

benedetto

Sfizi (small bites)

Ricotta crostini with sicilian pistachios, lemon zest and mint **6**

Warm marinated olives with citrus and rosemary **7**

Chicken liver mousse crostini with satsuma tangerine marmellata **6**

Fish collar bruschetta with capers, lemon and dried chilies **7**

Soppressata with granaresu (sweet pork salami, sardinian cow & sheep's milk cheese, house pickled vegetables) **8**

Antipasti

Spicy grilled octopus with fresh herb and toasted almond pesto, white beans and rapini **19**

Buffalo mozzarella with peas, hen of the woods conserva and crispy black trumpets **17**

Insalata verde (fresh local greens with snap peas, radish, sourdough croutons and goat milk ricotta salata) **14**

Vitello tonnato with salt-packed capers, parsley and pickled red pearl onions **17**

Fresh market crudo with muscat grapes, cucumber, basil, lemon and toasted sesame seeds **19**

'Super Cuscusa' (sheep & goat cheese, 2oz.) with hazelnut panforte, housemade preserves and spiced sourdough **14**

Prosciutto di parma with green asparagus, parmigiano reggiano and grilled lemon vinaigrette **18**

Pasta 'dalla nostra tavola'

Duck tortelli with fava beans, mint, granaresu and lemon zest **27**

Tagliatelle alla bolognese (traditional ragu with beef short rib, pancetta and chicken livers) **28**

Strozzapreti with san marzano tomato, house cured local pork belly and pecorino **26**

Heirloom potato and cheese mezza luna with morels and sweet peas **36**

Fusilli with green asparagus, fava bean puree, grana padano, pistachios and sunchoke chips **26**

Emmer farro penne with spicy ossabaw pork sausage, lentils, rapini and selvaggia **28**

Secondi

East coast halibut with rhubarb and muscat grape 'piccata' **34**

Ora king salmon with green asparagus, chantenay carrots, sweet parsnip crema and roasted mushrooms **29**

Roasted chicken with semolina gnocco, cipollini, english peas and salsa d'agresto **28**

Roasted maitake with local hen egg, spigarello kale, sweet parsnip crema, radish, peas and crispy wheat berries **26**

Colorado lamb with potato crocche, meyer lemon, pecorino yogurt and pea greens **38**

La macelleria (daily butcher's selection with seasonal accompaniments) **MKT**

Dolci

Muscat grape granita with ginger pearls, vanilla meringue and sunflower granola **13**

Crostata di rabarbaro with almond nougatine, rosemary cheesecake, lemon curd and rhubarb sorbetto **14**

Milk chocolate ganache with amaro montenegro, maraschino cherry and pistachio gelato **14**

Coconut and passion fruit cake with guava rose gel and raspberry sorbet **14**

House chocolates and assorted cookies **10**