

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 7

- 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.

*Cream of the farm soup

Made with purple sprout broccoli, zucchini, cauliflower, and patty pan squash Instead of salad **7**, as app **10**

*French Onion Soup

Our secret recipe makes it stand up to any other. Instead of salad **5**, as app **7**

Steakhouse Lobster Bisque

Made with whole lobsters, sherry, Cream, bacon, truffle Sub salad **7**, 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 **19**

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 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 **26**

*Lobster Pasta

Maine lobster meat -shallots- zucchini- patty pan squash served in a grand Manier cream sauce **32**

*OFF the FARM Eggplant Parmesan

Farm fresh eggplant and 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, 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 **26**

*Penne Alla Vodka

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

- Chicken & Veal -

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

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. **24**

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! **26**

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. **24**

*Lobster Pasta

Maine lobster meat -shallots- zucchini- patty pan squash served in a grand Manier cream sauce over angel hair. **34**

Carbonara with Jumbo Shrimp 26

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 tomatos with a touch of lemon and cream. Served over linguine pasta. **26**

*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. **38**

*Grouper Bianco

Fresh from Florida fried grouper topped with shrimp and crabmeat, served in a scallion studded cream sauce over angel hair. **38**

- 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. **34**

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. **38**

- Sides -

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

- Kids Entree -

(No Salad)

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

- 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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