

# Benedetto's

RISTORANTE ITALIANO

CELEBRATING 20 Years !

Reduced COVID Menu

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 or subFRENCH ONION 5.00 or LOBSTER Bisque 7

## Starters

\*Indicates ingredients off our local farms

**\*Fresh Oysters** Not always available, but when we do, they are some of the best cold-water Oysters out there. \$3-4 each

**\*Lobster Bisque** made with whole lobster bodies, sherry, heavy cream reduction. 12

**\*French Onion Soup** Our secret recipe makes it stand up to any other. Instead of salad \$5 as app \$7

**\*Fried Eggplant & Green Tomato** Green tomatoes and striped eggplant lightly breaded then layered with goat cheese, kumquat pepper jelly, olive oil and balsamic glaze 15

**\*8 hour Smoked Pork Belly** Smoked with our wood from the farm, Finger limes, a 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 10

**\*Caprese Pesto Eggplant** Farm fresh eggplant, farm tomatoes, fresh mozzarella, basil pesto, extra virgin olive oil and balsamic glaze. 15

**Ben Dip** The Mistake that became our most ordered app. Lobster, crab, spinach, cream cheese, cheddar, mozzarella and artichokes. 15

**Mozzarella Marinara** Sliced right off the loaf, breaded and fried, served in marinara. Get CHEESY! 12

**\*Sweet Chili Calamari** jumbo squid strips lightly breaded tossed in sweet and hot peppers, garlic chives, sweet chili 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 made with all of our meat trimmings including wild game, topped with marinara 10

**Roasted Garlic App** domestic roasted garlic cloves tossed in romano and olive oil. Served with our toasted garlic rolls 7

## Fresh Made Raviolis & Traditional

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

Ask about our farm Fresh Sides.

**\*Spinach Ravioli** Fresh made pasta sheets stuffed with spinach and ricotta. Served in a garlic cream sauce with more spinach. 22

**\*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

**\*Stuffed Eggplant** rolled with ricotta, Romano, and mozzarella. Topped with marinara then baked. 22

**\*Eggplant Parmesan** Farm fresh eggplant, panko breadcrumbs, topped with mozzarella then baked. Served with spaghetti marinara. 21

**1lb Lasagna** Fresh pasta sheets layered with a meat sauce and ricotta topped with mozzarella then baked. 20

**Spaghetti Your Way** Pasta with choice of marinara, MEAT SAUCE or marinara w/ meatballs, or garlic and oil. 19.85

**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 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. 22

**\*Pollo Tuscany** Breaded chicken breast with prosciutto ham, ricotta, red and yellow peppers, 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. 22

**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! 26

**Veal Parmesan** Scaloppini veal, with marinara and mozzarella cheese, served with Spaghetti pasta in marinara. 23

## SEAFOOD

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**\*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

**\*Shrimp Scampi Florentine** Fresh pink shrimp from our LOCAL Florida coast with our farm fresh sautéed kale. 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

ASK YOUR server about our Featured Fish

## PRIME CUT STEAK

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

ADD A FRENCH ONION SOUP? CREAMED CORN? CREAMED KALE?

### 8oz Black Angus Filet D Ben

8oz Black Prime Filet cooked to your liking, topped with a demi-glace teriyaki reduction with white truffle mashed 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 **KANGAROO, Ostrich, Elk Bison, Veal** , or beef just ask your server

## SIDES

French Onion Soup 7.00  
White truffle Mashed 8  
Dinner Farm Salad 15  
Meatballs (2) 10  
Pasta Marinara 7  
Fettucine Alfredo 9

Lobster Bisque 12.00  
AMAZING Smoked Creamed Corn 10  
Side Salad 7  
AMAZING Creamed Kale 8  
Grilled Shrimp 12  
AMAZING Smoked grilled okra 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