

Benedetto's

RISTORANTE ITALIANO

Open Wed-Sunday at 4:30

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

ALL Entrees served with a house or ceaser salad

Starters

*Indicates ingredients off the farm

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

*8 hour Smoked Pork Belly Smoked with our wood from the farm, farm pepper cream and micro-onion, to die for. 14

Purple and Striped Clara Eggplant Ravioli Tossed in our white wine marinara with extra roasted eggplant and shaved romano 12

*Caprese Pesto Eggplant Farm fresh eggplant, farm tomatoes, fresh mozzarella, basil pesto, extra virgin olive oil and balsamic glaze. 14.

Stuffed Farm Peppers farm peppers stuffed with ground beef, sausage, mozzarella, marinara, finished in the oven. 14

Ben Dip The Mistake that became our most ordered app. Lobster, crab, spinach, cream cheese, cheddar, mozzarella and artichokes. 14

Mozzarella Marinara Sliced right off the loaf, breaded and fried, served in marinara. Get CHEESY! 11

Cajun Calamari jumbo squid strips lightly breaded and served with our a siracha aioli sauce 12

Escargot Tender snails and mushroom caps sautéed with garlic, butter, white wine and parsley from the garden.12

Meatballs 2 of our house made meatballs topped with marinara 10

Fresh Made Raviolis & Traditional

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 caramelized onions. Served in our steak diane sauce. 24

*Kale, Smoked Shrimp and Scallops Ravioli Served in a Rosemary lemon cream sauce with farm fresh kale. 24

*Lobster Ravioli stuffed with lobster, Italian cheeses, served in our farm fresh tomato vodka sauce with sourced tomatoes from our farm.28

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

*Ratatouille Pasta farm eggplant, kale, zucchini, squash, and peppers served in our roasted pepper cream sauce over fresh pasta. 22

*Eggplant Parmesan Farm fresh eggplant, 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

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. 19

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

*Penne Alla Vodka 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

CHICKEN AND VEAL

Chicken Marsala Scaloppini chicken, sweet marsala wine and a 12-hour demi-glace sauce with button mushrooms served over linguine. 21

*Pollo Tuscany Breaded chicken breast with prosciutto ham, ricotta, and mozzarella served over angel hair pasta in a white truffle cream. 24

Chicken Parmesan Scaloppini chicken, Italian breadcrumbs, topped with marinara and mozzarella. Served with Spaghetti Marinara.21

Veal Benedetto Scallopini style veal, sautéed with shallots, brandy, cream, shiitake, wild mushrooms and spinach. Served over linguine in our steak diane sauce. One of Chef Ben's favorite! 25

Veal Parmesan Scaloppini veal, with marinara and mozzarella cheese, served with Spaghetti pasta in marinara. 22

SEAFOOD

***Linguine with Clams** Fresh from FLORIDA Cedar Key Clams with garlic, white wine, olive oil over linguine pasta. 24

***Lobster Ravioli** stuffed with lobster, & Italian cheeses. Served in our farm fresh tomato vodka sauce sourced from the farm.28

Seafood Pescatori Fradiabolo Fresh grouper, clams, shrimp, crabmeat, caramelized onions, spicy marinara over pasta. 32

***Jumbo Stuffed Shrimp** Fresh pink shrimp from our LOCAL Florida coast with our lump crab meat stuffing and mozzarella, served in a champagne cream sauce over angel hair pasta. 24

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

***Florida Grouper Benedetto**. An 8oz filet of fresh Florida 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. 32

***Grouper Bianco** Florida grouper breaded topped with shrimp, and crabmeat served in a scallion studded cream sauce over angel hair pasta. 36

PRIME CUT STEAK

Asking yourself steak at a Italian place? We serve only the best Quality Beef and Wild Game.

8oz Black Angus Filet D Ben

8oz Black Prime Filet cooked to your liking, topped with a demi-glace teriyaki reduction 42

*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

Chefs Cut

This cut may be wild game, or beef just ask your server

SIDES

White truffle Mashed 8

Dinner Farm Salad 15

Meatballs (2) 10

Pasta Marinara 7

Fettucine Alfredo 9

Smoked Creamed Corn 10

Side Salad 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