

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 kumquat mostarda **6**

House cured sardines with toasted pine nuts, golden raisins and marinated fennel **9**

Soppressata with granaresu and house pickled vegetables **8**

Antipasti

Italian buffalo mozzarella with english peas, almond pesto, sourdough and sorrento lemon **17**

Seared scallops with warm spring vegetables, pickled pearl onion, fresh hot chili and martha's vineyard shiitake **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 strawberry, cucumber, basil and lemon **19**

Gorgonzola piccante with pine nut & 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'

Spaghetti alle vongole in bianco (fresh market clams, white wine, agretti, garlic, lemon 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 **32**

Fusilli with green asparagus, fava beans, selvaggia, pistachios and sunchoke chips **26**

Emmer farro penne with snap peas, sweet ossabaw pork sausage, granaresu and ramp & pine nut pesto **28**

Secondi

East coast halibut with rhubarb, pea greens and muscat grape 'piccata' **32**

King salmon with pickled ramp salsa verde, roasted mushrooms, carrots, potatoes and nettle vellutata **29**

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

Roasted maitake with local hen egg, wilted greens, fava bean crema, radish, peas and crispy wheat berries **26**

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

Grilled prime strip loin with crispy potatoes, fiddleheads, roasted mushrooms and green garlic salsa verde **48**

Dolci

Christine's lime granita with pineapple loomi gel, vanilla meringue and graham crumble **14**

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

Strawberry cannolo with white chocolate ricotta, pistachio puree and strawberry sorbetto **15**

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

House chocolates and assorted cookies **10**

Gelati e sorbetti **12**