

Beniamino SPRING&SUMMER Menu 2021

Apps:

- Arancini (10pcs): smoked caciocavallo / tomato 30\$
 - Croquette(10pcs): zucchini / potato / cacio e pepe 35\$
 - Spicy fried shrimp: nduja aioli 70\$
 - Pizza fritta(6pcs): chef's choice 35\$
 - Bruschetta board: tomato / pea puree / mozzarella di bufala 45\$ *
 - Grappa Gravlax: burrata / hazelnuts / arugula 60\$ *
- * served with house bread

Pasta:

choice of pasta: gemelli / cavatelli / gnocchi / tortellini

- Arrabiatta calabrese: 45\$
- ricotta/peas/lemon: 40\$
- sausage/tomato/burrata: 45\$
- lobster/pine nut/ taralli crumble: 65\$
- Pistachio pesto: 50\$

Mains:

- Misto meat (3 meats): lamb chops, chicken thighs, sausages 80\$
 - Peperonata: sausages/peppers/fennel 50\$
 - Veal meatballs: tomato sauce 45\$
 - Turkey meatballs: pesto sauce 45\$
 - Grilled salmon: honey/lemon 60\$
 - Fried chicken: house giardiniera 55\$
 - Grilled Cod: Chef's inspiration 55\$
- Cutlet Milanese (choice of topping)
- Veal(10 units) ricotta/pistachio or roasted peppers/ fior di latte 60\$
 - Chicken(10units) ricotta/pistachio or roasted peppers/ fior di latte 50\$
- Scallopini (choice of sauce)
- Veal(10 units) Porcini or lemon/olive 60\$
 - Chicken (10 units) Porcini or lemon/olive 50\$

Salad & Sides:

- Romaine: giardiniera/olives/artichokes/fior di latte 35\$
- Arugula: cherry tomato/parmigiano/almonds 40\$
- Caesar: kale/brussels/chickpea croutons/pancetta/parmigiano 40\$
- Farro: grilled peaches/buffalo/prosciutto 50\$
- Fregola: cherry tomatoes/zucchini/eggplant/parmigiano 45\$
- Beets: apples/goat cheese/candied nuts 45\$
- Riceberry: orange/pistachio/gorgonzola 50\$
- Potato: nduja/olives/roasted peppers 35\$
- Grilled Corn: jalapeno/lime/crispy tortillas 35\$

- Grilled seasonal Vegetables (chef's choice): 45\$
- Roasted potatoes: 35\$

KITS

MIN 5 People

<p>EL COMPADRE (25\$/pp) tortilla's, 4 per person. Pulled pork Fried cod Grilled chicken</p> <p>Condiments: Guacamole Pico di gallo tequila/lime sour cream</p> <p>sides: corn/crispy tortilla salad rice</p>	<p>RING OF FIRE (70\$/pp) Filet mignon Grilled shrimp Chicken breast</p> <p>Condiments: Herbed yogurt Truffle fonduta Caramelized onion jam</p> <p>Sides: Potato salad Mixed veggies</p>
<p>BABA-Q (45\$/pp) Fried chicken thighs Chinotto BBQ Ribs Grilled Honey Salmon</p> <p>Condiments: House Giardiniera Gorgonzola Fonduta Pancetta/Almond Jam</p> <p>Sides: Brussel/Kale Caesar Sweet Potatoes</p>	<p>POMPEII FEAST (35\$/pp) (Italian breads/buns included) Grilled Sausages 8oz Brisket Burgers Fried Calamari</p> <p>Condiments: Braised pepper & onions Arugula & Tomato Bomba mayonnaise Marinated eggplant and giardiniera Gorgonzola Fonduta</p> <p>Sides: Romaine Salad Farro Salad</p>

SEASPIRACY (UPON AVAILABILITY) 85\$/pp

Grilled Lobster
Grilled Shrimp
Clams
Crab
Grilled Cod
Grilled Sausage

Condiments:
Herbed Butter
Nduja Butter
Garlic Mayo

Sides:
Grilled Corn
Focaccia

MEAL BOX (24h in advance)

Monday-Friday EXCLUSIVELY

Dessert of the day +4\$

Mixed Cheese & Nuts +5\$

Drinks +2.50\$

Hot Meals

(All served with seasonal vegetables & rice OR mashed potatoes)

Grilled Chicken Breast 17\$

Veal Meatballs 17\$

Turkey Meatballs 17\$

Grilled Salmon 23\$

Filet Mignon 23\$

Pulled Pork 17\$

Salad Bowl 17\$ (dessert included)

Falafel/Yogurt/Onion Jam/Roasted Chickpeas

Chicken/Giardiniera/Fior Di Latte/Cherry Tomatoes

Pulled Pork/Guacamole/Pico de Gallo/Grilled Corn

Ciabattas 18\$ (dessert & side salad included)

Porchetta/Provolone/Caramelized Onion/Roasted Peppers/Spicy Mayo

Mortadella/Pistacchio Mascarpone/Arugula/Pesto

Grilled Chicken/Lemon Pea Pesto/Ricotta/Arugula

Veal Cotoletta/Giardiniera/Fior Di Latte/Tomato

Pulled Pork/Guacamole/Smoked Cheese

In-House Desserts

Nutella cookies 3\$

Dark chocolate hazelnut brownies 4\$

Carrot cake/maple pecans 5\$

Hazelnut cream cookies 4\$

Mix of 6 - 25\$

Bakers dozen 40\$

Ask about our summer desserts!