

# Pizze Rosse

<b>Marinara Deluxe</b> Tomato, oregano, garlic and buffalo mozzarella	23.50
<b>Margherita</b> Tomato, fior di latte and basil	22.00
<b>Number 1</b> Tomato, fior di latte, basil and thinly sliced Prosciutto di Parma	24.50
<b>Gamberi Piccanti</b> Tomato, mozzarella, local tiger prawns, garlic, chilli, herbs, olive oil and rocket leaves	26.00
<b>Prosciutto</b> Tomato, mozzarella, oregano and thinly sliced Prosciutto di Parma	24.00
<b>Salame</b> Tomato, mozzarella, salami, chilli and fontina	23.50
<b>Salsiccia</b> Tomato, chilli, mozzarella, provolone, pork and fennel sausage and rocket leaves	23.50
<b>Capocollo</b> Tomato, mozzarella, capocollo, olives and roasted onions	23.50
<b>Calzone</b> Folded stuffed pizza with sausage, friarielli, ricotta and fior di latte, topped with tomato and parmigiano	23.50

# Pizze Bianche

<b>Funghi Misti</b> Mozzarella, asiago, mixed mushrooms and thyme	23.50
<b>Tartufo</b> Mozzarella, smoked bacon, portobello mushrooms, truffle paste and stracchino	24.50
<b>Carciofi</b> Mozzarella, ham, artichokes and pecorino	23.50
<b>Mortadella</b> Mozzarella, mortadella, roasted potatoes, garlic, fontina and rocket	23.50
<b>Broccoli</b> Mozzarella, broccoli, pancetta, leeks and provolone	23.50
<b>Scamorza</b> Mozzarella, porcini mushrooms, truffle oil, smoked mozzarella and bresaola	24.00

# Antipasti

<b>Calamari fritti con rucola</b> Fried baby calamari with rocket and lemon	17.50 / 23.50
<b>Carciofi fritti con Stracciatella</b> Crumbed Roman artichokes with stracciatella, mint and lemon	17.50.
<b>Polpette al Sugo</b> Veal and pork meatballs, braised in tomato sugo with soft polenta and freshly grated parmigiano	18.00
<b>Carpaccio di Tonno</b> Raw yellowfin tuna with blood orange, crushed pistachio nuts, watercress and shaved fennel	18.00
<b>Affettati Misti</b> Thinly sliced cured meats with marinated olives and grissini	22.50

# Primi

<b>Pappardelle al Ragù d'Anatra</b> Flat ribbon pasta with a duck and tomato ragu	25.50
<b>Fresine al Granchio</b> Long thick pasta with crab meat, cherry tomatoes, garlic and chilli	26.50
<b>Rigatoni con Ragù d'Agnello</b> Tubular pasta with a white ragu of Victorian lamb shoulder, broad beans and pecorino pepato	25.50
<b>Orecchiette ai Broccoli</b> Small ear shaped pasta with broccolini, garlic, chilli, anchovy, breadcrumbs and grated bottarga	25.00
<b>Risotto del giorno</b> Risotto of the day	23.50
Gluten free pasta available	1.50

# Secondi

<b>Pollo Arrosto</b> Crispy skin, boneless chicken thigh with sauteed leeks, peas, spinach and an oregano and lemon dressing	33.00
<b>Maiale alla Griglia</b> Grilled Borrowdale free range pork cutlet with borlotti beans, cime di rapa and a mustard bernaise	33.00
<b>Bistecca di Manzo</b> Chargrilled 250g Pinnacle grass fed rib fillet with roasted baby carrots, Spanish onion, silverbeet and red wine jus	38.00
<b>Pesce del giorno</b> Fresh fish of the day with extra virgin olive oil and lemon	33.00

# Contorni

<b>Patate fritte</b> Thinly sliced fried desiree potatoes	10.50
<b>Rucola e Parmigiano</b> Salad of rocket leaves and shavings of parmigiano	10.50
<b>Fagiolini Verdi</b> Steamed green beans with almond puree, olive oil and parsley	10.50
<b>Insalata Invernale</b> Salad of witlof, radicchio, fennel, walnuts, red wine vinaigrette and salted ricotta	10.50
<b>Insalata Caprese</b> Heirloom tomatoes, buffalo mozzarella, basil oil and dried chilli flakes	17.00

