

House Specialties

Appetizers

Arugula Salad \$11.95

Tossed with our homemade sherry vinaigrette dressing and garnished with grape tomatoes, red onion, shaved Pecorino Romano cheese.

Pumpkin Ravioli \$11.95 Entree \$18.95

Finished with a butter sage sauce, honey and sprinkled Pecorino Romano cheese.

Fried Calamari \$15.95

With hot cherry peppers & toasted pine nuts. Served with a lemon wedge and a side of marinara sauce.

Homemade Soups

Chicken Tortellini Soup \$8.95

Pasta Fagioli Soup \$8.95

Entrees

Chicken Benevento \$26.95

Pan seared chicken breast, topped with grilled asparagus, sliced plum tomatoes and smoked mozzarella, baked to perfection, finished with white wine sage sauce served over angel hair pasta.

Shrimp & Scallops a la Benevento \$28.95

Fresh shrimp & scallops sautéed in garlic and butter and simmered with cherry tomatoes, and grilled asparagus in a white wine sauce served over fettuccine pasta, Pecorino Romano cheese.

Broccoli Rabe \$19.95

Sautéed in garlic and extra virgin olive oil and served over fresh fusilli pasta, Pecorino Romano cheese. Add chicken - \$4.95 / shrimp, sausage or veal - \$5.95

Frutti Di Mare \$31.95

Fresh scallops, shrimp, mussels, and clams sautéed in either a white wine garlic sauce or marinara sauce served over linguine.

Amatriciana \$18.95

Oven-roasted Italian pancetta sautéed with onions, garlic touch of cream and simmered in a red wine tomato sauce and tossed with spaghetti pasta, Pecorino Romano cheese.

Gnocchi Quattro \$19.95

Fresh potato gnocchi tossed with plum tomato sauce, Pecorino Romano, ricotta, provolone cheeses, topped with mozzarella cheese and baked to perfection.

Lobster Casserole \$34.95

1/2 lb. fresh lobster meat sautéed with butter and baked to perfection in our homemade Ritz Cracker stuffing.

Lobster Fra Diavolo \$31.95

1/2 lb. fresh lobster meat in spicy plum tomato sauce served over linguine.

Pasta Benevento \$22.95

Prepared with grilled chicken, sun dried tomatoes, peas, caramelized onions, heavy cream and mascarpone cheese, Pecorino Romano cheese.

Shrimp Scampi \$23.95

Sautéed shrimp served in a white wine garlic butter sauce, diced tomatoes, tossed with fresh fusilli pasta, Pecorino Romano cheese.

Shrimp and Calamari Fra Diavolo \$25.95

Shrimp and calamari sautéed in extra virgin olive oil, simmered in a white wine spicy marinara sauce, served over linguine.

Neighborhood Favorites

Chicken, Penne, Broccoli 21.95

Classic boneless medallions sautéed with fresh broccoli florets and penne pasta in a white wine garlic butter or cream sauce, Pecorino Romano cheese.

Sausage / or Chicken Cacciatore 19.95

Fresh Italian sweet sausage or boneless chicken simmered with fresh mushrooms, onions, peppers and rosemary white wine in a plum tomato sauce served over penne pasta.

Cheese Lasagna 19.95

Generous portion of our homemade cheese or eggplant lasagna. Served with a homemade meatball.

Eggplant Parmigiana 18.95

Lightly egg-battered and pan fried, layered with a marinara sauce, and baked with fresh mozzarella over your choice of pasta.

Benevento's Specialty Pizza's

Benevento 16.95

Caramelized onions, roasted peppers, eggplant, ricotta cheese, tomato sauce, mozzarella cheese.

Margherita 14.95

Diced tomatoes, fresh mozzarella, garlic, basil, extra virgin olive oil.

Spukonie 15.95

Sweet Italian sausage, ricotta cheese, tomato sauce, mozzarella cheese, fresh basil.

Ben Cotto 13.95

Tomato sauce, oregano, Pecorino Romano cheese, garlic, extra virgin olive oil. Cooked to crispy perfection!

Lil Joey 14.95

Breaded chicken cutlet, garlic, extra virgin olive oil, Pecorino Romano cheese, oregano and mozzarella cheese, topped with fresh basil.

Bianco 13.95

Extra virgin olive oil, garlic, Pecorino Romano cheese, oregano, basil, mozzarella cheese.

