

APPETIZERS

Prince Edward Island Mussels 8.95

Steam opened with a touch of tomato, garlic, chardonnay wine & fresh herb broth

Prosciutto di Parma 8.95

Sliced thin and served with seasonal melon

Shrimp Cocktail 11.50

Chilled jumbo imported shrimp with cocktail sauce

Buffalo Mozzarella & Tomato 9.50

Imported mozzarella with roasted peppers, basil & extra virgin olive oil

Baked Clams Oreganata 8.95

Littleneck clams topped with seasoned bread crumbs

Spiedino alla Romana 7.95

Pan fried mozzarella & bread loaf, anchovy & caper sauce

Cold Seafood Salad 10.95

Combination of shrimp, scungilli, calamari with extra virgin olive oil

Beef Carpaccio 10.50

Thinly sliced raw beef with shaved parmigiano cheese & drizzled with truffle oil

Seafood Crepe 10.95

Homemade crepe filled with shrimp, clams & bay scallops, béchamel sauce

Grilled Vegetable & Mozzarella Napoleon 8.95

Homemade mozzarella & grilled vegetables drizzled with basil oil

Golden Fried Calamari 8.95

Crispy fried calamari served with a mild or spicy marinara sauce

Pasta & Fagioli Soup 5.95

Tuscan bean & pasta soup

Minestrone Soup 5.95

Mixed vegetable soup

SALADS

Traditional Caesar Salad 6.95

Crisp romaine hearts, homemade croutons and creamy dressing

Insalata Tre Colore 6.95

Organic baby arugula, endive & radicchio salad with balsamic vinaigrette

Baby Spinach Salad 6.95

Tossed with roasted almonds, crispy bacon & grainy mustard dressing

Benny's House Salad 5.95

Iceberg lettuce, romaine, shaved red cabbage & mushroom with house vinaigrette

Hudson Valley Organic Mesclun Salad 7.95

Field greens in a parmesan cheese basket with walnuts & apples, aged balsamic dressing

Baby String Bean Salad 6.95

Haricot vert tossed with red onion, almonds & roasted shallot vinaigrette

PASTAS

Penne Filetto di Pomodoro 13.95

Penne pasta with fresh tomato, basil & extra virgin olive oil

Linguine with Clam Sauce 17.95

Littleneck clams with garlic, parsley & white wine sauce

Homemade Wild Mushroom Tortelloni 16.95

Filled with wild mushrooms, tomato sauce with chianti wine & shitake mushrooms

Cappellini alla Frutta di Mare 18.95

Angel hair pasta with shrimp, clams & scallops, garlic, tomato broth

Homemade Potato Gnocchi 15.95

Potato dumplings in a veal ragu sauce

Homemade Lobster Ravioli 18.95

Filled with lobster meat & fresh herbs in a lobster cream sauce

Spaghetti with Eggplant & Ricotta Salata 15.95

Diced eggplant, chopped tomatoes, extra virgin olive oil & topped with aged dried ricotta

Pappardelle with Porcini & Saffron 18.95

Homemade wide pasta with porcini, saffron & parmigiano cheese

Risotto with Lump Crab Meat & Asparagus 19.95

Arborio rice with crab meat, asparagus & chopped tomato

ENTREES

Vitello al Limone 22.95

Veal scaloppini with a lemon & white wine sauce

Veal alla Sorrentina 22.95

Veal scaloppini topped with eggplant, prosciutto & fontina cheese

Veal Chop with Asparagus & Mozzarella 28.95

Pounded & breaded veal chop topped with asparagus, prosciutto & mozzarella, wine sauce

Veal Toscana 22.95

Veal scaloppini with mushrooms, peppers & artichoke hearts

Roasted Rack of Colorado Lamb 33.95

Herb & mustard crusted, lamb demi-glaze served with baby vegetables

Wild King Salmon with Lentil Salad 22.95

Crusted with fresh horseradish & herbs, roasted pepper couli sauce

Pan Seared Jumbo Sea Scallops 22.95

Lemon & chardonnay wine sauce with wilted spinach

Almond Crusted Branzino 25.95

Mediterranean sea bass baked with an almond crust

Filet Mignon "Rossini" 33.95

Medallions of beef in a Barolo wine sauce topped with mushroom caps

Bistecca alla Pizzaiola 29.95

Grilled Certified Angus steak in a spicy red sauce with peppers & mushrooms

Steak "Diane" 29.95

Pounded sirloin steak flambéed with brandy, shallots, brown sauce

Pollo alla Contadina 16.95

Pieces of chicken on the bone or off with sausage, peppers & mushrooms

Chicken "Gismonda" (A Benny's Classic) 16.95

Breaded chicken breast on a bed of spinach with sautéed mushrooms on top

Grilled Chicken Breast 16.95

Topped with a baby arugula & tomato salad