

Benito's Menu

Starters:

Soup of the Day 8.50
Ask Server for details. Served with
Homemade Focaccia Bread (A/I/G)

Calamari 10.50
Julienne of Squid in a Light Batter,
Lemon Aioli (A/D/C/I)

Arancini 9.90
Breaded Riceballs, Smoked Haddock,
Sweet Chilli Mayo, Watercress Salad (A/C/D/G/I)

Polpette 9.90
Homemade Italian Meatballs,
Fiery Arrabbiata Sauce, Grana Padano, Homemade
Focaccia (A/C/G)

Heirloom Caprese 9.90
Heirloom Tomatoes, Buffalo Mozzarella D.O.P Basil
Pesto, Balsamic Cream, Lamb Lettuce, E.V.O (G/H)

Gamberoni 12.50
Black Tiger Prawns, Creamy Fennel & Prawn Bisque
on Toasted Caviston's Sourdough (A/B/G/I/L)

Pasta/Primi:

Ravioli Fiorentina 16.90
Homemade Pasta Parcels filled with Whipped Ricotta and Spinach, Rose Sauce, Fresh Basil (A/C/G/I)

Spaghettoni Frutti di Mare 19.50
Spaghettoni Benedetto Cavalieri, Wild Mussels, Clams, Black Tiger Prawns, Calamari,
Light Tomato Sauce with Garlic and Chilli (A/B/C/I/L)

Paccheri al Ragù 16.90
Homemade Paccheri, Hick's Sausage Meat Ragù, Grana Padano (A/C/G/I/L)

Casarecce alla Carbonara 16.90
Homemade Casarecce, Guanciale di Norcia, Grana Pandano, Black Pepper, Touch of Cream (A/C/G/L)

Spaghettoni Mare e Monti 19.50
Spaghettoni Benedetto Cavalieri, Strips of Fillet Beef, Black Tiger Prawns, Rose Sauce (A/B/C/G/L/I)

Penne alla Arrabbiata 15.50
Homemade Penne, Fiery Tomato, Chilli & Garlic Sauce with Fresh Basil Leaves (A/C)

Mezze Maniche Ragù e Panna 16.90
Mezze Maniche Benedetto Cavalieri with Hick's Sausage Meat Ragù in a Light Creamy Rosé
Sauce (A/C/G/I)

Mains/Secondi:

Pollo ai Funghi Porcini 19.50
Cornfed Supreme of Irish Chicken, Wild Mushroom Creamy Sauce
Olive Oil Mashed Potato & Tenderstem Broccolini (G/L)

Pesce del Giorno 25.50
Catch of the Day, see specials board for details

Lamb Shank 22.50
Slow Cooked Shank of Irish Lamb, Red Wine Jus,
Olive Oil Mashed Potato & Peas (G/I/L)

Pork Milanese 19.50
Panko and Parmesan Breaded Fillet of Hick's Pork, Drizzle of Balsamic Cream,
Rocket Leaves, Fennel and Apple Salsa (A/C/G/L)

Filetto al Pepe 32.50
8oz Medallions of Irish Fillet Beef, Green Beans,
Rosemary & Garlic Potatoes, Brandy Green Peppercorn Sauce (G/L/I)

Surf & Turf 37.00
8oz Medallions of Irish Fillet Beef, Asparagus,
Rosemary & Garlic Potatoes, Black Tiger Prawns, Prawn Bisque (B/G/I/L)

Side Orders:

Skinny Fries 4.90
Truffle & Parmesan Fries 5.90
Garlic Bread 4.90 (A/G)

Rosemary & Garlic Potatoes 4.90
Benito's Salad 4.90
Sauté Vegetables 4.90 (G)

A: Cereals Containing Gluten (Wheat), B: Crustaceans, C: Eggs, D: Fish, E: Peanuts, F: Soybeans, G: Milk,
H: Nuts (Pine), I: Celery, J: Mustard, K: Sesame Seeds, L: Sulphur Dioxide & Sulphites, M: Lupin, N: Molluscs
Please ask your server for information on allergens. Discretionary Gratuity of 12.5% applies to all tables of 6 or more.