

# benedetto

Thursday, May 30<sup>th</sup> 2019

## **Three Course Prix-Fixe Menu** *\$75 per guest*

### **Antipasti** *for the table*

Marinated artichokes and preserved mushrooms with spring lettuce  
Buffalo mozzarella with tomato, pine nut and basil pesto  
Prosciutto di parma with green asparagus and ricotta salata  
Vitello tonnato with capers and pickled pearl onions  
Mixed olives with soppressata and white beans

### **Secondi** *choice of*

Tagliatelle with morels, peas, lemon, mint and parmigiano reggiano  
New England seafood raviolini with fresh herbs, butter, lemon, tomato and lobster sauce  
Roasted half chicken with semolina gnocchi, salsa peverada and spring onions  
Spring vegetables, roasted mushrooms and parsnip crema with crispy stone milled polenta  
Prime beef tenderloin with crushed potatoes, spinach, grilled red onion and pepperonata *\$20 supplement*

### **Dolci** *choice of*

Almond boconotti with bourbon caramel, orange meringue and angostura lace tuille  
Ricotta cheesecake with lemon curd, berries and strawberry gelato  
Milk chocolate semifreddo with candied hazelnuts and passion fruit sorbet

***~ Congratulations to the class of 2019! ~***

\* Kindly inform your server if a guest in your party has any food related allergies. Consuming raw or unpasteurized foods may cause health concerns for some people\*