



benvenuti
café restaurant

fully licensed italian restaurant

Please note: Only one bill per table, sorry no split bills.

18a Pine Avenue, Leeton, NSW, 2705 • PHONE: (02) 6953 7744 • FAX: (02) 6953 6640 • FB: Benvenuti Café Restaurant

Please take into consideration that although all precautions are taken when preparing gluten free meals, they are still prepared and cooked in a gluten inclusive area.

lunch only

LIGHT MEALS

SOUP OF THE DAY	\$16.00
<i>Enquire with our friendly staff</i>	
QUICHE OF THE DAY	\$16.00
<i>Served with salad, enquire with our friendly staff</i>	
CHICKEN CAESAR ROLL	\$17.00
<i>Crumbed chicken fillet served with lettuce, cheese, grilled bacon and caesar dressing on a lightly toasted roll</i>	
COTOLETTA ROLL	\$18.50
<i>Crumbed veal topped with mozzarella cheese and bolognese sauce in a lightly toasted roll, with lettuce and tomato</i>	
BLT WITH AVOCADO	\$16.50
<i>Grilled bacon, sundried tomato, lettuce and avocado with cream cheese on a lightly toasted roll</i>	
GOURMET PANINO	\$16.50
<i>Lightly toasted Italian roll served with prosciutto, lettuce, sundried tomato, bocconcini cheese, roasted eggplant and roasted capsicum</i>	
DELUXE PANINO	\$16.50
<i>Lightly toasted Italian roll served with ham, lettuce, tomato, avocado, tomato, cucumber, carrot and cheese</i>	
SCOTCH FILLET STEAK SANDWICH- PLAIN	\$17.00
<i>Steak in lightly toasted sandwich bread served with lettuce, tomato, beetroot and tomato sauce</i>	
SCOTCH FILLET STEAK SANDWICH- THE LOT	\$19.00
<i>Steak with bacon and egg in lightly toasted sandwich bread served with lettuce, tomato, beetroot and tomato sauce</i>	
SCHNITZEL SANDWICH	\$17.00
<i>Crumbed veal or chicken fillet in a lightly toasted sandwich with lettuce, tomato and mayonnaise</i>	

OPEN GRILLS

CHICKEN	\$14.50
<i>Toasted vienna slice, topped with chicken, avocado and melted cheese</i>	
HAWAIIAN	\$14.50
<i>Toasted vienna slice, topped with leg ham, pineapple and melted cheese</i>	
VEGETARIAN	\$14.50
<i>Toasted vienna slice, topped with roasted capsicum, eggplant, sundried tomato, mushrooms and melted cheese</i>	
SALMON	\$14.50
<i>Toasted vienna slice, topped with salmon, avocado, onion and melted cheese</i>	

FOCACCIAS

PROSCIUTTO	\$16.00
<i>Prosciutto, eggplant, sundried tomato and bocconcini cheese</i>	
CHICKEN	\$16.00
<i>Chicken, sundried tomato, mushroom and cheese</i>	
LEG HAM	\$14.00
<i>Leg ham, cheese and tomato</i>	
VEGETARIAN	\$16.00
<i>Roasted capsicum, eggplant, sundried tomato, mushroom and cheese</i>	
SALMON	\$16.00
<i>Salmon, cheese, avocado and onion</i>	
SALAMI	\$16.00
<i>Salami, tomato, cheese, roasted capsicum and Spanish onion</i>	

ADD FRIES TO MEAL **\$4.00**

BOWL OF FRENCH FRIES **\$9.50**

BOWL OF WEDGES **\$10.50**

Served with sour cream and sweet chilli sauce

appetisers & salads

APPETISERS

SOUP OF THE DAY	\$16.00
<i>Enquire with our friendly staff</i>	
TOMATO BRUSCHETTA	\$11.00
<i>Serving of two</i>	
HERB OR GARLIC BREAD	\$6.00
<i>Serving of three</i>	
TOPPAS	<i>(Please see pizzas)</i>
<i>Available in tomato or garlic</i>	
GARLIC PRAWNS	\$25.00*
PRAWN COCKTAIL	\$25.00*
PRAWN CUTLETS	\$25.00*
CALAMARI	\$25.00*
OYSTERS KILPATRICK	
<i>1/2 Dozen</i>	\$21.00*
<i>1 Dozen</i>	\$32.00*

ARANCINI BALL – with Napoli sauce, topped with mozzarella and served with your choice of salad or vegetables.
\$21.00

SALADS

(All salads garnished with either carrot or cabbage)

