

WELCOME AT BENSO

In the heart of Bologna, at two steps from the Two Towers,
The Benso restaurant welcomes you with its seafood cuisine...
Chef Corrado Parisi is internationally renowned as an authority
in the subject and has brought his background in the bolognese
gastronomy.

The great tradition of the petronian city combined with the
Corrado Parisi fantasy make a cuisine rooted and funny
at the same time.

At Benso, every course is a journey through aromas and flavours
inspired by the sea.

Our Menu is a tribute to the richness of the italian cuisine
with a special care to the high quality of raw materials.

We are here to share with you both food and emotions.
Our goal is to make you live an unforgettable experience,
where every morsel tells a story coming from the sea.

For the summer season we propose a new menu that will bring
in town the lightheartedness of the days spent by the sea:
Please have a sit and let yourself be pampered.

Covered charge

OMAGGIO A BOLOGNA E ALLA ROMAGNA

Starters

PIADA, SARDONI & CHAMPAGNE

Piadina sandwich with breaded anchovies, caramelized tropea's onion and tartara sauce

12

Champagne flute in pair

12

LA SEPPIA, I PISELLI E LA POLENTA

Squid and peas in Romagna style on a fried polenta crust

13

LA MIA GALANTINA BOLOGNESE

Guinea fowl galantine with Benso pickled vegetables and salty egg nod with Parmigiano Reggiano DOP cheese

13

OMAGGIO A BOLOGNA E ALLA ROMAGNA

First Course

LA TAGLIATELLA AL RAGÙ

Handmade green tagliatella with ragù on knife
in bolognese style

14

MANFETTINI ROMAGNOLI CON LA SEPPIA

Wholegrain handmade Manfettini, typical pasta from
Romagna, with squids and tomato

14

STROZZAPRETI E PAVARAZZE

Strozzapreti pasta with saffron and “pavarazze” clams

16

I PASSATELLI ASCIUTTI

Passatelli pasta in fish soup with shellfish and molluscs

16

OMAGGIO A BOLOGNA E ALLA ROMAGNA

Second Course

THE GUINEA FOWL

Supreme of guinea fowl stuffed in bolognese
and roasted with red turnip and rhubarb ketchup
and sweet and sour vegetables

18

FISH AND CHIPS FROM THE RIVIERA

Fried squid and shrimp, cod in potato crust and crunchy vegetables

20

BRODETTO

Fish soup with shellfish and molluscs and crusted garlic bread

26

I CLASSICI DI BENSO

The raw

CROSTACEI E MOLLUSCHI AL PEZZO

Langustine

6

Red Shrimp from Sicily

6

Purple Shrimp from Sicily

7

Sea urchin

5

Krystale oyster

6

GRAN CRU – DO DI MARE

Fish and shellfish based on availability
(for two people)

70

IL CARPACCIO

Tuna carpaccio in “Japan” style

16

LA TARTARE

Fish tartare based on availability

18

IL CEVICHE

White fish Ceviche, sweet potatoes and crunchy onion

18

I CLASSICI DI BENSO

Starters

PARMIGIANA DEL GIORNO DOPO

Reinterpretation of eggplant parmigiana
according to our chef "Corrado Parisi"

14

BACCALÀ

Creamed cod, pork rind popcorn,
Jerusalem artichoke grilled, burnt onion cream

15

CALAMARETTI

Calamaretti stuffed in Sicilian style
blanched on cold couscous salad as tabulè

16

I CLASSICI DI BENSO

First Course

LA NERANO

Spaghetti with zucchini, provolone cheese and basil

16

SCIALATIELLI

Handmade scialatielli pasta with clams, bottarga and lemon

18

RAVIOLI

Ricotta and marjoram ravioli, creamed with Normandy butter,
red prawns from Sicily and liquorice

22

TAGLIOLINI & SEA URCHINS

Handmade tagliolini pasta with sea urchins

24

I CLASSICI DI BENSO

Second course

CATCH OF THE DAY

Catch of the day cooked "all'acqua pazza" or grilled
7 euros per 100gr.

SARDONI ON THE GRILL

12

COOKED & RAW TUNA

Seared tuna with black sesame, curly escarole sautéed
with garlic and chilli and soy reduction with citrus

24

Side dishes

Zucchini alla scapece

6

Duchess potatoes in Benso style

6

Herbs of the season sautéed

7

DESSERT

TIRAMISU 2.0

Reinterpretation of tiramisu according to our chef

9

MILLEFOGLIE

Caramelized millefoglie,
pastry cream and raspberries

10

COME UN POMODORO

Bavarian ricotta, black cherry and crunchy pistachio

11

YOGURT

Semifreddo with yogurt, passion fruit, berries,
crumble and English citrus cream

11

SICILIAN BRIOCHE & ICE CREAM

Warm Sicilian brioche with ice-cream

11