

# Benedetto's

RISTORANTE ITALIANO

21529 Village Lakes Shopping Center Dr., Land O' Lakes, FL 34639  
(813) 909-9794

## Celebrating 20 Years!

Reduced COVID Menu • Open Wed-Sunday @4:30pm

*\*Indicates ingredients off our local farms*

**DISCOUNT- Save 3.5 percent by paying cash**  
Double sided menu

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

ALL entrées served with a house or caesar salad, or sub french onion or cream of farm soup 5 or lobster bisque 8

### - Starters -

#### \*8 hour Smoked Pork Belly

Smoked with our wood from the farm, finger limes, farm pepper cream, and micro-onion. **14**

#### Farm Squash combo

Patty pan squash and zucchini stuffed with our bison sausage meat loaf, marina, & mozzarella. **12**

#### Fried Zucchini sticks

Fresh off our farm dipped in light batter and drizzled with horseradish sauce served with marinara. **10**

#### Lump Crab, Purple eggplant and Zucchini Farm stack **16**

Fresh Grilled purple eggplant, grilled zucchini, sunny gold tomatoes, fresh mozzarella, topped with JUMBO lump crabmeat with a lemon balsamic vinaigrette.

#### \*Cucuzzi Squash Soup

Made with our farm grown 4 foot squashes diced black beauty and solar flare heirloom tomatoes, and onions Instead of salad 5 as app **8**

#### \*French Onion Soup

Our secret recipe makes it stand up to any other. Instead of salad **5**, as app **8**

#### Steakhouse Lobster Bisque

Made with whole lobsters, sherry, Cream, bacon, truffle Sub salad **8**, as app **12** (no chunks of lobster it's a bisque)

#### \*Stuffed Mushrooms

Button mushrooms stuffed with ricotta and organic spinach, topped with mozzarella and garlic alfredo. **14** w/ crab **20**

#### Ben Dip

The mistake that became our most ordered app. Lobster, crab, spinach, cream cheese, cheddar, mozzarella and artichokes. **16**

#### Mozzarella Marinara

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

#### \*Sweet Chili Calamari

Jumbo squid strips lightly breaded and fried, then tossed in wasabi arugula, garlic chives, sweet chili sauce. **12**

#### Ben's Balls (cancer took them LOL)

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. **9**

### - Traditionals -

All entrées 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. **22**

#### Farm grown Zucchini Parmesan

Tender slices of farm grown zucchini coated in Italian breadcrumbs then lightly fried, topped with garlic alfredo and served over spaghetti **21**

#### \*Farm Grown Ratatouille

Eggplant, kale, zucchini, patty squash, and peppers all grown on our farm. Served in our roasted pepper cream sauce over fettuccine pasta. **21** w/ Chicken **23** w/ Shrimp **28**

#### \*Lobster Pasta

Maine lobster meat -shallots- zucchini- patty pan squash served in a grand Manier cream sauce **42**

#### \*OFF the FARM Eggplant Parmesan

Farm fresh eggplant and panko breadcrumbs, topped with mozzarella then baked. Served with spaghetti marinara. **22**

#### 1lb Lasagna

Fresh pasta sheets layered with a meat sauce and ricotta, topped with mozzarella then baked. **22**

#### Spaghetti Your Way

Pasta with choice of marinara, meat sauce, marinara w/ meatballs, or garlic and oil. **19.85**

#### Roasted Zucchini American Style Fettuccine Alfredo

Sautéed with garlic, white wine, butter, romano cheese and real 36% heavy cream. **22** w/ Chicken **23** w/ Shrimp **28**

#### \*Penne Alla Vodka

penne pasta sautéed with shallots, bacon, truffle oil, and vodka, blended with our marinara, alfredo sauce and fresh basil. **24** w/ Chicken **25** w/ Shrimp **28**

### - Chicken & Veal -

All entrées served with choice of house or caesar salad and garlic rolls.  
sub french onion 5 or lobster bisque 8

