

# Benfinita

MODERN ITALIAN

Please choose one option from each of the following categories.

\$130 per Person / 4 Course Dinner

## ANTIPASTI (Starters)

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

**Calamari Fritti** – *Tender calamari rings pan coated and fried until crisp, with alioli sauce.*

**Tagliere Misto** - *A curated mix of meats, cheeses, fruits, bread sticks and honey.*

## PASTE (Pasta) 4oz pasta serving

**Gnocchi con Pesto e Burrata** - *Homemade gnocchi with basil pesto, cream, dry tomatoes and burrata cheese.*

**Lasagna alla Bolognese** - *Layers of homemade pasta, rich ragu, béchamel sauce and parmesan.*

**Spaghetti con Polpette** - *Spaghetti served with homemade tomato sauce and tender meatballs.*

**Asparagus Carbonara** – *Creamy, cheesy, peppery carbonara with fresh, green taste of asparagus (your choice of pasta).*

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## SECONDI (Mains)

**Ossobuco e Risotto Milanese** - *Braised veal shank in a tomato and red wine sauce, served with saffron risotto.*

**Filetto al Pepe Verde con asparagi alla griglia** - *8 oz grilled filet mignon in a creamy green peppercorn, dijon mustard and brandy sauce. Served with grilled asparagus.*

**Filetto di Salmone a la Mediterranea** - *Grilled salmon with cherry tomatoes, pesto, sundried tomatoes and spinach.*

**Canadian Lobster** - *24oz steamed North Atlantic lobster tail served with clarified butter.*

## DOLCI (Dessert)

**Tiramisu** - *Espresso-soaked ladyfingers layered with mascarpone, cocoa, and a hint of sweetness.*

**Limoncello Cake** - *Light, fluffy cake infused with lemony limoncello liqueur.*

**Cannoli Siciliani** - *Crispy pastry shells filled with sweetened ricotta cream and a hint of citrus.*