

## FORMAGGI CHEESE

### A TASTE OF AGED PARMIGIANO REGGIANO : 9

24 months and 40 months with balsamic vinegar crème

### REGIONAL CHEESE PLATTER : 9 | 14

served with candied fruit, figs & balsamic preserve, fruit and nuts

**Toma di Gressoney** : cow's milk, semi-hard. Valle d'Aosta, Italy

**Gorgonzola Dolce**: cow's milk, soft blue vein. Piemonte, Italy

**Fioresardo**: sheep's milk, hard. Sardegna, Italy

**PECORINO DI FOSSA**: semi-hard sheep's milk aged in caves, honey & dried figs: 9

## LE ROSSE FROM THE RED WHEEL SLICERS

**PROSCIUTTO DI PARMA** : 5 | 13

**PROSCIUTTO SAN DANIELE** : 6 | 14

premiere prosciutto directly from the red wheel slicers

**SALUMI CURED MEATS** : 14 | 19

ultimate selection of imported and local cured and cooked meats: speck, sopressata, salame calabrese, mortadella

SALUMI ARE SERVED WITH GNOCCO FRITTO

**PROSCIUTTO AL COLTELLO**

hand cut 24 month aged bone-in Prosciutto di Parma, dried figs: 9

**GNOCCO FRITTO** basket of lightly fried puffed bread dough : 4

## BOCCONI PLATES TO SHARE

**OLIVES** selection of olives marinated in herbs and flavors in velvety "Bencotto" tuscan extra virgin olive oil : 7 **Oil available for purchase**

**RISO FRITTO** fried saffron risotto balls, bolognese meat sauce dip : 10

**POLPETTE BENCOTTO** baked, lightly-breaded meatballs, spicy tomato sauce dip : 9

**ERBAZZONE** quiche filled with spinach & garlic, parmesan cheese sauce : 9

**CARPACCIO DI MELONE E PROSCIUTTO** thinly sliced cantaloupe topped with Prosciutto di Parma : 11

**TORTINO DI CAVOLFIOR** cauliflower souffle' served with casera cheese sauce : 12

**BRESAOLA E RUCOLA** thinly sliced cured beef, arugula, shaved parmigiano, balsamic vinegar reduction: 10

**CALAMARI IN UMIDO** sauteed in white wine, garlic spicy tomato sauce, bread crouton: 12

**MELANZANE ALLA PARMIGIANA** eggplant, mozzarella, parmesan, tomato sauce, basil : 12

**BURRATA** burrata cheese with shaved celery and fennel salad in lemon vinaigrette: 12

## LEGGEREZZA SALADS

**INSALATA CESARE** lettuce, croutons, shaved parmesan cheese, caesar dressing: 6 | 9  
(add chicken 4, add shrimp 6)

**INSALATA BENCOTTO** mixed greens, olives, green beans, goat-cheese, beetroot, balsamic dressing: 6 | 9

**INSALATA CON SALMONE GRIGLIATO** spinach, grilled salmon, olives, toasted pinenuts, potatoes, creamy lemon dressing: 13

**CAPRESE** tomatoes, fresh mozzarella, pesto, basil: 11

**INSALATA MISTA** side mixed greens, tomatoes : 5

### SIDE ORDERS:

sauteed spinach, roasted potatoes, sauteed mixed vegetables: 6

## DAL FORNO FROM THE OVEN : 16

**LASAGNA ALLA BOLOGNESE** meat and besciamella sauce

**CREPILLE ALLA GENOVESE** layered soft crepes, pesto sauce, fontina cheese, green beans

## INZUPPATI SOUPS : 5 | 8

**CREMA DI ZUCCHINE E BASILICO** velvety soup of zucchini and basil, shaved parmesan, croutons

**PASTA E FAGIOLI ALLA TOSCANA** tuscan bean soup and home made pasta

## CARNE E PESCE MEAT & SEAFOOD

**POLLO ALLA PIZZAIOLA** lightly fried breaded chicken breast, mozzarella, tomato sauce, served with mashed potatoes : 19

**TAGLIATA ALLA SENAPE CON RUCOLA & POMODORINI**

rib-eye steak marinated in mustard, cooked rare, served sliced with arugula and sun dried tomatoes side salad: 23

**BRASATO DI MANZO CON POLENTA**

beef braised in red wine and herbs, cornmeal polenta : 20

**CIOPPINO BENCOTTO**

seafood soup with cod, salmon, calamari, shrimp in light spicy sauce with bread croutons: 22

## PASTA A MODO TUO PASTA YOUR WAY

1. CHOOSE SAUCE

2. CHOOSE PASTA

### SAUCES

**BENCOTTO** pink pancetta sauce

**BOLOGNESE** traditional meat tomato sauce

**SALSICCIA** sausage in spicy tomato sauce

**PESTO** basil, parmesan cheese, pecorino, pinenuts, garlic

**ARRABBIATA** spicy garlic, tomato

**MARINARA** tomato, basil

**SALSA AI FORMAGGI** creamy cheese sauce

**SALSA ALLE NOCI** walnuts, gorgonzola cheese

**SALMONE** creamy salmon sauce

(add chicken 4, add shrimp 6, add meatballs 5)

