

# WELCOME TO BENSO

In the beating heart of Bologna  
stands the Benso Restaurant with the guidance  
of Chef Corrado Parisi.

Behind every dish, there is a chapter of his life:  
from the boy with bright eyes who dreamed of becoming a chef,  
to the man who today puts art,  
soul and heart in all his creation.

Our menu rejects his personal and passionate journey,  
offering dishes where the raw materials of the season  
become protagonists, as well as the big and deep  
ingredients from the sea.

We are here to share with you not only food, but emotions.  
Let each course tell you a story,  
and envelops you with its essence.

**“As a child I always dreamed of becoming a chef..  
Today I am Corrado Parisi.”**

A handwritten signature in black ink, appearing to read 'Corrado Parisi', with a large, sweeping initial 'C' and a horizontal line extending to the right.

Cover charge

5

Amuse bouche, bread and small pastries selection

# TASTING

## SHORT TALE

4 courses of the chef's choice

60

Wine pairing

35

## NOVEL

6 courses of the chef's choice

80

Wine pairing

45

## ROMANZO

9 courses of the chef's choice

120

Wine pairing

55

## VINTAGE

6 courses

80

Wine pairing

45

## POMONA

4 vegetarian courses of the chef's choice

70

Wine pairing

35

# THE VINTAGE

## IL COCKTAIL “BOSTON 1941”

Scampi and prawn cocktail

23  
(b,c)

## IL POLPO “PALERMO 1450 A.C.”

Mediterranean octopus and potato salad

18  
(d,g,n)

## LE PENNE “U.S.A. 1980”

Pennoni “Gragnano”  
with salmon and vodka in milk cream

18  
(a,g,d)

## IL RISOTTO “NAPOLI 1400-1500”

Seafood risotto

21  
(d,b,g,i,l)

## LA GRIGLIATA DI PESCE “SICILIA IV A.C.”

Mixed grilled fish

(Selection varies depending on the fish availability)

30  
(d,l,g,c)

## IL FRITTO “EPOCA ROMANA DAL 753 A.C.”

“Golden” and fried anchovies with lovage,  
cubed pepper and their colatura sauce

16  
(d,e,c)

## GAMBERO ROSSO DI SICILIA

Sicilian red shrimp Tartare, semidry lemon and its gel,  
Parmigiano Reggiano DOP ice cream and crumble, gentian

24

(a,b,g,c)

## CRUDISSIMO

Five types of raw fish prepared by the chef  
(Selection varies depending on the fish availability)

32

(b,g,d,k,n,f,h)

## SCOTTONA

Scottona beef tartare, baby mixed pickled, egg marinated into the tomato water  
and Parmigiano Reggiano DOP airy sauce

20

(i,d,g,c)

## PLATEAU ROYAL

2 prawns, 2 Sicilian red shrimp, 2 violet shrimp, 2 oyster,  
4 sea truffles, 2 type of fish cutted as sashimi, 4 razor clams, cuttlefish tagliatelle  
(Selection varies depending on the fish availability)

45

(b,d,n)

# PRINCIPLES

## BACCALÀ

Codfish creamed, rind pop corn,  
grilled Gerusalemme artichoke, burnt onion cream

16  
(d,g,e,f)

## PISELLI

Peas filled with cuttlefish, creamed potatoes shake with milk,  
nutty bread crumble, silene extract

18  
(n,g,a)

## ALICI

Marinated anchovies Millefoglie, confit peppers,  
balsamic onion vinaigrette

16  
(d,l)

## ASPARAGI

Steamed asparagus, brusca sauce, chicken roe

16  
(c,d,i)

## PARMIGIANA DEL GIORNO DOPO

Reinterpretation of eggplants parmigiana  
made by our chef CorradoParisi

16  
(g)

# FIRST COURSE

## RAVIOLO

Ricotta and marjoram raviolo creamed with Normandia butter,  
Sicilian red shrimp and licorice

25

(c,g,b,a)

## RISO

Rice with basil creamed with smoked provola cheese, wild garlic,  
caper in powder, mussels and candy lemon

20

(a,g,i,d)

## SPAGHETTONE ALLE VONGOLE 2.0

Gragnano Spaghettone cooked in tomato water, grilled clams,  
parsley, Voghera DOP garlic

22

(n,d,a,i,b)

## PASTA AL POMODORO

Paccheri cooked in vegetation water, baked Piennolo tomato,  
its powder and several texture of seasonal tomato

16

(a)

## CAVATELLI

(a tribute to my father)

Cavatelli with lemon, pink shrimp, clams, caper leaves,  
baked tomato and basil

22

(a,b,n,l)

# SECOND COURSE

## RANA PESCATRICE

Monkfish fillet in an almond crust and crispy peppers,  
romesco sauce and baked spring onion

24  
(d,a)

## SPIGOLA

Sea bass fillet with browned butter,  
vanilla and coffee emulsified with kefir and roasted fennel

30  
(b,d,n,i,a,l)

## CALAMARI

Seared squid mosaic with paprika, potatoes parmentier,  
small squid sauce with white butter and ice plant leaves

22  
(n,g,a,l)

## SCORFANO

Redfish fillet, leeks, potatoes, yellow tomato sauce  
with white wine and burnt eggplants mousse

26  
(h,g,c,i,l)

## CONIGLIO

Rabbit loin, with Sicilian red shrimp , its leg in stimpirata style,  
chicory, its liver in onion rocher

22  
(g,l,h,k,i)

## ANATRA

Duck leg confit laquered with citrus,  
ratte variety potatoes and seasonal vegetables with aromatic

24  
(g,i,l)

# DESSERT

## COME UN POMODORO

Bavarian ricotta cheese,  
black cherries and pistachio brittle

13

(a,c,g,h,f)

## L'ARANCIA DI CAMPARI

With a heart of vermouth  
and angostura on crunchy citrus soil

13

(a,c,g,h,l,f)

## YOGURT

Yogurt semifreddo, passion fruit, berries,  
crumble and citrus cream

13

(a,c,g,h,l,f)

## CIOCCOLATO E MANGO

Blond Chocolate mousse, mango,  
chocolate macaron, coconut and lime

13

(a,c,g,h,l,f)

## TORTELLINI

Chocolate and amaretto tortellini  
in persimmon broth and basil sorbetto

13

(a,c,g,h,l,f)

## GELATO DEL GIORNO

Icecream of the day

9

(a,c,g,h,l,f)