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Bencotto Italian Kitchen

Menu Prices — October 24, 2026

Bencotto Italian Kitchen menu with prices in United States, updated April 2022: 46 items across 7 categories, prices from $4.00 to $54.00.

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Bencotto Italian Kitchen Menu with Prices (United States)

Bencotto Italian Kitchen menu with prices in United States, updated April 2022: 46 items across 7 categories, prices from $4.00 to $54.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/bencotto-italian-kitchen

Menu categories: Salumi & Formaggi (Meats & Cheeses) · Starters · Zuppe e Insalate (Soups & Salads) · Pasta Your Way - Select a sauce, then pick a pasta of your choice · Pasta Specials · Carne & Pesce (Meat & Seafood) · Il Dolce (Dessert)

Salumi & Formaggi (Meats & Cheeses)

ITEM	PRICE
Regional Cheese Platter SMALL (Large) Selection of Imported cheeses with candied fruit & figs	**$46.00**
Salumi Misti (meat platter) (Large) Speck, sopressata, salame calabrese, mortadella. All salumi is served with gnocco fritto.	**$45.00**
Salumi e Formaggi Misti assortment of artisanal meats and imported cheeses served with homemade bread and gnocco fritto	**$35.00**
Aged Parmigiano Reggiano 24 months and 40 months with balsamic glaze, caramelized figs.	**$15.00**
Burrata fresh burrata cheese, tomatoes, pesto. served with homemade bread	**$19.00**
Caprese fresh mozzarella, tomatoes, black olives and basil. served with homemade bread	**$17.00**
Prosciutto Di Parma SMALL Parma prosciutto served with caramelized figs and piadina bread.	**$14.00**
Regional Cheese platter - LARGE (Large)	**$54.00**
Prosciutto di Parma LARGE Parma prosciutto served with caramelized figs and piadina bread.	**$20.00**

Starters

ITEM	PRICE
Riso Fritto Fried saffron risotto-balls, bolognese meat sauce dip.	**$16.00**
Calamari Fritti Lightly fried calamari rings and tentacles with a lemon garlic aioli & marinara sauce	**$17.00**
Fiori Di Zucca Ripieni Llightly fried zucchini blossoms stuffed with ricotta and smoked mozzarella, parmesan sauce.	**$17.00**
Pane homemade bread, EVOO & balsamic dip	**$4.00**
Polpette Baked, lightly-breaded beef meatballs, spicy tomato sauce dip.	**$14.00**
Parmigiana di Melanzane Eggplant, mozzarella, parmesan, tomato sauce, basil.	**$16.00**
GNOCCO FRITTO lightly fried puffed bread dough	**$5.00**
Polipo al Forno octopus tentacles oven baked until tender, cream of burrata, arugula	**$19.00**

Zuppe e Insalate (Soups & Salads)

ITEM	PRICE
VELLUTATA DI VERDURE velvety soup of seasonal vegetables, shaved parmesan, croutons	**$11.00**
Insalada Cesare Lettuce, croutons, Caesar dressing, raspadura flakes	**$14.00**
Crema Di Aragosta mildly spicy lobster bisque, sauteed shrimp bites	**$18.00**
Insalata Con Salmone Grigliato Spinach, grilled salmon, olives, toasted pinenuts, potatoes, lemon-garlic dressing.	**$20.00**
Insalata Mista Mixed greens, tomatoes, cranberries, almonds, pickled onions, lemon vinaigrette.	**$12.00**
SIDE VEGGIES sauteed spinach, roasted potatoes, or sauteed mixed vegetables	**$8.00**

Pasta Your Way - Select a sauce, then pick a pasta of your choice

ITEM	PRICE
Arrabbiata Marinara, garlic, chili flakes, jalapeno	**$21.00**
Bencotto pink sauce with pancetta (cured ground pork belly	**$23.00**
Bolognese traditional tomato sauce with ground beef	**$23.00**
Pesto basil, parmesan cheese, pecorino, pinenuts, garlic	**$23.00**
Marinara Tomato, Basil	**$21.00**
Formaggi creamy cheese sauce	**$23.00**
Salmone and Vodka pink sauce with smoked salmon	**$25.00**
Tartufo and Funghi truffle & mushroom cream sauce	**$24.00**

Pasta Specials

ITEM	PRICE
Lasagna Alla Bolognese traditional meat and besciamella sauce	**$25.00**
Ravioli Di Granchio handmade half moon shaped ravioli filled with crab meat, in lobster bisque sauce topped with caviar	**$27.00**
Tortelli Di Zucca handmade tortelli filled with butternut squash, parmigiano and amaretti, served in butter & sage cream sauce, topped wit...	**$24.00**
Gnocchi Neri homemade black squid-ink potato dumplings in shrimp bisque sauce with chopped shrimp	**$25.00**
Tagliatelle Al Ragu' Di Agnello hand cut fettuccine in Bencotto's signature lamb meat sauce	**$26.00**

ITEM	PRICE
TAGLIATELLE AL NERO DI SEPPIA hand cut black squid-ink tagliatelle in a mildly spicy pink sauce with shrimp	**$25.00**
RAVIOLI AL TARTUFO handmade squared shaped ravioli filled with ricotta, porcini and black truffle in a white truffle cream sauce	**$24.00**

Carne & Pesce (Meat & Seafood)

ITEM	PRICE
Pollo Alla Pizzaiola lightly fried breaded chicken breast, mozzarella, tomato sauce, served with mashed potatoes	**$28.00**
Ossobuco Di Vitello veal shank slowly stewed with carrots, celery, onions and green peas, served with saffron risotto patty	**$34.00**
Brasato Di Manzo short prime rib braised in red wine & herbs, served with mashed potato	**$32.00**
Cioppino Seafood soup with cod, salmon, calamari and shrimp in a light spicy sauce with bread croutons.	**$30.00**
Stinco Di Agnello lamb shank braised in red wine and herbs, served with roasted potatoes	**$34.00**

Il Dolce (Dessert)

ITEM	PRICE
Tiramisu Mascarpone cheese, ladyfinger parfait, espresso	**$10.00**
Cannoli Two large cannoli with pistachio filling.	**$10.00**
Torta Caprese Italian soft, flourless chocolate almond cake, whip cream	**$10.00**