



SPECIALTY COCKTAILS & DRINKS

APERITIVI

CAMPARI SODA9 Campari, soda	AMERICANO9 Campari, Sweet Vermouth and Soda Water
APEROL SPRITZ9 Aperol, Prosecco, Soda	KIR BENCOTTO10 Prosecco, Creme de Cassis, D’Arbo Black Currant
APEROL SOUR9 Aperol, Fresh Lime, Orange Bitters	FIZZY NAVAL10 Prosecco, Peach Liqueur, Orange Juice
POMEGRANATE NEGRONI10 Campari, Sweet Vermouth and Hendricks Gin, Pomegranate Liqueur	BLOOD ORANGE SODA10 Prosecco, Grand Marnier, Blood Orange
CYNAR CITRUS COCKTAIL10 Campari, Cynar, Orange Juice, Blood Orange	ELDERFLOWER POP10 Prosecco, Saint Germain Elderflower Liqueur, D’Arbo Elderflower

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POMEGRANATE COSMOPOLITAN12 Absolut, Pomegranate Puree, Fresh Lime, Agave Nectar	PROSECCO PUNCH10 Prosecco, Absolut Vanilla, Pineapple Juice, Or- ange Juice
CUCUMBER-BASIL GIMLET12 Hendricks Gin, Fresh Cucumber, Basil, Lime and Ginger, Agave Nectar	MARGARITA BENCOTTO12 Sauza Commemorativo, Grand Marnier, Fresh Lime and Orange, Agave Nectar, Salt
ESPRESSO MARTINI12 Absolut Vanilla, Kahlua, Creme de Cacao, Espresso	BENCOTTO MARY10 Our Gourmet Bloody Mary, also available “Sweet & Spicy”
MILANO ICE TEA12 Vodka, Gin, Rum, Grand Marnier, Limoncello, Fresh Lime/Lemon, Cola	LEMON-CAKE COCKTAIL12 Absolut Vanilla, Frangelico, Fresh Lemon, Sugar
GOSLING MULE10 Makers Mark, Fresh Ginger, Raspberry Bitters, Gosling’s Ginger Beer	LEMON POP10 Prosecco, Limoncello, Lemonade





SPECIALI

BOCCONI PLATES TO SHARE

FIORI DI ZUCCA RIPIENI

lightly fried zucchinis blossom stuffed with ricotta and smoked mozzarella cheese: 12

SPECK CON CREN E GRISSINI

smoked prosciutto, arugola and fennel, horseradish and homemade fennel seed bread sticks : 11

TATIN ALLA CIPOLLA

balsamic caramelized sweet onion, puff pastry, parmigiano sauce: 11

GUAZZETTO DI CALAMARI

calamari ring and legs in white wine spicy sauce, bell peppers and garbanzo gnocchi: 11

PASTA

TAGLIATELLE AL NERO DI SEPPIA

hand cut black squid-ink fettuccine in pink spicy shrimp sauce: 19

TORTELLI DI ZUCCA

hand made ravioli filled with pumpkin, parmigiano and amaretto, served in creamy butter and sage sauce with crunchy bacon : 16

RAVIOLI AI PORCINI

hand made ravioli filled with porcini mushrooms, ricotta and parmigiano cheese, served in creamy asiago cheese sauce: 18

TAGLIATELLE AL RAGU' DI AGNELLO

hand cut fettuccine in Bencotto signature lamb meat sauce: 19

PASTA AL FORNO ALLA CAPRICCIOSA

oven baked artisanal pasta with smoked mozzarella cheese, oregano, olives, mild italian sausage, tomato and besciamella sauce : 16

RAVIOLI NERI AI GAMBERI

hand made black squid ink ravioli filled with rock shrimp and ricotta cheese, served in creamy prosecco sauce with shrimp : 19

CARNE MEAT ENTREES

STINCO DI AGNELLO

lamb shank braised in red wine and herbs, served with mashed potatoes : 22

GUANCIALE DI MANZO ALLA BIRRA

beef cheek braised with lager beers and herbs, served with pumpkin mashed potatoes : 22

SKIRT STEAK AL BALSAMICO

balsamic glazed skirt steak served with roasted potatoes : 22

WHITE WINE

LACHRYMA CHRISTI 2009.....9/32
FEUDI SAN GREGORIO, CAMPANIA - ITALY
fresh aromas of white fleshed fruit and citrus peel, smooth and fresh on the palate with elegant mineral element

RED WINE

MONASTRELL 2007.....10/35
LA TREMENDA, ALICANTE - SPAIN medium-full body, supple tannins with a balance of fruit and earth and delicate spicy finish.

