

# Benfinita

## DINNER MENU

### ANTIPASTI (Starters)

#### Arancini 12

Golden risotto balls stuffed with ragu, mozzarella, and deep-fried to perfection.

#### Bruschetta 12

Toasted homemade bread with garlic, tomatoes and buratta cheese.

#### Calamari Fritti 16

Tender calamari rings pan coated and fried until crisp, with alioli sauce.

#### Cozze alla Marinara 20

Sautéed mussels in a marinara sauce. Served with toasted homemade bread.

#### Tagliere Misto 24 / 12

A curated mix of meats, cheeses, fruits, bread sticks and honey.

### SECONDI (Mains)

#### Ossobuco e Risotto Milanese 48

Braised veal shank in a tomato and red wine sauce, served with saffron risotto.

#### Bistecca alla Fiorentina\* 110

48 oz grilled T-bone steak with tender filet and sirloin cuts. Includes choice of two sides.

#### Filetto al Pepe Verde\* 52

8 oz grilled filet mignon in a creamy green peppercorn, dijon mustard and brandy sauce. Served with mashed potatoes and grilled asparagus.

### INSALATE E ZUPPE (Salads & Soups)

#### Insalata Caprese 10

Thick tomato slices paired with fresh buffalo mozzarella, basil, olive oil, and balsamic glaze.

#### Insalata Cesare 10

Crisp romaine lettuce, homemade croutons, and creamy homemade Caesar dressing.

#### Insalata Benfinita 12

Tomatoes, cucumbers, feta cheese, onions, olive oil and homemade ceviche sauce.

#### Zuppa del Giorno 12 / 6

Chef's daily handcrafted soup creation.

#### Bisque di Aragosta 12 / 6

Velvety lobster bisque with a rich, creamy finish.

#### Tomahawk di Maiale 32

12 oz grilled pork tomahawk marinated in a mustard, rosemary and garlic sauce. Served with crispy roasted potatoes.

#### Filetto di Salmone alla Mediterranea 28

Grilled salmon with cherry tomatoes, pesto, sundried tomatoes and spinach.

#### Branzino al Forno 32

Mediterranean sea bass baked with potatoes, olives, cherry tomatoes, garlic and white wine. Served in fata paper.

### PASTE E PIZZE (Pasta & Pizza)

#### Gnocchi con Pesto e Burata 19

Homemade gnocchi with basil pesto, cream, dry tomatoes and buratta cheese.

#### Spaghetti alla Carbonara 20

Traditional Roman dish with pork jaw, eggs, pecorino romano and black pepper.

#### Rigatoni all'Amatriciana 21

A hearty sauce of tomato, pork jaw, pecorino romano and black pepper.

#### Linguine alle Vongole 24

Linguine with fresh clams in a garlicky white wine sauce and parsley.

#### Spaghetti con Polpette 22

Spaghetti served with homemade tomato sauce and tender meatballs.

#### Lasagna alla Bolognese 23

Layers of homemade pasta, rich ragu, béchamel sauce and parmesan.

#### Melanzane alla Parmigiana 24

Layers of eggplant, basil, tomato sauce, and parmesan.

#### Pizza Margherita 15

Classic pizza with tomato sauce, mozzarella, and fresh basil.

#### Pizza Tutta Carne 18

Pizza with tomato sauce, mozzarella, italian sausage, guanciale crumbs, pepperoni and ham.

### CONTORNI (Sides)

#### Pure di patate 6

Homemade mashed potatoes

#### Asparagi alla Griglia 6

Grilled asparagus spears.

#### Fagiolini Verdi 6

Sauteed, tender green beans.

#### Patate Arrosto 6

Crispy roasted potatoes.

#### Risotto alla Milanese 6

Traditional saffron-infused risotto.

### MENU PER BAMBINI (Kids Menu)

#### Pizza con Formaggio 10

Classic cheese pizza.

#### Spaghetti con Polpette 12

Kid-friendly spaghetti with meatballs.

#### Maccheroni e Formaggio 10

Creamy macaroni and cheese.