



INTERIM MENU. GRAND OPENING AND FULL MENU COMING SOON.

STARTERS

ANTIPASTO BOARD 13.

A SELECTION OF CURED MEATS, CHEESES AND ASSORTED MARINATED VEGETABLES.

CALAMARI FRITTI 11.

FRIED CALAMARI, LEMON ZEST, CRACKED BLACK PEPPER, MARINARA AND RED PEPPER AIOLI DIPPING SAUCES.

SHRIMP AVOCADO 12.

CHILLED TENDER SHRIMP SERVED WITH DICED AVOCADO, TOMATO AND ONION SALAD, DRIZZLED WITH ROASTED RED PEPPER SYRUP.

EGGPLANT STACK 9.

THICK-SLICED, BREADED, PAN FRIED AND LAYERED WITH TOMATO ROUNDS, FRESH MOZZARELLA, BASIL AND BALSAMIC GLAZE.

MUSSELS MEDITERRANEAN 10.

STEAMED IN WHITE WINE, GARLIC, TOMATO AND SHALLOTS.

DRUNKEN CLAMS 11.

STEAMED IN A BUTTERY WHITE WINE GARLIC BROTH, RED PEPPER FLAKES AND PARSLEY.

COAL FIRED WINGS 9.

10 PCS. BASTED WITH OUR SPECIAL MARINADE. SERVED SIZZLIN' FROM OUR COAL-FIRED OVEN WITH BLUE CHEESE AND BUFFALO DIPPING SAUCE.

HOMEMADE SOUPS: PASTA AND FAGIOLI OR CHICKEN CUP/BOWL 3./7.

SALADS (w/ Roast Chicken add \$4.)

HOUSE 8.

CRISP ROMAINE, GRAPE TOMATO, SHREDDED CARROTS, CHICK PEAS, SLICED CUCUMBER, RED ONION, KALAMATA OLIVES AND RED WINE VINAIGRETTE.

CAESAR 9.

CRISP ROMAINE, HOMEMADE CAESAR DRESSING, SOURDOUGH CROUTONS, SHAVED PARMESAN AND WHITE ANCHOVIES (BOQUERONES).

BENSI 9.

MIXED GREENS, GRAPE TOMATO, FRESH MOZZARELLA, ROASTED PEPPERS, SUN DRIED TOMATO, RED ONION, SHAVED PARMESAN AND RED WINE VINAIGRETTE.

CAPRESE 9.

FRESH MOZZARELLA, VINE-RIPE TOMATO, ROASTED PEPPERS, FRESH BASIL AND EXTRA VIRGIN OLIVE OIL.

CRANBERRY GORGONZOLA 9.

CRISP ROMAINE, DRIED CRANBERRIES, CRUMBLIED GORGONZOLA, CANDIED WALNUTS AND RED WINE VINAIGRETTE.

GOAT CHEESE ARUGULA 9.

BABY ARUGULA, GOAT CHEESE, BEETS, AVOCADO, CANDIED WALNUTS AND BALSAMIC VINAIGRETTE.

PASTA

PENNE BENSI 15.

SAUTEED SLICED BREAST OF CHICKEN, BROCCOLI FLORETS, GRAPE TOMATO, FRESH GARLIC, BASIL AND EXTRA VIRGIN OLIVE OIL.

SPAGHETTI, HOUSE MARINARA 11. WITH MEAT BALLS ADD 3.

LINGUINE VONGOLE 15.

WHOLE LITTLE NECK CLAMS AND CHOPPED CLAMS, GARLIC, PARSLEY AND EXTRA VIRGIN OLIVE OIL.

LINGUINE CAJUN CHICKEN ALFREDO 16.

SAUTEED CHICKEN, SPICY SAUSAGE, SUN DRIED TOMATO, SCALLIONS AND ALFREDO SAUCE.

PENNE ALLA VODKA 14.

SAUTEED ONIONS, GARLIC, CRUSHED TOMATO, HEAVY CREAM AND TOUCH OF VODKA.

LINGUINE SEAFOOD 20.

SHRIMP, MUSSELS, CLAMS, PLUM TOMATO, GARLIC, BASIL AND TOUCH OF WHITE WINE.

PENNE SHRIMP ARUGULA 19.

SAUTEED JUMBO SHRIMP, BABY ARUGULA, RICOTTA, GRAPE TOMATO, GARLIC AND EXTRA VIRGIN OLIVE OIL.

