

A woman in a black dress and red high-heeled shoes is sitting on a blue scooter. The scooter has a 'NV' logo on the front. The background shows a building with large windows and a paved area.

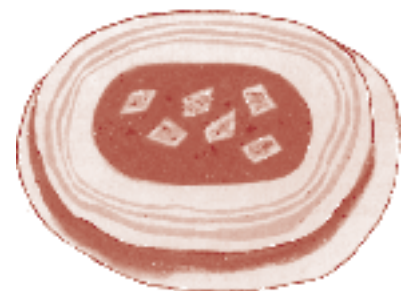
BECCO

www.becco.com.au

bike courtesy of scooterama
scooterama.net.au



FIRST PLATE	Mixed Olives	12.50
	Bruschetta	16.50
	Fiorina's Stuffed Olives	16.50
	Freshly Shucked Oysters	
	Natural	4.50
	Chilli Puree, Pickled Fennel, Baby Herbs	5.00
	San Daniele Prosciutto	19.50
	Straciatella, Crab Meat, Chilli	22.00
	Smoked Ocean Trout, Avocado Puree, Watercress, Chilli Salad, Shallot Ginger Dressing	22.00
	Confit Pork Belly, Apple Puree, Radish Salad	22.00
	Beef Carpaccio	22.50
	Chilli Fried Calamari	22.50
	Mushroom Barley Risotto, Fontina Cream, Hazelnuts	21.50



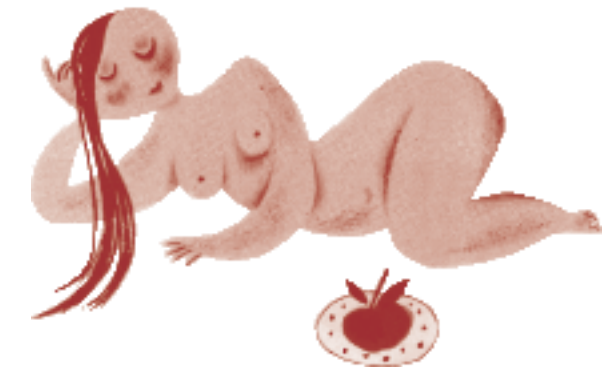
PASTA	Spaghettini Marinara	42.00
	Goat Cheese Ravioli, Asparagus, Peas, Broadbean, Mint	27.50
	Gnocchi Osso Bucco, Gremolata	29.00
	Penne, Slow Roasted Heirloom Tomatoes, Dried Black Olives, Basil, Ricotta Salata	27.50
	Prawn Garlic Chive Risotto	33.00
	Duck, Red Wine, Oyster Mushroom Risotto	35.00

FISH	Snapper Fillets, Leek Puree, Fregola	42.50
	Salmon Fillet, Smoked Vongole Broth, Seaweed, Soybeans	39.50
	King George Whiting Beer Battered	45.50
	Whole Fish	Market Price

MEAT	Roasted Chicken Maryland, Prosciutto, Potato Dauphinoise, Jus Gras	39.50
	Duck Leg Confit, Warm Potato Shallot Salad, Radicchio, Grappa Sauce	42.00
	Crumbed Veal	40.00
	Veal Scallopine Vino Bianco, Prosciutto	40.00
	Lamb Rack, Roasted Rolled Lamb Belly, Peas, Goats Fetta	45.00
	Tagliata – Rare Grilled Porterhouse on Wild Rocket, Red Onion, Capers, 300gm, Cape Grim, TAS	41.00
	Red Wine Braised Oxtail, Soft Polenta	41.00



SIDE DISHES	Potatoes	
	Thin Chips	7.50
	Buttery Mash	8.50
	Fried, Rosemary, Garlic	8.50
	Sauteed Spinach, Chilli	12.50
	Beans in Garlic Oil	9.00
	Peppered Fennel, Spring Onion, Orange	9.00
	Italian Bitter Leaves	9.50
	Rocket, Parmesan	9.00
	All side dishes can be served as a first plate	18.50



DESSERT	Dark Chocolate Brownie, Milk Chocolate Mousse, Cherry Granita, Coconut Foam	19.50
	Caramelised Banana, Golden Syrup Cake, White Chocolate Ganache	17.50
	Mixed Berry Pannacotta, Raspberry Glass, Marshmallow	19.50
	Macadamia Brittle Semifreddo, Poached Peach	17.50
	Trifle of Lemon Curd, Raspberry Puree, Meringue, Sponge, Limoncello Jelly (For Two-Four People)	37.50
	Tira Mi Su	18.50
	Torrone	each 4.50
	Crostoli, Almond Bread	8.50
	Truffles	each 4.50
	Biscotti	12.50

CHEESE	Mossvale Blue - Artisan, Creamy Rich Cows' Milk, Gippsland, VIC	17.50 per 50gm
	White Savourine - Yarra Valley Dairy, Mature Surface-Ripened Goats' Milk, VIC	19.00 per 50gm
	Saint Angel - Silky, Smooth, Triple Cream, Cows' Milk, Lyon, FR	19.00 per 50gm



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.

Chefs: Elizabeth Egan, Corin Sutton and Steve Ward
 Front Cover: Angelique Cerminara and Gulsun Isik
 All prices are inclusive of GST