



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

- Starters -

*Cedar Planked Roasted Stuffed Peppers

Picked off our farm these Olympus bell peppers are stuffed with our sausage and bison meatloaf topped with marinara and mozzarella. 12

*Lump Crab Pesto Farm stack 16

Grilled purple eggplant, tomato, fresh mozzarella, JUMBO lump crabmeat, farm basil pesto, balsamic glaze.

*French Onion Soup

Our secret recipe makes it stand up to any other. Instead of salad 6, as app 9

Steakhouse Lobster Bisque

Made with whole lobsters, sherry, Cream, bacon, truffles
Sub salad 8, as app 12

(no chunks of lobster it's a bisque)

Ben Dip

The mistake that became our most ordered app. Lobster, crab, spinach, cream cheese, cheddar, mozzarella and artichokes. 18

Mozzarella Marinara

Sliced right off the loaf, breaded and fried, served in marinara. Get **CHEESY!** 14

*Sweet Chili Calamari

Jumbo squid strips fried tossed in wasabi arugula, diced peppers, sweet chili sauce. 14

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. 12

- Traditionals -

*All entrées served with choice of house or Caesar salad and garlic rolls.
Sub Salad for lobster Bisque 8 French Onion 6*

*Beggars Purse Pear Pasta

Stuffed with spinach, ricotta, pear and topped with caramelized farm pears in our pink sauce. 24

Short Rib Cannelloni

Pasta tubes stuffed with boneless short rib and Italian cheeses. Jack Daniels pepper corn cream sauce. 28

*Farm Grown Ratatouille

Eggplant, kale, corn, peppers all grown on our farm. Served in our roasted pepper cream sauce over fettuccine pasta. 24
w/ Chicken 25 w/ Shrimp 28

*OFF the FARM Eggplant Parmesan

Farm fresh eggplant, panko breadcrumbs, topped with mozzarella. Served with spaghetti marinara. 23

1lb Lasagna

Fresh pasta sheets layered with a meat sauce and ricotta, topped with mozzarella then baked. 23

Spaghetti Your Way

Pasta with choice of marinara, or meat sauce, or meatballs, or garlic and oil.

*Penne Alla Vodka

Penne noodles shallots, fresh basil, bacon, truffle oil, cream, marinara and vodka. 24 w/ Chicken 26 w/ Shrimp 28

- Chicken & Veal -

*All entrées served with choice of house or Caesar salad and garlic rolls.
sub French onion 6 or lobster bisque 9*

14-16oz Veal Chop Pizziola

Oak fired Grilled chop, mushrooms, roasted tomatoes, white wine, caramelized onions, marinara, over a bed of sautéed spinach. 48

Veal Benedetto

Scallopini milk-fed veal shallots, brandy, cream, shiitake, wild mushrooms and spinach. Over linguine in our diane sauce. One of Chef Ben's favorite! 31

Chicken Marsala

Scaloppini chicken, sweet marsala wine, 12-hour demi-glace sauce, button mushrooms over linguine. 25

*Pollo Tuscany

Breaded chicken breast, prosciutto ham, ricotta, red and yellow peppers, mozzarella, over angel hair pasta, white truffle cream 26

Chicken Parmesan

Scaloppini breaded chicken, marinara, mozzarella. Served with spaghetti 24

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 6 Cream of farm 5 or lobster bisque 8
Sub your pasta for the featured farm fresh veaie*

*Linguine with Clams

FLORIDA Cedar Key clams, toasted garlic, white wine, olive oil over linguine pasta. **28**

*Lobster Pasta

Maine lobster meat -shallots- farm roasted peppers grand Mainer cream sauce over angel hair.48

Shrimp Pesto Fusilloni Pasta Florentine

Florida gulf shrimp, garlic, basil, pesto, white wine, olive oil, organic spinach, farm roasted tomatoes. 28

*Grouper Benedetto

Florida fresh grouper pan seared, mushrooms, farm roasted tomatoes, lump crabmeat, white truffle pink sauce, over linguine pasta. 44

*Grouper Bianco

Florida fresh grouper topped with shrimp and crabmeat, scallion studded cream sauce over angel hair. **44**

Super Spicy white wine Marinara Grouper

Chunks of Florida Fresh Grouper, Purple Eggplant, sweet basil, SCORPIAN peppers off the farm over linguine pasta. 36

- 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 Spinach? Creamed Kale?*

*BISON Meatloaf Marsala

Ground bison mixed with our secret meat loaf seasonings and fresh farm peppers.
Marsala Demi- glace, mushrooms, over Yukon gold mashed. **26**

Bison tenderloin (filet)

Oaked fired served with white truffle mashed potatoes or farm fresh veggie. 52

A-5 Japanese Grade 11 Wagyu (limited supply)

Most amazing steak ever. 3oz minimum 28.00 a oz
Topped with black truffle butter

Add one of our sauces 8

Benedetto- teriyaki demi Danish blue cheese

Diane sauce- mushrooms, demi glace cream brandy

- Sides -

French Onion Soup 9	Lobster Bisque 12
White Truffle Mashed 8	Fettucine Alfredo 12
Dinner Farm Salad 15	Pasta Marinara 8
Meatballs (2) 10	Amazing Creamed Kale 8
Creamed Spinach 10	Grilled Gulf Shrimp 15

- Kids Entree -

(No Salad)

Chicken Parmesan 14	Lasagna 14
Penne with Butter 10	Spaghetti & Meatball 12

- 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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