

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
Uovo Tomato, mozzarella, pancetta, roasted red onion, provolone and a soft, organic egg	23.50
Calzone Folded pizza stuffed with ricotta, ham and spinach and topped with tomato and parmigiano	23.50

Pizze Bianche

Zucchini Mozzarella, truffled salami, zucchini and asiago	24.50
Funghi Misti Mozzarella, asiago, mixed mushrooms and thyme	23.00
Tartufo Mozzarella, smoked bacon, portobello mushrooms, truffle paste and stracchino	24.00
Porchetta Mozzarella, potatoes, porchetta, rosemary and montasio	24.00
Speck Mozzarella, smoked prosciutto, roasted cherry tomatoes, oregano, scamorza and cracked pepper	24.00
Carciofi Mozzarella, artichokes, peas, cime di rapa, chilli and stracchino	23.50

Antipasti

Calamari fritti con rucola Fried baby calamari with rocket and lemon	17.50 / 23.50
Carpaccio di Pesce Thinly sliced, raw yellowtail kingfish with orange segments, fennel and grated horseradish	18.50
Ossobuco d'Agnello Braised lamb shin with fried polenta cubes	18.50
Zeppole Fried pizza dough stuffed with whipped buffalo mozzarella, served with tomato sugo, capers and olives	17.00
Affettati Misti Thinly sliced cured meats with marinated olives and grissini	20.50

Primi

Pappardelle al Ragu d'Anatra Flat ribbon pasta with a duck and tomato ragu	25.00
Spaghetti al Granchio Long thin pasta with sand crab, cherry tomatoes, garlic, chilli and white wine	26.50
Rigatoni al Ragu di Manzo Short tubular pasta with a beef cheek and tomato ragu	25.00
Lumache con Carciofi Small shell pasta with artichokes, broad beans, cime di rapa, garlic, chilli, pecorino and toasted breadcrumbs	23.50
Risotto del giorno Risotto of the day	23.50
Gluten free pasta available	1.50

Secondi

Involtini di Pollo Chicken thighs stuffed with provolone, wrapped in pancetta and roasted, served with parsnip puree and pan juices	32.00
Bistecca di Manzo Grilled 250g Black Onyx rump steak served with a potato and fennel gratin and red wine jus	34.00
Cotoletta di Maiale Crumbed pork chop on the bone with fried capers and sage and sauteéd leafy greens	32.00
Pesce del giorno Fresh fish of the day with extra virgin olive oil and lemon	32.00

Contorni

Patate Thinly sliced fried potatoes	10.50
Rucola e Parmigiano Rocket and parmesan salad	10.50
Insalata di Radicchio Salad of radicchio, cos, mint, pear, pecorino and red wine vinaigrette	10.50
Fagiolini Verdi Steamed green beans with yoghurt dressing, sauteéd onions and dill	10.50

Dolci

Budino al Cioccolato Chocolate and salted macadamia pudding with chocolate sauce and fior di latte ice cream	11.00
Pannacotta Pannacotta with poached rhubarb and crushed amaretti biscuits	11.00
Frittelle di Ricotta Fried ricotta dumplings stuffed with orange scented custard served with marsala and raisin 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
Theresianer Premium Pils	9.50
Menabrea Pale Lager	9.50
White Rabbit White Ale	9.50
Stone & Wood Pacific Ale	9.50
Asahi	9.50
Cascade Light	7.00
Batlow Cloudy Apple Cider	9.50

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
72 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

16 Rieslingfreak #4, Riesling	Eden Valley SA		46.50
15 Villa Matilde Falanghina	Campania IT	14.00	64.00
14 Belisario Verdicchio	Marche IT		45.00
15 Huia Sauvignon Blanc	Marlborough NZ	10.50	46.50
15 Ca Rugate Monte Fiorentine Soave Classico	Veneto IT	14.00	64.00
15 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

15 Rameau d'Or Provence Rosé	Provence FR	11.00	49.50
16 BY.OTT Rosé	Provence FR		74.00
15 Catalina Sounds Pinot Noir	Marlborough NZ	11.00	50.00
16 Stefano Lubiana Primavera Pinot Noir	Granton TAS		69.00
15 Tre Monti Campo Di Mezzo Sangiovese	E. Romagna IT	11.00	49.50
14 Bonacchi DOCG Chianti Riserva	Tuscany IT	11.00	49.50
14 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
14 Kodon Tempranillo	Rioja SP	12.00	52.50
14 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
13 Yering Station Shiraz Viognier	Yarra Valley VIC		79.00
13 Renato Corino Nebbiolo	Piedmont IT		79.00

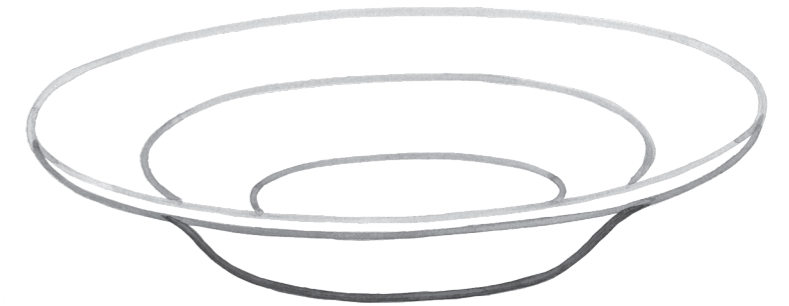
Dolci

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
14 Vietti 'Tre Vigne' Barbera d'Asti	Piedmont IT		105.00
13 Fontanabianca Barbaresco DOCG	Piedmont IT		105.00
10 Bricco Giubellini Barolo	Piedmont IT		150.00
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





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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