

B E C C O



## FIRST PLATE

Oysters Freshly Shucked	30/60
Oysters Battered, Chili Aioli (4)	24
Warm Mixed Olives	12
Olive Ascolane (4)	16
Buffalo Mozzarella, Prosciutto	22
Salumi Selection, Pickles	25
Brodo, Egg Ribbons, Herbs, Enoki	18
Mt. Martha Mussels, White Wine Broth, Cacciatore, Garlic, Chili	22
Salmon Cured, Pickled Radish, Smoked Paprika Mayonnaise, Polenta Croutons, Crème Fraiche	24
Chili Flour Dusted Calamari, Jalapeno Aioli	24
Cotechino, Lentils, Ricotta Gnocco	23
Eggplant Parmigiana, Parmesan Sauce	21
Beef Carpaccio, Rocket, Capers, Parmesan, Worcestershire Mayonnaise	23

## PASTA

Fettucine, Pork Sausage, Cime di Rapa	27
Spaghettini, Vongole, Garlic, White Wine, EVO, Chili	29
Ravioli, Potato, Spinach, Mushroom	27
Gnocchi, Oxtail Ragu	29
Rigatoni, Dried Tomato, Black Olives, Garlic, Chili	25

## FISH

Barramundi Fillet, Leek, Celery, Parsley	39
Whole Fish with Italian Coleslaw	Market Price
Beer Battered Fish, Chips	39

## MEAT

Duck Breast, Roasted Carrots, Muscatel and Grappa Jus	39
Roasted Chicken, Brussels Sprouts, Pancetta, Jus Gras	39
Osso Buco, Saffron Risotto, Bone Marrow, Gremolata	39
Crumbed Veal, Rocket, Tomato, Summer Onion	39
Veal Saltimbocca, Prosciutto, Parmesan, Sage, White Wine Reduction	39
Tagliata- Rare Grilled Porterhouse (200gm) Salsa Verde, Roasted Onion, Capers	41
Minute Steak (150gm), Garlic Puree, Artichokes, Chili	35

## SIDES

Thin Chips	8
Buttery Mash	9
Fried Potatoes, Rosemary, Garlic	9
Sauteed Spinach, Chili	12
Roasted Cauliflower Gratin	12
Italian Coleslaw	10
Rocket, Fennel, Orange Salad	10
Cos Wedge, Guanciale, Anchovy, Chives, Parmesan, Croutons, Buttermilk Dressing	12

## Sides as an Entrée 18

## TO FINISH

Chocolate Fondant, Hazelnut Crema	19
Hot Apple Pie, Warm Anglaise	19
Tiramisu	18
Vanilla Panna Cotta, Mandarin Jelly	19
Nougat Semifreddo, Polenta Cake, Chestnut Custard	17
Bombe Alaska for 2	38

## CHEESE

Single 50gm	19
Selection 100gm	27

## WITH COFFEE

Torrone	4
Biscotti Plate	13

Chef Carmine Mari

Please note that Becco kitchen does use nuts in some dishes and cannot take responsibility if this causes illness. If you have any food allergies please notify your waiter and we will do our best to accommodate you.

All prices are inclusive of GST. Sundays & Public holidays incur a 10% surcharge.