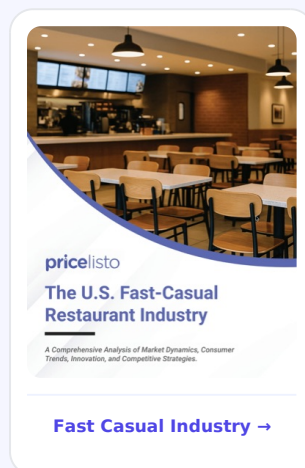




Bencotto Italian Kitchen

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

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 Lightly 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

ITEM	PRICE
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 Ragù Di Agnello hand cut fettuccine in Bencotto's signature lamb meat sauce	\$26.00
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