WARM CHICKEN & POTATO SALAD	\$18.00
<i>Lettuce with chicken, potato, tossed with pine nuts and a sweet chilli dressing</i>	
INSULATA PRIMAVERA	\$17.00
<i>Mixed garden salad with black olives, bocconcini cheese, Spanish onion, sundried tomatoes, topped with a red wine vinegar dressing</i>	
INSULATA CON CARNE	\$18.00
<i>Rocket and baby spinach with beef, avocado, roasted capsicum, sun dried tomatoes, red onion, fetta and a chilli dressing.</i>	
CHICKEN CAESAR SALAD	\$18.00
<i>Cos lettuce tossed with chicken, bacon, croutons topped with parmesan cheese and a creamy caesar dressing</i>	
GREEK SALAD	\$16.00
<i>Lettuce tossed with roma tomatoes, cucumber, black olives, Spanish onion, feta cheese drizzled with olive oil, lemon and oregano dressing</i>	
SIDE SALAD	\$10.00
<i>Lettuce, tomato, cucumber, onion and olives</i>	
INSALATA SALMON	\$18.00
<i>Mixed lettuce, strips of Salmon, avocado, capsicum, sundried tomatoes, with a red wine dressing.</i>	

children's menu

PASTA	\$13.50
<i>Available in spaghetti, ravioli, fettuccini, penne or gnocchi (add \$1.50) with your choice Bolognese or Napoletana sauce</i>	
MINI PIZZA	\$11.50
<i>Margherita– tomato and cheese</i>	
<i>Hawaiian– tomato, cheese, ham and pineapple</i>	
<i>Australiana– Tomato, cheese, ham and bacon</i>	
<i>Italiana– Tomato, cheese, ham, bacon and mushrooms</i>	
CHICKEN OR VEAL SCHNITZEL	\$14.00
<i>Served with fries and tomato sauce</i>	
CHICKEN NAPOLETANA	\$16.00
<i>Served with fries</i>	
CHICKEN NUGGETS	\$12.00
<i>Served with fries and tomato sauce</i>	
BOWL OF FRIES	\$9.50
<i>Served with tomato sauce and chicken salt</i>	
BOWL OF WEDGES	\$10.50
<i>Served with sour cream and sweet chilli sauce</i>	
FISH AND CHIPS	\$14.00
<i>Crumbed fish served with fries and tomato sauce</i>	

**Price of seafood subject to change with market value. Please enquire with your waitstaff.*

main meals

VEAL

(All meals served with vegetables)

VITELLO ALMONTE	\$32.00
<i>Veal cooked in a cream sauce with prawns, sun dried tomatoes, spinach and mushrooms topped with pine nuts</i>	
VITELLO VERONA	\$30.00
<i>Veal cooked with spinach, bocconcini cheese and olives in a Napoli sauce, topped with prosciutto</i>	
SALT IN BOCCA	\$30.00
<i>Tender veal topped with bacon, cooked in a white wine sauce</i>	
SCALOPINI FUNGHI	\$30.00
<i>Sliced veal with fresh mushrooms in a cream sauce</i>	
COTOLETTA BOLOGNESE	\$30.00
<i>Crumbed veal topped with mozzarella cheese and a Bolognese sauce</i>	
VIENNA SCHNITZEL	\$28.00
<i>Crumbed veal, deep fried</i>	

CHICKEN

(All meals served with vegetables)

POLLO ALLA ROSETTA	\$30.00
<i>Chicken fillets with sundried tomatoes, mushrooms and shallots in a Napoli and cream sauce</i>	
MANGO CHICKEN	\$30.00
<i>Sautéed chicken fillets with mango slices, orange liqueur and cream sauce, topped with almonds</i>	
POLLO PICANTINA	\$30.00
<i>Chicken fillets with eggplant, capsicum, olives and a touch of chilli in a Napoli sauce</i>	
CHICKEN SCALOPINI	\$30.00
<i>Chicken fillets with mushrooms in a cream sauce</i>	
AVOCADO CHICKEN	\$30.00
<i>Chicken fillets topped with avocado in a cream sauce</i>	
CHICKEN NAPOLOTANA	\$30.00
<i>Crumbed chicken topped with mozzarella cheese and Napoletana Sauce</i>	
CHICKEN SCHNITZEL	\$28.00
<i>Crumbed chicken, deep fried</i>	

STEAKS

(All meals served with vegetables)