**Extra side sauce: 4**

**Half portions available only for kids**

**PASTA FRESCA** fresh, made daily in house: 13

**TAGLIATELLE** egg, semolina flour, hand-cut fettuccine

**GNOCCHI** hand made potato dumplings

**PAPPARDELLE** egg, semolina flour, large hand-cut fettuccine

**TAGLIATELLE INTEGRALI** egg, whole wheat flour, hand-cut fettuccine

**PASTA RIPIENA** filled, made daily in house: 16

**RAVIOLI DI MAGRO** egg and semolina flour pasta, filled with spinach, ricotta cheese, parmesan cheese

**GNOCCHI RIPIENI DI GORGONZOLA** large potato dumplings filled with gorgonzola cheese

**LA PASTA ARTIGIANALE** artisanal pasta: 12

slowly dried at low-temperature for "al dente" texture

**GEMELLI** twist tube

**PACCHERI** large tube

**FUSILLI** cork screw

**GLUTEN FREE PASTA:** 13

18% gratuity will be automatically added to parties of 6 or more



## BEER & WINE

### BEER

**MORETTI LAGER**  
**NAPA SMITH PALE ALE**  
**HACKER-PSCHORR WEISSE**

**MORETTI LA ROSSA**  
**BUD LIGHT**  
**RED SEAL ALE**

6

### SPARKLING WINES

**METODO CLASSICO BRUT NV**  
Ferrari: Trentino, Italy

45

**PROSECCO NV**  
Borgo Magredo : Veneto, Italy

10 | 35

**BRUT ROSE NV**  
Laetitia : Arrojo Grande, California

15 | 60

**CHAMPAGNE BRUT NV**  
Laurent Perrier : France

65

**LAMBRUSCO (SWEET, RED, LIGHTLY SPARKLING)**  
San Antonio : Emilia, Italy

7 | 25

### WHITE LIGHT, SWEET & FRUITY

**GEWURZTRAMINER 2008**  
Helfrich : Alsace, France

9 | 32

**RIESLING DR. L 2010**  
Dr. Loosen : Middle Mosel Valley, Germany

9 | 32

**CHARDONNAY/VIURA/MUSCAT 2009**  
Campos de luz : Carinena, Spain

8 | 28

**CHENIN BLANC PETITE 2009**  
Ken Forrester : Stellenbosh, South Africa

9 | 32

**PINOT GRIGIO 2010**  
Baroni Fini: Val D'Adige, Italy

9 | 32

**VERMENTINO/SAUVIGNON BLANC 2009**  
San Felice : Toscana, Italy

28

**SAUVIGNON BLANC MAGNOLIA LANE 2010**  
Kunde: Sonoma Valley, California

9 | 32

**FALANGHINA 2009**  
Feudi di San Gregorio : Campania, Italy

9 | 32

### WHITE MEDIUM & FULL BODIED

**CHARDONNAY MADDALENA 2008**  
Maddalena: Central Coast, California

10 | 35

**VERDICCHIO LUZANO 2009**  
Marotti Campi : Marche, Italy

10 | 35

**GRECHETTO 2009**  
San Rocco: Umbria, Italy

34

**CHARDONNAY RONCO BERNIZZA 2009**  
Venica: Collio, Italy

12 | 42

**GAVI DI GAVI 2009**  
Sant'Orsola: Piemonte, Italy

12 | 42

**ARNEIS 2009**  
Palmina: Santa Inez Valley, California

11 | 40

### RED LIGHTER & MEDIUM BODIED

**PINOT NOIR 2009**  
Kris : Lombardia, Italy

12 | 42

**LACRIMA DI MORRO D'ALBA RUBICO 2010**  
Marotti Campi : Marche, Italy

38

**GARNACHA 2009**  
Campos de Luz : Carinena, Spain

9 | 32

**SALICE SALENTINO RISERVA 2007**  
Cantele : Puglia, Italy

11 | 39

**SANGIOVESE MERLOT REMOLE 2010**  
Frescobaldi : Toscana, Italy

11 | 39

**CHIANTI 2008**  
Poggio Vipere : Toscana, Italy

11 | 39

**VALPOLICELLA 2009**  
Villa Borghetti : Veneto, Italy

36

**DOLCETTO D'ALBA RIAN 2009**  
Cascina Bruciata : Piemonte, Italy

42

**GRAPE FEET RED 2009**  
Cocetti : Napa Valley, California

11 | 39

**SANGIOVESE SYRAH SASYR 2008**  
Rocca delle Macie : Tuscany, Italy

12 | 42

### RED FULLER BODIED

**PINOT NOIR 2006**  
Marimar : Russian River, California

15 | 52

**BARBERA D'ALBA SERRA 2008**  
Paitin : Piemonte, Italy

13 | 46

**SUPERTUSCAN AIA VECCHIA 2008**  
Lagone : Tuscany, Italy

12 | 42

**ZINFANDEL 2009**  
Tarrica : Paso Robles, California

36

**SAVUTO 2005**  
Odoardi : Calabria, Italy

10 | 35

**SHIRAZ BLOODSTONE 2009**  
Gemtree : McLaren Vale, Australia

12 | 42

**MERLOT 2005**  
San Simeon: Paso Robles, California

14 | 49

**ROSSO DI MONTALCINO 2008**  
Casanova di Neri : Toscana, Italy

14 | 49

**PINOT NOIR OVER THE EDGE 2010**  
Martinborough Vineyard : New Zealand

46

**CABERNET SAUVIGNON 2008**  
Cocetti : Napa Valley, California

12 | 42

**MALBEC RESERVA ALEGORIA 2007**  
Navarro Correas : Argentina

13 | 46

**MORELLINO DI SCANSANO RISERVA 2007**  
Val delle Rose, Cecchi: Toscana, Italy

48



At Bencotto we believe in a wine list that is dynamic and ever-shifting. Our team is constantly seeking out different wines to complement our kitchen. - **BENCOTTO TEAM**

**Corkage Fee: \$15 per 750 ml**