Victoria 16.95

Sautéed shrimp scampi, diced tomatoes, garlic, white wine, basil, light mozzarella cheese.

Vanessa's Pesto 15.95

Grilled chicken, homemade pesto sauce, caramelized onions, Pecorino Romano cheese, mozzarella cheese.

North Ender 15.95

Prosciutto di Parma, baby sopressata, garlic, oregano, extra virgin olive oil, basil, mozzarella cheese.

BLT 15.95

The classic: fresh lean bacon, shredded lettuce, mayo, diced tomatoes.

Quattro Formaggio 14.95

Four Cheeses: mozzarella, ricotta, Pecorino Romano, aged provolone, tomato sauce, fresh basil.

Vodka Classic 14.95

Vodka sauce, fresh basil, Prosciutto di Parma, mozzarella cheese.

Richie's Favorite 15.95

Pulled pork, red onion, barbeque sauce, Pecorino Romano, mozzarella cheese.

Arugula Pizza Special \$15.95

Margherita pizza prepared with grilled chicken and topped with fresh arugula

Original Cheese Pizza 12.95

Build Your Own

Available in regular or wheat dough *Gluten Free, add 3.50

Sauces

Traditional Tomato, Garlic and Extra Virgin Olive Oil, Pesto (add 2.50), Vodka Sauce (add 2.50)

Cheeses add 2.95

Ricotta, Goat Cheese, Gorgonzola, Fresh Mozzarella

Toppings add 2.95

Pepperoni, Sweet Sausage, Homemade Meatball, Soppressata, Bacon, Peppers, Onions, Arugula, Mushrooms, Broccoli, Eggplant, Artichoke Hearts, Sautéed Spinach, Plum Tomatoes, Sun-dried Tomatoes, Roasted Peppers, Black Olives, Caramelized Onions

Specialty Toppings 3.95 each

Chicken Cutlet, Shrimp, Anchovies, Prosciutto Di Parma, Grilled Chicken

Sides

Homemade Meatball 3.50

Italian Sausage 5.95

Sautéed spinach, broccoli or mushroom 6.95

Sautéed Vegetable Medley 9.95

Garlic Bread 4.95 *Gluten free 7.95

Broccoli Rabe 6.95

Spinach Crepe 5.95

Eggplant Rollatini 4.95

Split entree charge \$8.00 per person.

Gift Certificates available / Let us cater your next event!

All dishes may be tossed with Pecorino Romano Cheese, please let your server know if you do not want cheese.

All meals subject to a MA Meals tax of 6.25% and local tax of .75% / For parties of 6 or more a gratuity of 20% may be added

Before placing your order, please inform your server if a person in your party has a food allergy / *We offer gluten free entrees, but are not a Gluten-Free environment

Benevento's

Original
Brick Oven Kitchen & Bar

Appetizers

Shrimp Grand Marnier 14.95

Large shrimp dipped in egg batter, pan-fried and served in an orange liquor glaze.

Spinach Crepes 12.95

Fresh pastry sheets filled with our classic spinach and ricotta stuffing, sprinkled with Pecorino Romano cheese, then baked; served over a light cream sauce and finished with toasted almonds.

Eggplant Rollatini 13.95

Baby eggplant rolled and stuffed with fresh ricotta, topped with marinara sauce, mozzarella cheese and baked to perfection!

Lobster Ravioli 15.95

Fresh cheese & lobster ravioli simmered in a light marinara sauce with shrimp, a touch of cream, and Pecorino Romano cheese

Bruschetta 10.95

Toasted country-style garlic bread with fresh tomato, fresh basil, and olive oil.

Sautéed Calamari 13.95

Fresh calamari sautéed in extra virgin olive oil and simmered in our own spicy marinara sauce.

Mussels Marinara 13.95

Mussels sautéed with extra virgin olive oil, garlic, hot pepper, touch of white wine and simmered in our own marinara sauce.

Shrimp Scampi 13.95

Large shrimp sautéed in extra virgin olive oil, garlic, diced tomatoes and white wine garlic butter sauce.

Salad

Add to any Salad:

Grilled Chicken 5.95 Shrimp / Veal 7.95

Burrata 14.95

Soft mozzarella, roasted peppers, and Prosciutto di Parma over a bed of arugula. Drizzled with extra virgin olive oil.

Italian Antipasto 15.95

Prepared to order; a variety of meats, aged provolone cheese, iceberg and romaine lettuces and vegetables.