SCOTCH FILLET STEAK (Gluten Free)	\$32.50
<i>Grilled scotch fillet</i>	
PLAIN GRAVY	\$2.50
BENVENUTI SAUCE	\$5.50
<i>Grilled scotch fillet cooked with spinach and mushrooms in a red wine and demiglaze sauce</i>	
PEPPER SAUCE	\$5.50
<i>Grilled scotch fillet with peppercorns, demiglaze and brandy</i>	
STEAK DIANNE SAUCE	\$5.50
<i>Grilled scotch fillet cooked with demiglaze, cream and brandy</i>	

SEAFOOD

(All meals served with vegetables)

GARLIC PRAWNS (GF)	\$32.00*
<i>Prawns fried in garlic and oil with a touch of chilli</i>	
PRAWN CUTLETS	\$29.00*
<i>Crumbed prawns served with salad and tartare sauce</i>	
CALAMARI	\$29.00*
<i>Crumbed calamari rings served with salad and tartare sauce</i>	
COZZE PICANTI	\$32.00*
<i>Steamed mussels in a Napoli sauce with a touch of chilli</i>	
PRAWNS PEPPATO	\$32.00*
<i>Prawns with peppercorns & shallots in a cream and brandy sauce</i>	
GRILLED FISH OF THE DAY	\$32.00*
<i>Grilled fish (enquire with our friendly staff)</i>	
FRITTO MISTO	\$32.00*
<i>Prawns, Calamari and fish fillets deep fried and served with salad</i>	

*Price of seafood subject to change with market value. Please enquire with your waitstaff.

pasta

Please choose from- spaghetti, homemade gnocchi, ravioli, fettuccine, penne or risotto (GF) and your choice of sauce

•Small \$18 •Small (w/Gnocchi) \$20.5

•Large \$21 •Large (w/Gnocchi) \$24

BENVENUTI - Spinach, mushrooms, sundried tomatoes, eggplant, garlic and a touch of chilli in Napoli sauce

AL BACIO - Chicken and mushrooms in a Napoli and cream sauce topped with prawns

DIAVOLA (GF) - Baby spinach and chilli in a Napoli sauce topped with prawns

MARINARA (GF) – (Small \$19* - Large \$21*) A selection of mixed seafood in a Napoli sauce

CHICKEN AVOCADO - Chicken and avocado in a cream sauce

CALABRESE - Hot salami, capsicum, olives and chilli in a Napoli sauce with a touch of cream

GORGONZOLA - Blue vein cheese and walnuts in a cream sauce

CAMPAGNOLA - Ham and mushrooms in a cream sauce

SICILIANA - Eggplant, olives, capers and a touch of tabasco in a Napoli sauce

AL PESTO - Sundried tomato pesto and chicken in a Napoli and cream sauce

BOLOGNESE - Traditional Italian style meat sauce

NAPOLETANA (GF) - traditional Italian style tomato sauce

PRAWN SPAGHETTI- (Small \$20.50* - Large \$23.50*) Prawns, cherry tomatoes, prosciutto, baby spinach, parmesan and chill tossed in olive oil.

LASAGNE - Homemade with Bolognese sauce

TRIS DI PASTA (Platters)

• Small (3 small pasta servings) \$47

• Large (3 large pasta servings) \$57

Your choice of three different pasta and sauce varieties.

Marinara add \$2.50 per serve, Gnocchi \$3 per serve

pizza

TRADITIONAL PIZZAS	S	L	F	J
SPECIAL	\$16	\$21	\$24	\$31
<i>Tomato, cheese, ham, mushrooms, seafood, anchovies, pineapple, olives, capsicums</i>				
ITALIANA	\$15	\$20	\$25	\$32
<i>Tomato, cheese, ham, bacon, mushrooms</i>				
CAPRICIOSCA	\$15	\$20	\$25	\$32
<i>Tomato, cheese, ham, mushrooms, anchovies, olives</i>				
NAPOLETANA	\$15	\$20	\$25	\$32
<i>Tomato, cheese, anchovies, olives</i>				
AUSTRALIANA	\$15	\$20	\$25	\$32
<i>Tomato, cheese, ham and bacon</i>				
MEXICANA	\$15	\$20	\$25	\$32
<i>Tomato, cheese, ham, mushrooms, hot chilli</i>				
HAWAIIAN	\$15	\$20	\$25	\$32
<i>Tomato, cheese, ham, pineapple</i>				
VEGETARIAN	\$15	\$20	\$25	\$32
<i>Tomato, cheese, mushrooms, olives, capsicums</i>				
MARGHERITA	\$15	\$20	\$25	\$32
<i>Tomato and cheese</i>				
THREE CHEESE	\$15	\$20	\$23	\$32
<i>Mozzarella, parmesan, blue vein</i>				
PEPPERONI	\$18	\$23	\$26	\$35
<i>Tomato, cheese, salami</i>				
MARINARA	\$17	\$23	\$27	\$33
TOPPA	\$12	\$16	\$20	\$25

