WELCOME TO BENSO

Here, we are not looking for spectacle.
We are looking for what lingers.

Our cuisine is born from the vision of Chef **Corrado Parisi**:
a cuisine shaped by ingredients, time, and care.
By the sea and the land.
By technique that enhances flavour, never overshadowing it.

Every dish is created to be distinctive,
immediately understood from the very first bite,
yet revealing something more until the very last.

The same philosophy extends to the dining room.
Our service is attentive, never intrusive.
We speak when there is something to share,
and we always listen.
We accompany the experience while leaving room for time, silence,
and the simple pleasure of being at the table.

The menu is an invitation to choose:
freely, thoughtfully, personally.
Whether it is a single dish, a tasting journey,
or an entire evening entrusted to the chef.

At Benso, there is no rush. We listen, we taste, we linger.

Welcome.

"As a child, I always dreamed of becoming a chef...
today, I am Corrado Parisi."

Cover charge 5
Includes the Chef's welcome amuse-bouche, a selection of artisan breads,
crackers, grissini and whipped butter.

Additional bread € 4
Extra serving of butter € 4

TASTING MENUS

PICCOLO RACCONTO
4 courses selected by the chef
65

Wine pairing
35

POESIA
6 courses selected by the chef
85

Wine pairing
45

ROMANZO DELLO CHEF
My life story in 7 courses
95

I'd pairing with...
A pairing of wines and other drinks
60

A TASTE OF THE REGION

BOLOGNA IN 4 ATTI
Tortellini · Lasagna · Cotoletta · Dessert
(A,C,G,I,L)
55

Please refer to the allergen list for any allergies or intolerances.

BOLOGNA CONTEMPORANEA

Iconic local dishes, reinterpreted through Benso's cuisine.

TORTELLINO IN BRODO DI PARMIGIANO

Traditional handmade tortellini, clarified capon reduction and warm foam
of 30-month-aged Parmigiano Reggiano
(A,C,G,I)
20

LA MIA LASAGNA

Crisp lasagnetta with white poultry ragù,
strolghino salami and unlaid hen's egg yolks (A tribute to Bologna)
(A,C,G,I)
18

COTOLETTA ALLA BOLOGNESE DI FARAONA

Breaded guinea fowl supreme, Parmigiano cream,
crisp prosciutto and sautéed greens
(A,C,G)
24

DOLCE DEL RICORDO

ZUPPA INGLESE BENSO

Sweet milk cream, Alchermes-soaked sponge cake,
bitter cocoa and vanilla ice cream
(A,C,G,L)
12

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CRUDI

AMBERJACK, SWEET POTATO AND CORIANDER

Amberjack tartare, sweet potato with coriander,
roasted garlic cream and salsa roja
(D)
25

RED PRAWN AND AVOCADO

Red prawn tartare, chargrilled avocado and mango leche de tigre
(B,D)
26

OYSTER, APPLE AND CHAMPAGNE

Oyster, green apple, Champagne granita,
samphire and parsley oil
(L,N)
1 piece 10
3 pieces 28

GRAN CRU-DO SEAFOOD SELECTION

A selection of the day's fish, crustaceans and shellfish,
with the Chef's seasonal dressings
(Recommended for two)
(B,D,N)
90

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PRINCIPIÌ

BACCALÀ E POPCORN
Whipped salt cod, puffed pork crackling, charred onion cream and Jerusalem artichoke
(D,G)
20

POLPO, PATATA AFFUMICATA E 'NDUJA
Chargrilled octopus, smoked potato cream,
soy and 'nduja mayonnaise, sautéed chicory and octopus jus
(C,F,N)
22

SCAMPO, CAVOLFIORE E TARTUFO NERO
Lightly seared langoustine, roasted and fermented cauliflower,
black truffle pearls and a reduction of langoustine heads
(B)
26

ANIMELLA E RICCI DI MARE
Crisp veal sweetbread, sea urchin, chestnut mousseline,
charred mandarin béarnaise, chicory and veal jus
(C,G)
26

CARDONCELLI, CARCIOFI E PORCINI
Chargrilled cardoncelli mushrooms and artichokes, porcini cream, fermented celeriac, black cabbage, parsley sauce and porcini paper
(I)
19

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PRIME VIVANDE

RAVIOLO
Ricotta and marjoram ravioli, finished with Normandy butter,
red prawn and liquorice
(A,B,C,G)
26

TAGLIOLINI, RICCI DI MARE E LIMONE NERO
Semolina tagliolini, finished with sea urchin,
black lime and a light parsley broth
(A,C)
28

SPAGHETTONE ALLE VONGOLE
Gragnano spaghettone cooked in tomato water, chargrilled clams,
parsley and Voghiera PDO garlic
(A,N)
26

RISO
Bitter greens risotto, finished with alpine Castelmagno cheese,
smoked eel, toasted almonds and capers
(D,G,H)
24

PACCHERI ALLO SCORFANO
Paccheri finished in risotto-style in aromatic scorpionfish reduction and roasted tomato,
seared scorpionfish, escarole, fermented lemon and parsley oil
(A,D)
26

LINGUINE, MUGNULI E PECORINO
Linguine with an extract of wild mugnuli broccoli, aged pecorino,
garlic-toasted bread and chilli
(A,G)
20

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SECONDE VIVANDE

ROMBO E CARCIOFI
Seared turbot fillet, chargrilled artichoke and artichoke cream,
potato foam and pommes soufflées
(D,G)
34

LA ZUPPA DI PESCE “BENSO”
Rockfish, crustaceans and shellfish, rich fish reduction,
chargrilled tomato and garlic bread
(A,B,D,N)
36

ASTICE, FRIGGIONE E AGRUMI
Chargrilled lobster, white friggione onion stew, charred tomato,
bitter orange and lobster jus
(B,I,L)
42

IL NOSTRO FRITTO MISTO
Boneless fried fish, crisp vegetables and citrus mayonnaise
(A,C,D)
28

MAIALINO, MIELE E CAFFÈ
Roast rack of suckling pig glazed with honey and coffee, braised endive,
fried custard and green apple with cardamom
(A,C,G)
26

ANATRA, ARANCIA AMARA E RADICCHIO
Duck breast served pink, bitter orange,
chargrilled late-harvest radicchio and spiced duck jus
(I)
28

ISPICA
“My roots”
Chargrilled carrots, ricotta salata, Marsala reduction
and a light caciocavallo fondue
(G,L)
20

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DESSERTS

COME UN POMODORO

Ricotta bavarois, sour cherries and pistachio
(C,G,H)
12

BRIOCHE & GELATO

Sicilian brioche with sour cherries and custard ice cream
churned to order
(A,C,G)
12

CANNOLO SICILIANO

A freshly cooked cannolo shell, buffalo ricotta
and bitter orange reduction
(A,G)
12

PANE, CIOCCOLATO E OLIO

Toasted bread, dark chocolate, Sicilian extra virgin olive oil,
sea salt and milk ice cream
(A,G,F)
12

AGNOLOTTI

Chocolate and amaretti filling, persimmon broth and goat's cheese ice cream
(A,C,G,H,F)
12

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