

benedetto

Sfizi (small bites)

Rye bruschetta with stracciatella, mushroom conserva, caraway and thyme **9**

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

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

Chicken liver mousse crostini with satsuma mandarin mostarda **6**

Antipasti

Prosciutto di parma with marinated figs, parmigiano, winter greens, and rosemary flatbread **19**

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

Vitello tonnato with salt packed capers, pickled allium, and winter greens **17**

Market crudo with winter citrus, cucumber, ginger and basil **17**

Octopus & celery heart salad with smoked green olives, crispy potatoes, and n'duja bruschetta **18**

Pasta 'dalla nostra tavola

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

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

Pappardelle with foraged mushrooms, eva's roasting greens, lemon, and parmigiano **28**

Spaghetti with seafood crema, scallops, tiny shrimp, calamari, fresh wild fennel, and lemon **25**

Paccheri with red wine braised duck, aged pecorino, brussels sprouts, cocoa, and cinnamon **28**

Secondi

Skate wing with brown butter, capers, artichokes, wilted greens, and cured meyer lemon **26**

Rohan duck breast with lentils, cipollini agrodolce, native broccoli, salsa peverada, and asian pear **32**

Slow roasted cauliflower, braised celery root, rapini, charred red onion, golden raisins, and pine nuts **26**

Butcher's cut with foraged mushrooms, brussels sprouts, sweet potato chips, and black garlic bagna cauda **MKT**