Garden Salad 6.95

Iceberg Lettuce, cucumber, plum tomatoes, red onion and sliced olives.

Caprese Salad 13.95

Beefsteak tomatoes, fresh mozzarella, basil, extra virgin olive oil, balsamic drizzle and onions served over a bed of mixed greens.

Caesar Salad for Two 13.95

Fresh romaine lettuce and homemade croutons, tossed in our classic homemade dressing, sprinkled with aged provolone cheese.

Caesar for One 9.95

Add Anchovies 1.75

House Salad 7.95

Spring mix of baby greens, tomatoes, and red onion.

Grilled Fig Salad 14.95

Fresh baby greens tossed in our homemade sherry vinaigrette dressing, garnished with Prosciutto di Parma, grilled figs and goat cheese then sprinkled with our signature crushed walnut topping.

Grilled Chicken Salad 16.95

Fresh baby greens tossed in our homemade balsamic vinaigrette dressing, roasted peppers, fresh mozzarella and tomato topped with warm grilled chicken.

Kid's Corner (under 12 yrs. old)

Linguine with Marinara Sauce. 7.95*

*Prices include soda

Cheese Ravioli. 8.95*

Chicken Fingers w/side of Pasta. 9.95*

Phantom Gourmet
Great 8 Pizza Places
Taste of The North End
Best Food & Display
T.V. Diner
Gold Plate Award

Pasta

*All dishes tossed with fresh Pecorino Romano Cheese

Your choice of the following pastas:

Penne Rigate, Linguine, Fettuccine, Fresh Pasta (Fusilli, Gnocchi, Cheese Ravioli add 4.00)

*Gluten Free Penne add 3.00, Gluten Free Gnocchi add 5.00

Add to any pasta dish:

Chicken / Italian Sausage 5.95, Veal / Shrimp 7.95

Bolognese 19.95

Classic tomato sauce simmered with selected ground beef, pork, and veal (meat sauce) and a touch of cream, served with Pecorino Romano cheese.

Arabiata 15.95

Spicy plum tomato sauce with peperoncini, Pecorino Romano cheese.

Pomodoro 16.95

Fresh tomatoes, basil, garlic, extra virgin olive oil, white wine and marinara sauce.

Alfredo 16.95

A cream sauce with heavy cream, butter, egg, and fresh parmesan cheese.

Vodka Sauce 18.95

Fresh tomato and onion in a zesty marinara sauce with vodka, a touch of red pepper, tossed with heavy cream and Pecorino Romano cheese.

Pesto 18.95

A classic Genovese sauce of fresh basil, olive oil, pignoli nuts, garlic, cream and Pecorino Romano cheese.

Primavera 19.95

Spring vegetables sautéed in a white wine garlic butter sauce or cream sauce, Served with Pecorino Romano cheese.

Carbonara 18.95

A rich sauce of pancetta (Italian ham), butter, black pepper, heavy cream, egg, and parmesan cheese.

Puttanesca 15.95

A spicy plum tomato sauce, capers, anchovies, white wine and olives, served with Pecorino Romano cheese.

Marinara 15.95

Our homemade classic tomato sauce, Pecorino Romano cheese.

Seafood

Mussels Marinara 21.95

Fresh mussels sautéed in white wine, garlic, herbs and butter, simmered in our marinara sauce and served over linguine.

Shrimp, Penne, Broccoli 23.95

Large shrimp sautéed with fresh broccoli florets and penne pasta in a white wine garlic butter or cream sauce.

Linguine ala Vongole 22.95

Fresh countneck and chopped clams sautéed in extra virgin olive oil, white wine and garlic with your choice of white or red sauce served over linguine.

Lobster Ravioli 24.95

Fresh cheese & lobster ravioli prepared in a light marinara sauce with shrimp, a touch of cream, Pecorino Romano and parmesan cheese.

Chicken / Veal

Marsala

Chicken 19.95 Veal 21.95

Sautéed with fresh mushrooms and ham, in a marsala wine sauce.

Parmigiana

Chicken 21.95 Veal 23.95 Add Eggplant 4.00

Boneless breaded cutlet enveloped with a light tomato sauce and baked with fresh mozzarella cheese.

Saltimbocca

Chicken 25.95 Veal 27.95

Layered with Prosciutto di Parma and fresh mozzarella, spinach, mushrooms, sage, accented white wine garlic butter sauce.

*Sauce substitution \$4.00