

# 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 Fradiablo** 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