

# Benfinita

## DINNER MENU

### ANTIPASTI (Starters)

#### Arancini 12

Golden risotto balls filled with slow-cooked beef ragù and mozzarella, fried to crisp perfection.

#### Bruschetta 12

House-made sourdough topped with garlic, tomatoes, burrata, and fresh mint.

#### Calamari Fritti 16

Lightly fried calamari with house-made alioli sauce.

#### Cozze alla Marinara 20

Mussels sautéed in marinara, served with toasted sourdough.

#### Tagliere Misto 24 / 12

A curated mix of meats, cheeses, fruits, house-made bread sticks, honey, and jam.

### SECONDI (Mains)

#### Ossobuco e Risotto Milanese 48

Braised veal shank in tomato-red wine sauce over saffron risotto.

#### Bistecca alla Fiorentina\* 110

50 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, bell peppers, olive oil and homemade ceviche sauce.

#### Zuppa del Giorno 12 / 6

Chef's daily handcrafted soup creation.

#### Bisque di Aragosta 14 / 8

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.

#### Canadian Lobster 80

14oz steamed Canadian Lobster. Includes choice of two sides.

### PASTE E PIZZE (Pasta & Pizza)

#### Gnocchi con Pesto e Burrata 19

House-made gnocchi with basil pesto cream, sundried tomatoes, and burrata.

#### Spaghetti alla Carbonara 20

Roman-style handcrafted spaghetti with pork jaw, pecorino, eggs, and black pepper.

#### Fettucine Alfredo 20

Fettucine tossed with butter, cream and parmesan cheese.

#### 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 house-made tomato sauce and tender meatballs.

#### Lasagna alla Bolognese 23

Ten layers of handcrafted pasta, slow-cooked beef ragù, and cheese.

#### Melanzane alla Parmigiana 24

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

#### Pollo alla Parmigiana con Pasta 28

Crispy fried chicken breast topped with tomato sauce, parmesan and melted mozzarella cheese. Served with your choice of pasta.

\*\*GLUTEN FREE PASTA IS AVAILABLE\*\*

#### Pizza Margherita 15

12" Classic pizza with tomato sauce, mozzarella cheese and fresh basil.

#### Pizza Tutta Carne 18

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

### CONTORNI (Sides)

#### Pure di patate 6

House-made 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

10" Classic cheese pizza.

#### Spaghetti con Polpette 10

Kid-friendly spaghetti with meatballs.

#### Maccheroni e Formaggio 10

Creamy macaroni and cheese.