CAPELLINI SPINACH, SUN DRIED TOMATO 14.

GARLIC AND EXTRA VIRGIN OLIVE OIL.

AL FORNO: PENNE/CHEESE RAVIOLI/GNOCCHI 11./13./13.

TOPPED WITH HOUSE TOMATO SAUCE, FRESH MOZZARELLA AND BAKED.

WITH GARDEN VEGETABLES: ADD 3. WITH BOLOGNESE SAUCE: ADD 2.

KIDS MENU CHOICE: 6.

CHICKEN FINGERS AND FRIES ♦ SPAGHETTI AND MEATBALL

RAVIOLI TOMATO SAUCE ♦ MOZZARELLA STICKS ♦ PENNE BUTTER SAUCE

SIDES

BROCCOLI OR SPINACH WITH GARLIC AND OLIVE OIL 6.

MEATBALLS TOMATO SAUCE 6.

BROCCOLI RABE GARLIC AND OLIVE OIL 8.

♦ LUNCH SIZED ITEMS ARE AVAILABLE TO 4PM.
♦ SPLIT ORDERS, PLEASE ADD \$2.00. ♦ SUBSTITUTIONS ARE CHARGED A LA CARTE. ♦ NOT ALL INGREDIENTS ARE LISTED ON THE MENU. PLEASE INFORM YOUR SERVER



♦ CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE RISK OF FOOD-BORNE ILLNESS. ♦ SALES TAX WILL BE ADDED TO THE RETAIL PRICE OF ALL TAXABLE ITEMS. ♦ BENSI IS

Tel 201-297-7444 * 183 Old Tappan Rd, Old Tappan, NJ 07675

ENTREES

BENSI PARMIGIANA: EGGPLANT/CHICKEN/VEAL 13./16./19.

BREADED, FRIED, TOPPED WITH HOUSE MARINARA, FRESH MOZZARELLA AND BAKED. PLATED WITH PENNE MARINARA.

BENSI MARSALA: CHICKEN/VEAL 16./20.

PAN-SEARED WITH MUSHROOMS, OLIVE OIL AND MARSALA WINE. SERVED WITH LINGUINE.

BENSI PAN FRIED WITH ARUGULA: TILAPIA/CHICKEN/VEAL 18./16./19.

BREADED, PAN FRIED IN EXTRA VIRGIN OLIVE OIL, TOPPED WITH ARUGULA, GRAPE TOMATO, ROASTED PEPPERS, FRESH MOZZARELLA, RED WINE VINAIGRETTE.

BENSI FRANCESE: SHRIMP/TILAPIA/CHICKEN 19./18./16.

DIPPED IN EGG WASH, SIMMERED IN WHITE WINE, BUTTER, LEMON. SERVED WITH LINGUINE.

EGGPLANT REGGIANO 10.

THINLY SLICED, BATTERED, PAN FRIED AND LAYERED WITH HOUSE TOMATO SAUCE, FRESH BASIL AND GRATED REGGIANO.

PAN ROASTED SALMON FILET 19.

CITRUS-MUSTARD GLAZE, SERVED WITH FINGERLING POTATO AND ASPARAGUS.

HERB ROASTED HALF CHICKEN SERVED WITH SMASHED RED BLISS POTATO, ASPARAGUS AND LEMON MUSHROOM SAUCE. **15.**

ROAST LINK SAUSAGE AND BROCCOLI RABE GARLIC & OLIVE OIL 17.

FRESH FISH OF THE DAY: MARKET

COAL FIRED PIZZA: SMALL 12"/LARGE 14"

CLASSIC CHEESE: 12./14.

POMODORO SAUCE, MOZZARELLA, PARMESAN AND FRESH BASIL.

CHOPPED BENSI SALAD: 12./14.

ARUGULA SALAD: 12./14.

ARUGULA, GRAPE TOMATO AND SHAVED PARMESAN.

BIANCA: 12./14.

RICOTTA, MOZZARELLA AND PARMESAN.

SAUSAGE AND BROCCOLI RABE 14./18.

PORK BELLY BOMB: 14./18.

BACON, PEPPERONI, SAUSAGE, GARLIC AND ONION.

TOPPINGS: EACH 1.5/2.