# Dolci

<b>Frittelle di Ricotta</b> Fried ricotta dumplings stuffed with vanilla custard and served with coffee ice cream	13.00
<b>Torta al Cioccolato</b> Warm chocolate torte with chocolate sauce and fior di latte ice cream	11.00
<b>Pannacotta</b> Vanilla bean pannacotta with poached rhubarb and crushed almond biscotti	11.00
<b>Tiramisù</b> Italian style trifle made with coffee, mascarpone and sponge fingers	11.00
<b>Cioccolato Fondente</b> Sweet pizza with dark chocolate, strawberries and vanilla bean ice cream	12.50
<b>Crocante</b> Sweet pizza topped with dulce de leche, fior di latte ice cream and hazelnut praline	13.50
<b>Calzoncino</b> Mini pizza stuffed with nutella and banana, served with vanilla bean ice cream	13.50

# Bambini (For kids only)

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

## Analcoliche

<b>Soft Drinks</b>	3.50
Coke, Diet Coke, Coke Zero, Sprite	
<b>Juice</b>	4.50
OJ, Grapefruit, Cranberry	
<b>Capi Natural Selection</b>	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

## 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	10.00
Asahi	9.50
Cascade Light	7.50
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	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 Spagnol Col de Sas Conegliano Valdobbiadene			
DOCG Prosecco Superior	Veneto IT		72.00
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		52.00
16 Cottanera Barbazzale Etna 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 Frogmore Creek Chardonnay	Coal River TAS	13.00	58.00
15 La Crema Monterey Chardonnay	California USA		70.00
15 Roland Lavanteraux AC Chablis	Burgundy FR		96.00

## Rossi

17 Domaine Peyrol Rosé	Provence FR	12.00	52.50
16 BY.OTT Rosé	Provence FR		74.00
17 42 Degree South Pinot Noir	Coal River TAS	12.50	56.50
17 Stefano Lubiana Primavera Pinot Noir	Granton TAS		69.00
15 Chard Farm River Run Pinot Noir	Central Otago NZ		80.00
16 Tre Monti Campo Di Mezzo Sangiovese	E. Romagna IT		50.00
15 Fattoria di Basciano Chianti Rufina DOCG	Tuscany IT	11.00	50.00
16 I Fabbri Lamole Chianti Classico DOCG	Tuscany IT		75.00
15 Zenato Valpolicella Classico DOCG	Veneto IT	13.50	62.00
14 Amalia Dolcetto DOC	Piedmont IT		62.50
16 Lopez Cristobal Tempranillo	Ribera del Duero SP	12.50	56.00
15 San Lazzaro Podere Montepulciano/ Sangiovese Marche	IT	13.00	58.00
16 Burdi Primitivo IGT	Puglia IT	14.50	66.00
15 Yangarra Shiraz	McLaren Vale SA	12.50	56.50
16 Izway Rob & Les Shiraz	Barossa Valley SA		69.00
16 Diego Conterno Nebbiolo d'Alba DOC,	Piedmont IT		78.00

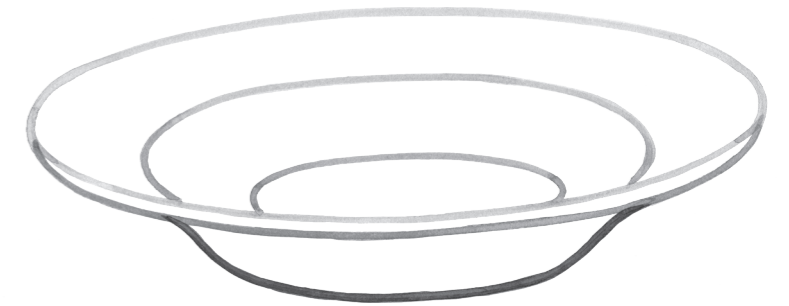
## Dolci

15 Pellegrino Passito Di Pantelleria (500ml)	Sicily IT	14.00	64.00
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## Reserve List

16 Felton Rd Bannockburn Pinot Noir	Central Otago NZ		145.00
12 Masseria Setteporte Nerello Mascalese	Sicily IT		110.00
14 Fontanabianca Barbaresco	Piedmont IT		105.00
07 Sorelle De Nicola Feyles Barolo Riserva DOCG	Piedmont IT		155.00
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*



## 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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