



NEW SUMMER MENU

BENECI'S

CIAO ITALIA

APPETIZERS

ANTIPASTO DI BENECI 19

MARINATED ARTICHOKES, FIRE ROASTED TOMATOES, RED PEPPERS, CANNELLINI BEANS, SUMMER GREEN BEANS, SOPRESSATA, IMPORTED PROVOLONE, BASIL, EXTRA VIRGIN OLIVE OIL, OREGANO

PAN ROASTED SCALLOPS 26

CAPE MAY DIVER SCALLOPS, MUSHROOM FARRO, CRISPY PANCETTA, GARLIC, BUTTER

COZZE AL VINO 19

PEI MUSSELS, WHITE WINE & GARLIC SAUCE, CALABRIAN CHILI BUTTER, CRUSTY ALTAMURA BREAD, FINE HERBS

CLASSIC MEATBALLS 19

BEEF & VEAL, SLOW COOKED MARINARA SAUCE, PARMIGIANO REGGIANO, CRUSTY BREAD

CALAMARI FRITTI 19

Lightly floured fried calamari, marinara

SALADS

INSALATA BENECI 17

Little Leaf Farms Greens, Rosemary-Garlic Focaccia Croutons, Whole baby Carrots, Hot House Cucumbers, Cherry Tomatoes, Parmesan, EVOO and Balsamic Reduction

SHRIMP PANZANELLA 21

SHRIMP "A LA PLANCHA" BABY ARUGULA, ROSEMARY, FOCCACIA, HOT-HOUSE CUCUMBER, HEIRLOOM TOMATOES, SWEET ONIONS, LEMON-BASIL VINAIGRETTE

STRAWBERRY & FENNEL 18

SWEET BATCH STRAWBERRIES, SHAVED FENNEL, SUNFLOWER SEEDS, ORGANIC FETA CHEESE, BLOOD ORANGE BALSAMIC

CAESAR 18

CRISPY HEARTS OF ROMAINE , HOUSE MADE CAESAR DRESSING , CROUTON CRUMBLE, ANCHOVIES, PARMESAN & LEMON OIL [ADD SHRIMP \$14, ADD CHICKEN \$10]

PIZZA

MARGHERITA 19

SAN MARZANO TOMATO, FRESH MOZZARELLA CHEESE, SNIPPED BASIL, EVOO [V]

NEW YORK STYLE 18

HAND STRETCHED DOUGH, SALSA POMODORO, MOZZARELLA CHEESE [ADD BEEF PEPPERONI or SWEET ITALIAN PORK SAUSAGE \$4]

ADRIATICO 19

STRACCHIA TELA, PROSCIUTTO DI PARMA, BABY ARUGULA, GRILLED PEACHES CALABRIAN CHILI HONEY, CRUNCHY PECANS

BRUSCHETTA DI POMODORO 17

STRACCIATELLA, VINE RIPE TOMATOES, FRESH BASIL, BALSAMIC GLAZE, GARLIC EVOO

SEA

SPRING SALMON 29

FAROE ISLAND SALMON, GREEN BEANS, HEIRLOOM TOMATOE VINAIGRETTE, ROASTED POATOES

BLACK SEABASS 36

PAN ROASTED SEABASS FILET, WARM FARRO, TRUMPET MUSHROOMS, YELLOW POMODORO SAUCE, BASIL

SHRIMP SCAMPI 30

Pan Seared Jumbo Shrimp, Garlic-Butter Sauce, Cherry Tomatoes, Pappardelle Pasta [GF Available]

BURGERS

SIGNATURE CHOP HOUSE 26

7 oz. Char-grilled blend of top Sirloin, Hanger, Short Rib, Butter Toasted Brioche, House made Pepperonata, Mozzarella, baby Arugula, Calabrian Chili Aioli

CLASSIC 22

7 oz. Char-grilled House blend, Cheddar Cheese, Butter Toasted Brioche Roll, Lettuce, Tomato, Onion, Fries

LA PASTA

BOLOGNESE 27

CASCATELLI PASTA, SLOW COOKED BEEF AND VEAL BOLOGNESE, PARMESAN CHEESE AND FRESH HERBS

ORECHIETTE GARDINERI 23

TENDER LITTLE PASTA EARS, GRILLED SUMMER VEGETABLES, ROASTED TOMATO & GARLIC CREAM SAUCE, PARMESAN

PENNE ALLA VODKA & CHICKEN 24

PASTA TUBES/ CREAMY VODKA SAUCE/ FRESH ASPARAGUS/ BELL & EVANS NATURAL CHICKEN BREAST [ADD SHRIMP \$12]

A LA VONGOLE 29

LINGUINI PASTA/ LOCAL CLAMS/ FRESH PARSLEY/ LEMON OIL

PASTA & MEATBALLS 26

Nana's Homemade Beef & Veal Blend, Linguini Pasta, Marinara Sauce, Parmesan Cheese, Fresh Herbs

ENTRÉES

CHICKEN MARSALA 29

NATURAL CHICKEN BREAST / FRESH WILD MUSHROOM / MARSALA WINE SAUCE / PAPPARDELLE PASTA

RIBEYE STEAK 48

PRIME SELECT 14OZ RIBEYE, CREAMED SPINACH, POTATO-TRUFFLE CROQUETTE

LAMB A LA GRIGLIA 46

MARINATED & GRILLED COLORADO LAMB, SUMMER SUCCOTASH, FRESH ASPARAGUS MINT GREMOLATA

RESERVE YOUR TABLE

201 553 5190



Beneci's charges automatic 18% gratuity for parties of 6 or more.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
V-Vegetarian VG-Vegan GF-Gluten Free DF-Dairy-Free NF-Nut-Free SF-Shellfish-Free EF-Egg-Free

