	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 fiore 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)	9.00
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	7.00
Batlow Cloudy 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**

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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	11.00
Nikka Whisky from the barrel	15.00
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	11.00	50.00
NV Veuve Ambal Cremant de Bourgogne Rose	Burgundy FR		68.00
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		46.50
16 Villa Matilde Falanghina	Campania IT	14.00	64.00
16 Castelnau Picpoul De Pinet	Languedoc FR		49.00
16 Huia Sauvignon Blanc	Marlborough NZ	10.50	46.50
15 Ca Rugate Monte Fiorentina Soave Classico	Veneto IT	14.00	64.00
16 Rob Dolan Pinot Gris	Yarra Valley VIC		55.00
15 Tenuta Meccan DOC Pinot Grigio	Friuli IT	12.00	52.50
15 Subida Pinot Grigio	Friuli IT		69.00
15 Tenuta Ulisse Pecorino	Abruzzo IT		55.00
15 Vallone Fiano	Puglia IT		68.00
16 Paringa PE Chardonnay	Mornington VIC	12.50	54.00
15 La Crema Monterey Chardonnay	Sonoma USA		70.00
16 Stefano Lubiana Estate Chardonnay	Granton TAS		89.00

Rossi

16 Rameau d'Or Provence Rosé	Provence FR	11.00	49.50
16 BY.OTT Rosé	Provence FR		74.00
16 Catalina Sounds Pinot Noir	Marlborough NZ	11.00	50.00
16 Stefano Lubiana Primavera Pinot Noir	Granton TAS		69.00
16 Tre Monti Campo Di Mezzo Sangiovese	E. Romagna IT	11.00	49.50
15 Poderi del Paradiso Chianti Colli Senesi DOCG	Tuscany IT	11.00	49.50
15 I Fabbri Lamole Chianti Classico DOCG	Tuscany IT		75.00
14 Fasoli Valpolicella Classico DOC	Veneto IT	13.50	58.00
13 Amalia Dolcetto	Piedmont IT		59.00
15 Koden Tempranillo	Rioja SP	12.00	52.50
15 Tenuta Ulisse Montepulciano	Abruzzo IT	12.00	52.50
14 Irpinia Aglianico DOC Feudi di san Gregorio	Campania IT		69.50
16 Two Hands Angels Share Shiraz	McLaren Vale SA	12.50	54.00
15 Izway Rob & Les Shiraz	Barossa Valley SA		65.00
15 Fontanabianca Nebbiolo DOC	Piedmont IT		75.00

Dolci

15 Pellegrino Passito Di Pantelleria (500ml)	Sicily IT	14.00	64.00
15 La Stoppa Malvasia Frizzante (750ml)	Emilia Romagna IT		50.00

Reserve List

14 Escarpment Pinot Noir	Martinborough NZ		110.00
16 Felton Rd Bannockburn Pinot Noir	Central Otago NZ		145.00
14 Vietti 'Tre Vigne' Barbera d'Asti	Piedmont IT		105.00
13 Fontanabianca Barbaresco DOCG	Piedmont IT		105.00
12 Masseria Setteporte Narello Mascalese	Sicily IT		110.00
10 Elio Sandri Barolo	Piedmont IT		149.00
08 Cascina Cucco Barolo Cerrati	Piedmont IT		165.00
12 Villa Medoro Montepulciano DOC Adrano	Abruzzo IT		105.00
12 Baricci Brunello di Montalcino DOCG	Tuscany IT		165.00
14 Fasoli Gino Valpolicella Ripasso	Veneto IT		95.00
08 Fasoli Gino Amarone della Valpolicella	Veneto IT		200.00

Beccofino

