

# LUNCH AT BENSO

Tuna tartare with Sicilian citrus, crunchy onion,  
soy and sesame emulsion

(d,f,k)

15

Benedict egg in Bolognese style with spinach  
and Parmigiano Reggiano Dop cheese fondue

(c,a,g)

12

Baby squid filled in Sicilian style seared  
with cherry tomatoes, endive with garlic and chili pepper

(c,a,n,d)

13

Spaghettone with tomato and basil

(a)

12

Seafood scialatielli

(a,g,c,n,b)

21

Tagliolini with mussels,  
bacon and pecorino cheese

(a,c,g,n)

16

Raw and cooked tuna with sesame, reduction of soya,  
honey with citrus fruits and fresh herbs

(d,k,f)

22

Roast stuffed guinea fowl leg  
with mashed potatoes and its jus

(g,i,l)

18

“BENSO” fish burger with country patè

White bun, salmon and calamari burger, yogurt sauce with herbs,  
caramelized onion and avocado

(g,d,n,l)

18

Dessert of the day

(a,c,g,f)

9

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Cover charge  
(Chef's welcome and bread)

3