

APPETIZERS

☐ Arancini Artichoke, cacio e pepe (12)	55
☐ Potato Croquettes 'Nduja, potato, mozzarella (12)	55
☐ Calabrese Meatballs Eggplant and veal, served with pecorino fonduta (12)	55
☐ Smoked Meat Sliders Fennel slaw, maple Dijon mustard, Swiss cheese (12)	60
☐ Pulled Pork Sliders Roasted peppers, caramelized onions, smoked cheese (12)	60
☐ Tuna Tartare Mango, crispy farro, mint, served with crostini	80
☐ Fried Shrimp & Calamari Served with house-made spicy honey	110

SALADS

☐ Classic Green Salad Cherry tomatoes, cucumber, onion, balsamic dressing	40
☐ Fennel & Kale Salad (80 oz) Orange, crispy farro, maple Dijon dressing	55
☐ Beet Salad (80 oz) Goat cheese, apples, house-roasted nuts	65
☐ Farro Salad (80 oz) Artichoke crema, spinach, lemon, Parmigiano	65
☐ Riceberry (black rice) Salad (80 oz) Mango, house-roasted nuts, mint	65
☐ Pasta Salad (80 oz) Pancetta, chickpeas, pecorino-garlic dressing	65
☐ Arugula Salad (80 oz) Heirloom tomatoes, bufala mozzarella, pistachios	65
☐ Cauliflower Salad (80 oz) Parmigiano shavings, avocado-herb dressing	65
☐ Seafood Salad (80 oz) Calamari, shrimp, scallops, crab, lemon dressing	110

BOARDS

☐ Bruschetta Board Bufala mozzarella spread, spinach-artichoke dip, bruschetta, crostini	80
☐ Salumi Board Imported Italian cured meats, house-roasted peppers, olives, bread	85
☐ Fried Trio Board Arancini (6 pcs), potato croquettes (6 pcs), Calabrese meatballs (6 pcs)	90
☐ Cheese Board Imported Italian cheeses, house-made fig jam, roasted nuts, honeycomb, bread	90

PLATTERS

☐ Panini Platter Chef’s selection of 5 sandwiches	60
☐ Wrap Platter Chef’s selection of 5 wraps	60
☐ Dessert Platter Chef’s assortment of 10 mini desserts	60

PASTA

CAVATELLI OR TORTELLINI

all menu selections below serve 5 people

☐ Pomodoro Tomato sauce, basil, pecorino	60
☐ Bolognese Veal ragu, tomato sauce, basil	65
☐ Truffle Mixed mushrooms, bufala mozzarella, roasted hazelnuts.....	65
☐ Spicy Vodka Tomato sauce, cream, Calabrian chili	70
☐ Pistachio Pesto Sausage, pistachio pesto, cream	70

OVEN BAKED PASTA

☐ Lasagna Bolognese Veal ragù, tomato sauce	70
☐ Lasagna Fiorentina in bianco Spinach, artichokes, ricotta	75

MAINS *all menu selections below serve 5 people*

☐ Veal Meatballs Choice of truffled mushroom or tomato sauce (10 units)	65
☐ Turkey Meatballs Choice of pistachio pesto or house bbq sauce (10 units)	65
☐ Rack of Lamb Rosemary sauce (8 chops)	80
☐ Chicken Scallopini Truffled mushroom sauce (10 units)	80
☐ Grilled Salmon Filet Fennel, mint, lemon	130
☐ Veal Roast Mushroom and sage demi-glace	130
☐ Mixed Grill Chicken thighs (10 pcs), sausages (5 pcs), jumbo shrimp (10 pcs), spicy 'nduja sauce	175
☐ Cioppino Crab legs, mussels, clams, shrimp, scallops	250

SIDE DISHES

☐ Oven Roasted Potatoes Cacio e pepe	30
☐ Rapini Confit garlic and chili	45
☐ Roasted Nantes Carrots Goat cheese and mint	35
☐ Green Beans Olives and Parmigiano	40
☐ Grilled Peppers Basil and capers	35
☐ Grilled Broccolini Confit garlic and hazelnuts	40
☐ Mashed Potatoes Smoked cheese and caramelized onions	30

CORPORATE

PANINI LUNCH BOX *Served with a side salad and dessert*

☐ Caprese Bufala mozzarella, heirloom tomatoes, pistachio pesto, arugula	23
☐ Grilled Chicken Parmigiano, spinach-artichoke spread, arugula	23
☐ Prosciutto Parmigiano, fig jam, caramelized onions, arugula	23
☐ Pulled Pork Smoked cheese, grilled peppers, caramelized onions, arugula	23
☐ Smoked Meat Swiss cheese, fennel slaw, maple Dijon mustard, arugula	23
☐ Steak Provolone, grilled peppers, caramelized onions, arugula	23

BENIAMINO GRAIN BOWLS

Served on a bed of grains and seasonal vegetables. Dessert included.

☐ Grilled Chicken Bruschetta Bowl Topped with fresh bruschetta	24
☐ Grilled Salmon & Fennel Bowl Topped with house-made fennel slaw	29

BENIAMINO SALAD BOWLS

Served on a bed of mixed greens with cucumbers, tomatoes, carrots, and onions. Dessert included.

☐ Grilled Chicken Salad Bowl (48oz)	23
☐ Tuna Tartare Salad Bowl (48oz)	24
☐ Grilled Salmon Salad Bowl (48oz)	28

prices are subject to change without notice.