Available in **tomato or garlic**

GOURMET PIZZAS	S	L	F	J
BENVENUTI	\$18	\$24	\$28	\$35
<i>Tomato, cheese, prosciutto, sun-dried tomato, eggplant, Italian roasted peppers, artichokes, olives</i>				
MILANESE	\$18	\$24	\$28	\$34
<i>Tomato, cheese, prosciutto, eggplant, Italian roasted peppers</i>				
PUGLIESE	\$18	\$24	\$28	\$34
<i>Tomato, prosciutto, rocket lettuce, parmesan cheese and olive oil</i>				
FIRENZE	\$18	\$24	\$28	\$34
<i>Tomato, cheese, sun-dried tomato, eggplant, artichokes</i>				
PAESANA	\$18	\$24	\$28	\$34
<i>Tomato, cheese, sun-dried tomato, artichokes and olives</i>				
ROMANA	\$18	\$24	\$28	\$34
<i>Tomato, cheese, salami, mushrooms, Italian roasted peppers, artichokes, olives</i>				
SICILIANA	\$18	\$24	\$28	\$34
<i>Tomato, cheese, mushroom, salami, roasted peppers</i>				
BBQ MEAT LOVERS	\$19	\$25	\$29	\$37
<i>Tomato, ham, bacon, salami, cheese, bbq sauce</i>				
BBQ CHICKEN	\$19	\$25	\$29	\$37
<i>Tomato, cheese, ham, bacon, chicken, bbq sauce</i>				

GLUTEN FREE PIZZA BASES- large size only, additional \$5.50. (All pizza toppings are gluten free).

did you know..

The Benvenuti gourmet pizza recipe originated from Sam's family, bringing it to the restaurant menu in January 2002 for everyone to enjoy. In May 2016, Benvenuti Restaurant competed in the Global Pizza Challenge in Sydney with our unique Benvenuti pizza, where the restaurant placed first in the best meat pizza section!

coffee & dessert

TIRAMISU (HOMEMADE)

\$10.50

The name in Italian means "pick me up" and that is exactly what this dessert does. A homemade authentic dessert with a cream filling between layers of Italian biscuits dipped in espresso coffee

STICKY DATE CAKE (HOMEMADE)

\$10.50

Our famous sticky date cake served with a warm caramel sauce

SONNY BAR (HOMEMADE)

\$9.50

A centre of chocolate "honeycomb" ice cream between layers of biscuit

PROFITEROLES

\$10.50

Delicious choux pastries filled with delicious vanilla custard lightly drizzled with chocolate sauce and garnished with strawberry and cream

PAVLOVA

A traditional meringue dessert topped with whipped cream, strawberries, kiwi fruit drizzled with passionfruit **\$10.50**

CHEESECAKE OF THE DAY

\$10.50

Please refer to our blackboard for cheesecake of the day, or enquire with our friendly staff

GELATO

Beautiful homemade Italian gelato

1 Scoop \$5.50 2 Scoops \$7.50 3 Scoops \$10.50

WARM CHOCOLATE PUDDING

\$10.50

LAVA CAKE Chocolate cake with a liquid chocolate centre

\$10.50

BACI ICE-CREAM

A combination of chocolate and hazelnut ice-cream with a hard chocolate outer layer

\$10.50

(All desserts can be served with ice-cream **\$4.50**)

Cappuccino	\$4.00	Latte	\$4.50
Muggacino	\$4.50	Vienna Coffee	\$7.00
Short Black	\$3.50	Affogato	\$12.00
Long Black	\$4.00	With Liqueur	
Flat White	\$3.50	Tea	\$3.50
Macchiato	\$3.50	(Black Tea, Earl Grey, English Breakfast, Green, Peppermint, Lemon or Chamomile)	
Hot Chocolate (Served in mug size)	\$4.50	Pot of Tea	\$6.00

LIQUEUR COFFEES

A shot of your favourite liqueur in a Vienna coffee

\$9.00

Spanish - Cointreau

Roman - Sambuca

Irish - Scotch

French - Grand Marnier

Scottish - Drambuie

Russian - Vodka

Jamaican - Tia Maria

Gaelic - Baileys

Soy milk and/or decaffeinated coffee extra

\$0.50

Flavoured syrups extra (butterscotch, vanilla, caramel, hazelnut)

\$0.50