

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**

Sourdough bruschetta with ossabaw coppa di testa and pickled ramp condiment **7**

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

Antipasti

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

Spicy charred octopus 'in umido' (spring vegetable stew with white beans, fresh herbs and lemon) **19**

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**

Gorgonzola piccante with hazelnut & almond panforte, housemade preserves and spiced sourdough **14**

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

Pasta 'dalla nostra tavola'

Chitarra alle vongole in bianco (manila clams, white wine, garlic, lemon, parsley and bread crumbs) **26**

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 **34**

Fusilli with green asparagus, fava beans, 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, pea greens and muscat grape 'piccata' **34**

King salmon with white asparagus & potato vellutata, heirloom carrots, and grilled mushrooms **29**

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

Roasted maitake with local hen egg, tuscan kale, white asparagus 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**

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

Dark chocolate and cherry caramel with caramel lace, chocolate cake and birch sabayon **15**

House chocolates and assorted cookies **10**

Gelati e sorbetti **12**