



## Hotel Ristorante Benigni

### Appetizers

Beef fillet tartare, passion fruit and pistachio 15.00

Cold cuts platter with cheeses and honey 15.00

Sardinian cheese platter with red onion compote 12.00

Buffalo mozzarella carpaccio with pineapple, radish and basil 10.00

#### Bruschetta

Homemade pate bruschetta: porcini mushrooms, black olives, spicy, dried tomatoes, artichokes 4.00

Truffle patè bruschetta 5.50

Colonnata lard bruschetta 5.50

#### Homemade fried food

Crunchy brie with sesame seeds and pear mousse 3pcs 7.00

Fried buffalo mozzarella 3pcs 6.50

Fried zucchini flowers, with a mozzarella and anchovies filling 2pcs 5.00

“Ascoli” fried olives 5pcs 6.00

Sicilian “arancino”: fried rice ball with veal ragu, peas and saffron 3.00

Meat sauce “suppli” 2.00

Cheese and pepper “suppli” 2.00

#### Vegan

Organic chickpea “panelle” with mixed cabbage salad and tzatziki sauce 9.00

Tempura batter fried seasonal vegetables 9.00

Organic chickpea hummus with crudité and croutons 9.00

Bruschetta Guacamole, avocado, cherry tomatoes, black olives, Tropea onion, fresh black pepper 9.00

### First dishes

Homemade pasta with flour and eggs from organic farming

Spaghettoni "Felicetti Bio" with clams 14.00

Paccheri "Felicetti bio" pachino, buffalo mozzarella and basil 13.00

Pappardelle with white ragù, (veal and beef) hand-beaten 13.00

Tonnarelli with cheese, pepper, fried crispy courgette flowers and pecorino romano DOP 13.00

Tagliolini with Lemon and saffron 12.00

## **Vegan**

Homemade gnocchi with bronte pistachio pesto with cherry tomatoes, basil and fresh black pepper 13.00

Baked eggplant parmigiana 12.00

Kamut linguine "Felicetti" with Amazonian nut pesto, basil and fresh black pepper 13.00

## **Second courses**

Tempura batter fried with chickpea and potatoes with avocado mayonnaise 15.00

Marinated salmon, sauteed spinach, avocado and teriyaki sauce 15.00

Veal scaloppini with fermented lemon and saffron pistils 15.00

Veal meatballs in white wine 10.00

### **Grilled meat**

Meat from grass-fed farms

Rib of beef 6.00 per 100 gr

Beef entrecôte 6.50 per 100gr

Beef "Tagliata" 24.00

Green pepper beef fillet 23.00

Breaded veal 14.00

Mixed grill 18.00

Homemade sausages / Chop 12.00

### **Vegan**

Organic quinoa burger with oats, spinach, red lentils with crudité and almond mayonnaise 13.00

Organic seitan escalope with lemon, sage and sweet paprika 13.00

### **Salads**

Lettuce leaves with crispy chicken, worcester sauce and parmesan 11.00

Greek salad: tomatoes, cucumbers, olives, feta, Tropea onion and oregano 10.00

Watermelon salad with: feta, Tropea onion, basil and black pepper 10.00

Vegan

Mango salad with lettuce, rocket, mix of seeds, nuts and lemon 10.00

### **Side Dishes**

Wok sautéed seasonal vegetables 8.50

Grilled "Treviso" radish 7.00

Sauteed seasonal vegetables: chicory, spinach 5.50

Hand-cut fried potatoes 5.00

Mixed salad 5.00

# Pizzas

Raw tomato, buffalo mozzarella and anchovies 10.00

“Pantelleria”, sliced cherry tomatoes, capers, oregano, anchovies and basil 10.00

Parmigiana: tomato, eggplant, mozzarella, parmesan, basil 10.00

Napoli: margherita with anchovies 8.50

Capricciosa: mozzarella, arichokes, tomato, olives, mushrooms, prosciutto, and eggs 8.50

Margherita 7.50

Funghi: margherita with mushrooms 8.50

Margherita with buffalo mozzarella 9.00

Boscaiola: mushrooms and sausage 8.50

Diavola: mozzarella and salami 8.50

Crouton with mozzarella and cooked ham 9.00

Mozzarella, sausage and chicory 10.00

Provola, gorgonzola and speck 9.00

Mozzarella, courgette flowers and anchovies 9.00

Mozzarella, tuna, cherry tomatoes and onion 9.00

Mozzarella, smoked salmon and rocket 10.00

Focaccia with raw buffalo, raw ham and rocket 10.00

Focaccia bresaola and rocket 9.00

Focaccia with raw ham 8.50

Focaccia with igp Colonnata lard 9.00

Buffalo, spinach and Taggiasca olives 10.00

Mozzarella and vegetables sautéed in the wok 10.00

Mozzarella and porcini mushrooms 10.00

Mozzarella, mushrooms and truffle 10.00

Mozzarella, porcini mushrooms, gorgonzola and radicchio 10.00

Four cheeses 9.00

## **Vegan**

Marinara: tomato, garlic and oregano 6.00

“Pantelleria” red: sliced tomato, olives, capers, oregano 9.00

Focaccia with julienne courgettes, porcini mushrooms and light pesto 10.00

Rolled focaccia with sautéed chicory and almonds 10.00

Focaccia with julienne courgettes, potatoes, cherry tomatoes and courgette flowers 10.00

Focaccia 4.50

# Desserts

Flour, milk and eggs from organic farming

“Bronte” pistachio parfait 7.00

Millefeuille Chantilly cream and berries 6.50

Tiramisu 5.50

Tozzetti of the house with vin santo 7.00

## Vegan

Cheesecake with cashew biscuit and sour cherry jelly 7.00

Ghiottino with dark chocolate and hazelnuts 7.00

# Drinks

Water 75cl 2.00

Red / white house wine 1l 9.00

Red / white house wine 1/2 4.50

Red / white house wine 1/4 2.50

Coca Cola 1L 5,00

Coca Cola 33 cl 2.50

Fanta 33cl 2.50

Beers

Draft beer "Moretti" average 4.00

Brirra on tap "Moretti" small 2.50

Ichnusa beer 33cl 3.00

Unfiltered Ichnusa beer 33cl 5,00

Messina beer salt crystals 33cl 5,00

Menabrea beer 66cl 5,00

Peroni beer 66cl 4.50