

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 plum jam and fresh savory **6**

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

Soppressata with bianco sardo and house pickled vegetables **8**

Antipasti

Prosciutto di parma and stracciatella with heirloom melons, cucumbers, nepitella and ginger **18**

Insalata verde (fresh local greens with sourdough croutons, sardinian ricotta salata and red wine vinegar) **14**

Vitello tonnato with salt-packed capers, cherry tomatoes and arugula **17**

La tur triple cream with almond panforte, housemade preserves and spiced sourdough **14**

Sweet corn arancini with bacala mantecato, fresh tomatoes, basil and parmigiano **14**

Farmer's market vegetable salad with creamy lemon yogurt, toasted walnuts and preserved sorrento lemon **15**

Pasta 'dalla nostra tavola

Wild striped bass ravioli with heirloom chicories, tomato, ginger and bottarga breadcrumbs **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**

Fusilli with arugula & hazelnut pesto, farmer's market vegetables, lemon zest and parmigiano **26**

Paccheri with sweet summer peppers, eggplant, house made ricotta and basil **26**

Fettuccine with local chanterelles, fresh tomato, nepitella, egg yolk and grana padano **27**

Secondi

East Coast Halibut all' acqua pazza (tomato, shiitake, zucchini, cucumber and mushroom stuffed sweet pepper) **32**

Cape cod bluefish with toasted almond & fresh herb pesto, heirloom tomato, crispy potatoes and wilted greens **29**

Roasted chicken with semolina gnocco, cipollini, fresh beans, sweet corn and walnut salsa d'agresto **28**

Roasted summer squashes with eggplant caponata, pine nuts, sweet nardello pepper and local hen egg **26**

Prime beef strip loin with heirloom tomatoes, sweet corn, crispy shallots and anchovy-caper salsa verde **48**

'La Macelleria' (daily butcher's cut with roasted stone fruit, watermelon, pole beans and plum-mostarda glaze) **MKT**

Dolci

Watermelon and cucumber sherbets, lemon basil pastry cream, whipped rose, calabrian chili melon salad **14**

Lemon blueberry butter cake with coffee streusel, maple pecans and café latte gelato **14**

Bronze fennel panna cotta with spiced olive oil cake, yogurt peach gelée and plum sorbet **14**

Hazelnut caramel mousse with chocolate crumble, compressed cherries and mint gelato **15**

House chocolates and assorted cookies **10**

Gelati e sorbetti **12**