#### Veal Chop Pizzailoa

**14-16oz Veal Chop**, topped with mushrooms roasted farm tomatoes, white wine, marinara, and oregano off the farm. **42**

#### Chicken Marsala

Scaloppini chicken, sweet marsala wine, 12-hour demi-glace sauce, button mushrooms over linguine. **24**

#### \*Pollo Tuscany

Breaded chicken breast, prosciutto ham, ricotta, red and yellow peppers, mozzarella served over angel hair pasta in a white truffle cream. **25**

#### Chicken Parmesan

Scaloppini chicken, Italian breadcrumbs, marinara and mozzarella. Served with spaghetti marinara. **23**

#### Veal Benedetto

Scaloppini style veal, sautéed with shallots, brandy, cream, shiitake, wild mushrooms and spinach. Served over linguine in our diane sauce. One of Chef Ben's favorite! **28**

Turn Over Menu over

*A true farm  
to table experience!*





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### - Seafood -

All entrées served with choice of house or caesar salad and garlic rolls.  
sub french onion 5 Cream of farm 5 or lobster bisque 7

#### \*Linguine with Clams

Fresh from **FLORIDA** Cedar Key clams with garlic, white wine, olive oil over linguine pasta. 26

#### \*Lobster Pasta

Maine lobster meat -shallots- zucchini- patty pan squash served in a grand Manier cream sauce over angel hair. 42

#### Carbonara with Jumbo Shrimp 28

Farm Fresh purple broccoli and Kale roasted the tossed with shallots, garlic, smoked pancetta, prosciutto, egg, and cream with jumbo shrimp. Served over linguine pasta

#### Shrimp Scampi Florentine

Florida "pinks" gulf shrimp sautéed with garlic, white wine, and olive oil, tossed with organic spinach farm roasted tomatoes with a touch of lemon and cream. Served over linguine pasta. 28

#### \*Grouper Benedetto

Filet of Florida fresh grouper pan seared, then topped with mushrooms, farm roasted tomatoes, and lump crabmeat. Served in a white truffle pink sauce over linguine pasta or farm fresh veggie. 42

#### \*Grouper Bianco

Fresh from Florida fried grouper topped with shrimp and crabmeat, served in a scallion studded cream sauce over angel hair. 42

### - Prime Cut Steaks & Wild Game -

Asking yourself, steak at an Italian place? We serve only Prime Beef and Farm Raised Wild Game  
Add a French Onion Soup? Cream of Farm? Creamed Kale?

#### \*BISON Meatloaf Marsala

Ground bison mixed with our secret meat loaf seasonings and fresh farm peppers.  
Topped with button mushroom in a marsala demi over white truffle mashed potato or farm fresh veggie. 26

#### 16 Oz PRIME Ribeye

Cast iron seared served with white truffle mashed potatoes or farm fresh veggie. 42

#### ELK Strip Loins 48

6-8oz Elk striploin oak grilled and topped with port wine marsala sauce.  
Served over your choice of white truffle mashed, or Farm fresh veggie.

#### Veal Chop Pizzaiola

14-16oz Veal Chop, topped with mushrooms roasted farm tomatoes, white wine, marinara, and oregano off the farm. 44

### - Sides -

French Onion Soup	7	Lobster Bisque	12
White Truffle Mashed	8	Fettucine Alfredo	10
Cucuzzi soup	10	Pasta Marinara	8
Dinner Farm Salad	15	Amazing Creamed Kale	8
Meatballs (2)	10	Grilled Gulf Shrimp	14

### - Kids Entree -

(No Salad)

Chicken Parmesan	10	Lasagna	10
Penne with Butter	7	Spaghetti & Meatballs	8
Fettuccini Alfredo w/ Chicken	15		

### - Desserts -

Ask your server or take out specialist about what desserts are featured tonight.  
CASH DISCOUNT- Save 3.5 percent on your check by paying cash



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