SAUSAGE, PEPPERONI, MEATBALL, MUSHROOM, KALAMATA OLIVES, ONIONS, PEPPERS, ANCHOVIES, HOT PEPPERS, EXTRA CHEESE.

SANDWICHES

PARMIGIANA: MEATBALL/CHICKEN/VEAL 8./8./10.

ROAST BREAST CHICKEN WITH FRESH MOZZARELLA, ROASTED PEPPERS, GARLIC AND RED WINE VINAIGRETTE. **9.**

SAUSAGE, PEPPERS AND ONIONS 8.

PROSCIUTTO WITH FRESH MOZZARELLA, ROASTED PEPPERS AND RED WINE VINAIGRETTE **9.**

DESSERTS: CANNOLI CAKE 6. ♦ DARK SIDE OF THE MOON (DARTH'S FAVORITE) 6.

TIRAMISU (Picks 'You' Up) 6. ♦ CHEESECAKE (THE EMPIRE'S OWN) 6. ♦ MINI CANNOLIS (3) 6.

CHOCOLATE NUTELLA PIZZA (SM 6. LG 8.) ♦ APPLE CANDIED WALNUT TART 7.

PEANUT BUTTER BOMB (THE EXPLOSION WILL NOT HARM YOUR TASTE BUDS) 7.

FROM OUR BAR

MARTINIS

CLASSIC KETEL® ONE MARTINI

RASPBERRITINI

ABSOLUTELY FRENCH MARTINI

WHITE PEAR MARTINI

WATERMELON MARTINI

CAPPUCCINO MARTINI

MARTINI OF THE DAY

SPECIALTY DRINKS

BENSI SANGRIA PITCHER 19.

BENSI BELLINI

COSMOPOLITAN

CLEMENTINE COSMO

MOJITO

MIMOSA

LONG ISLAND ICED TEA

BAHAMA MAMA

FROZEN COCTAILS

PINA COLADA

STRAWBERRY MARGARITA

BEERS: DOMESTIC/IMPORTED

BUDWEISER ♦ BUD LIGHT ♦ COORS LIGHT

MILLER LITE ♦ YUENGLING LAGER CHOICE 4.

AMSTEL LIGHT ♦ CORONA ♦ HEINEKEN ♦

SAMUEL ADAMS BOSTON LAGER ♦ SAMUEL

ADAMS SEASONAL ♦ STELLA ARTOIS CHOICE 4.5

BUCKLER-NON ALCOHOLIC 3.5

WHITE WINES:

GLASS/BOTTLE

9. **CRISP AND REFRESHING**

8. PINOT GRIGIO, VICOLO ITALY 6.5/19.

8. SAUVIGNON BLANC, SANTA RITA CHILE 7./23.

8. PINOT GRIGIO, MOLINO A VENTO SICILY 7.5/24.

8. FRASCATI ITALY 7./23.

SOFT AND ELEGANT

8. RIESLING, WENTE CALIF 8.5/30.

9. CHARDONNAY, KENDELL JACKSON CALIF 9./32.

9. CHARDONNAY, CAVIT ITALY 7.5/26.

PINK

7. WHITE ZINFANDEL, BERINGER CALIF 6.5/20.

BUBBLES AND SWEET

8. PROSECCO, LUNETTA ITALY SPLIT 7.5

8. MOSCATO, C.K. MONDAVI CALF 7./24.

RED WINES:

GLASS/BOTTLE

MEDIUM BODIED AND ELEGANT

9. PINOT NOIR, FIRESTEED OREGON 9./32.

SPICY AND RUSTIC

7. CHIANTI, COLI TUSCANY 7.5/25.

7. CHIANTI, BOLLA ITALY 6.5/19.

7. BARBERA, TERRE DE BAROLO ITALY 8.5/30.

RICH, FULL AND BOLD

MERLOT, LA TERRE SPAIN 6.5/21.

MERLOT, CASTILLO DEL DIABLO SPAIN 7./24.

MERLOT, NAVARO CORREAS ARGENTINA 7.5/26.

CABERNET SAUVIGNON, LA TERRA SPAIN 6.5/21.

CABERNET SAUVIGNON, SILVER PALM CALIF 9.5/35.

MALBEC, ZOLO ARGENTINA 8.5 29.

BAROLO, FONTANNAFREDDA ITALY 58.

BRUNELLO, COL D'ORCIA TUSCANY 60.