



FRESH from OUR farm!!

Open Wed-Sunday at 4:30

Reservations and take-out

IF you don't see one of your favorite entrees, just ask your server if we can prepare it for YOU!

Off the Farm Appetizers

White eggplant Tower lightly breaded then layered with goat cheese, kumquat pepper jelly, olive and balsamic glaze **14**

***8 hour Smoked Pork Belly** with our farmed pepper cream and micro-onion. **13**

***Roasted Pepper Flight with Lump Crab** Peppers grown on our farm from the seed! "El Jefe" jalapeños stuffed with our creamy crab stuffing, topped with breadcrumbs, leeks, then drizzled with Florida kumquat honey and micro greens. **12**

***Caprese Eggplant** Farm fresh white eggplant, farm tomatoes, fresh mozzarella, xtra virgin olive oil and balsamic glaze. **14**

Any of our fresh Made Ravioli as a appetizer read below under farm fresh items.

Traditional Appetizers

Wild Game Hunter's Platter Three pieces of a variety of game meat pan seared, topped with marsala demi reduction then garnished with Maytag bleu cheese, figs, and kumquat honey. **24 GET WILD!**

Ben Dip The Famous lobster, crab, spinach, onion, and artichoke dip. **14**

Mozzarella Marinara Sliced right off the loaf, breaded and fried, served in marinara. Get CHEESY! **10**

FARM FRESH FEATURES and Fresh Made Ravioli

All entrees served with choice of House or Caesar salad and garlic rolls

Chanterelle Mushroom Ravioli Sourced from the woods of Florida combined with oyster, button, mushrooms, and of our farm caramelized onions. Served in our steak diane sauce. **24**

***Roasted Eggplant Ravioli** Served in a white wine marinara with more farm fresh roasted eggplant. **22**

Kale & Smoked Shrimp and Scallop Ravioli Served in a Rosemary lemon cream sauce with farm fresh kale. **22**

BISON Meatloaf Marsala Ground bison mixed with our secret meat loaf seasonings blended with our fresh farm peppers. Topped with button mushroom in a marsala demi. Served with white truffle mashed potato **26**

***VEGGIE LOVERS! Farm Grown Ratatouille** Fresh from our farm eggplant, kale, zucchini, pattypan squash, and peppers served in our roasted pepper cream sauce over fresh pappardelle pasta. **22**

***FARM GROWN Eggplant Parmesan** Farm fresh eggplant coated with panko breadcrumbs, topped with mozzarella then baked. Served with spaghetti & marinara. **21**

***Garlic Alfredo Zucchini Parmesan** Farm grown zucchini lightly breaded and fried, topped with a creamy garlic alfredo and mozzarella. Served with fettuccine pasta or sautéed zucchini. **22**

SEAFOOD

Lobster Ravioli stuffed with lobster, Italian cheeses, served in our farm fresh tomato vodka sauce with sourced tomatoes from our farm. **25**

Jumbo Stuffed Shrimp Fresh USA pink shrimp from the Florida coast with our lump crab meat stuffing topped with mozzarella, served with angel hair pasta sautéed with shallot, kale and champagne. **24**

Oak Smoked Salmon Pasta The presentation of this dish is beautiful. Fresh USA Atlantic salmon smoked over our own oak, served over Fresh fettuccini pasta in a lemon rosemary cream sauce with sautéed kale and roasted tomatoes. **24**

Florida Grouper Benedetto. An 8oz filet of fresh Florida red grouper pan seared, then topped with mushrooms, chopped tomatoes, and lump crabmeat. Served in a white truffle pink sauce over linguine pasta or with farm fresh veggie. **29**

GROUPER Fradiablo w Lump crab Fresh shrimp, mussels, clams and bit size grouper, served over fresh pasta in a Fra diablo Sauce. **34**

VEAL

HOUSE FAVORITE Veal Milanese Diane Veal pounded thin, breaded topped with **chanterelle mushrooms**, and button mushrooms in steak diane sauce. Served over Yukon Gold mashed potatoes. **32**

Veal Benedetto Tender veal cutlets pounded thin, scallopini style, sautéed with shallots, brandy, cream, shiitake, wild mushrooms and spinach in diane sauce served over linguine. One of Chef Ben's favorite! **25**

Veal Parmesan Tender veal pounded thin, coated in Italian cheese and breadcrumbs topped with marinara, romano, and mozzarella cheeses, served with pasta in marinara. **22**

STEAK & TRADITIONALS

All our pasta is FRESH pasta

8oz Black Angus Filet Mignon Benedetto. IOWA beef upper 2/3rd of choice 8oz Black Angus Filet cooked to your liking, topped with a demi-glace teriyaki reduction and Maytag blue cheese **42**

Chicken Marsala Our sweet marsala wine sauce with button mushrooms served over linguine. **21**

Pollo Tuscany Breaded chicken breast topped with prosciutto ham, ricotta, and mozzarella in a white truffle cream sauce with angel hair pasta or farm fresh side. **22**

1lb Lasagna Fresh pasta sheets layered with a meat sauce and ricotta topped with mozzarella then baked. **21**

Spaghetti Your Way Pasta with choice of marinara, MEAT SAUCE or marinara w/ meatballs, or garlic and oil. **21**

Penne Alla Vodka Fresh penne pasta sautéed with shallots, bacon, truffle oil, and vodka, blended together with our marinara and alfredo sauce and fresh basil. **22 w/ Chicken 23 w/ Shrimp 26**

Baked Ziti Penne pasta tossed in marinara and ricotta, covered with mozzarella and baked. **20**

American Style Fettuccine Alfredo Fettuccine noodles sautéed with garlic, white wine, butter, romano cheese and real 40% heavy cream. **21**

Chicken Parmesan Pounded thin chicken breast with panko breadcrumbs, topped with mozzarella then baked. Served with spaghetti & marinara. **21**

SIDES

Farm Fresh Yellow Green Beans 7
Side Meatballs (2) 6
Pasta Marinara 7
Fettuccine Alfredo 9

Sautéed Kale 7
Creamed Kale 8
Grilled Shrimp 12
Sautéed Zucchini & Squash 8

KIDS ENTRÉE

(no salad)

Chicken Parmesan 10
Penne with Butter 7

Lasagna 10
Spaghetti & Meatballs 8

DESSERTS

ASK YOUR SERVER OR TAKE OUT SPECIALIST ABOUT WHAT DESSERTS ARE FEATURED TONIGHT