

APPETIZERS

BERNINI'S FAMOUS CALAMARI

Bernini's Signature Lemon Pepper Scented Flash Fried Calamari Served with Marinara

BRUSCHETTA

Toasted Crostini with Fresh Tomatoes, Garlic & Basil Finished with Extra Virgin Olive Oil & Balsamic Drizzle

Add: Fresh Mozzarella

FLATBREAD

Wood Fired Flatbread Topped with Roasted Fennel, Shaved Parmesan & Goat Cheese Marinara

EGGPLANT ROLLITINI

Crispy Fried Eggplant Rolled with Goat Cheese, Sundried Tomatoes & Basil Topped with Spinach Pesto & Marinara Sauce

SAUSAGE & PEPPERS

Onions, Red & Yellow Peppers, & Sausage Served in a Garlic Olive Oil

CARPACCIO

Pepper Crusted, Seared Thin Beef Tenderloin with Capers, Red Onions, Shaved Parmesan, Crostini & a White Truffle Balsamic Drizzle

SHRIMP SCAMPI

Sautéed Shrimp Served Traditional Scampi Style

LOLLIPOP LAMB

Grilled Lamb Chops with Mint Basil Pesto over Grilled Onion Hummus

SOUPS AND SALADS

ZUPPA DEL GIORNO

Fresh Soup Made Daily – Ask Your Server for Today's Special

MISTA

Mescal Greens Tossed with Bernini's House Vinaigrette Garnished with Bleu Cheese, Dried Cranberries, Pine Nuts & Shaved Red Onions

SMALL CAESAR

Classic Caesar with Parmesan Shavings & Garlic Croutons

CAPRESE

Red & Yellow Tomatoes, Fresh Mozzarella, Sundried Tomato Pesto, Chiffonade Basil & Extra Virgin Olive Oil with a Balsamic Drizzle

BERNINI SALAD

Marinated Artichoke Hearts, Radicchio, Asparagus, Baby Greens, Bleu Cheese, Endive & Tomatoes with a Sweet/Tart Herb Dressing

LARGE CHICKEN CAESAR

Classic Caesar Salad with Grilled Marinated Breast of Chicken, Parmesan Shavings & Croutons

WOOD FIRED PIZZA

MARGHERITA

Mozzarella, Basil & Classic Tomato Sauce

AMERICANO

Pepperoni, Mozzarella & Tomato Sauce

PUTTANESCA

Mozzarella, Kalamata & Green Olives, Red Onions, Feta Cheese, Tomatoes, Capers, Anchovies & Tomato Sauce

FLORENTINE

Mozzarella, Spinach, Tomatoes, Ricotta, Onions & Tomato Sauce

SMOKED BACON

Applewood Smoked Bacon, Red & Yellow Tomatoes, Mozzarella & Tomato Sauce

CAESAR

Grilled Chicken, Red Onions, Romaine Lettuce, Mozzarella & Parmesan Cheese with Caesar Dressing

CHICKEN PARMESAN

Mozzarella, Breaded Chicken, Tomatoes, Parmesan Cheese & Tomato Sauce

WILD MUSHROOM

Wild Mushrooms, Goat Cheese, Mozzarella, Shaved Parmesan & Basil Pesto

GILROY

Roasted Garlic Puree, Mozzarella, Grilled Chicken, Goat Cheese, Sweet Onions, Marinated Artichokes & Tomatoes

GENOVESE

Mozzarella, Ricotta Cheese, Grilled Chicken, Parmesan Cheese, Tomatoes & Basil Pesto

NEW YORKER

Roasted Peppers, Onions, Mushrooms, Italian Sausage, Pepperoni, Mozzarella & Tomato Sauce

PASTA

VEAL LASAGNA

Layers of Veal Bolognese, Ricotta Cheese, Sautéed Spinach, Pasta Sheets & Marinara Sauce

JASON'S FAVORITE

Capellini Tossed with Grilled Chicken Breast, Tomatoes, Garlic, Basil, Extra Virgin Olive Oil, Marinara Sauce & Parmesan Cheese

RAVIOLI BOLOGNESE

Cheese Ravioli Tossed In a Rich Veal Bolognese Sauce, Tomatoes, Marinated Portabello Mushrooms, Mascarpone Cheese & Finished with a Splash of Red Wine

CLAM LINGUINI

Fresh Littleneck Clams Sautéed in a Roasted Garlic Saffron Broth with Pancetta, Roasted Fennel & Basil Served over Linguini

SHRIMP ORECCHIETTE

Sautéed Shrimp with Spinach, Tomatoes & Fresh Rosemary in a White Truffle Alfredo Sauce Served with Orecchiette Pasta

CINZANO de PESCE

Shrimp, Mussels, Clams, Fresh Fish Medallions & Blue Crab Sautéed in a Sweet Red Vermouth Marinara Sauce with Crushed Red Pepper Served over Linguini

LAMB RAGU

Roasted Leg of Lamb Slow Braised in a Vegetable Marinara & Tossed with Papperdelle Pasta

ENTREES

CHICKEN MADEIRA

Grilled Chicken Breast with Goat Cheese & a Madeira Wine Sauce Served over Grilled Portabello Mushroom & Caramelized Pearl Onion

PORK OSSO BUCO

Slow Braised Pork Osso Buco with Natural Au Jus, Roasted Fennel Saffron Risotto & a Grilled Carrot

ATLANTIC SALMON

Grilled Atlantic Salmon with Sautéed Leeks, Tri- Color Swiss Chard, Kalamata Olives Topped with a Pommerey Piccata Sauce

GROUPER

Bernini's Signature Pistachio Nut Crusted Grouper Served with Mashed Potatoes & Broccolini with a Marsala Brown Butter Sauce

CRISPY DUCK

Crispy Half Duck Served with Goat Cheese Mashed Potatoes, Broccolini & Topped with a Vanilla & Dried Cherry Chianti Sauce

FILET

Grilled 8 oz Tenderloin Served over Mashed Potatoes, Grilled Asparagus, Bernini's Signature Steak Sauce & Topped with Bleu Cheese Crumbles

VEAL CHOP

Grilled Veal Chop Topped with Chanterelle Mushrooms & Served over Slow Stewed Cannellini Beans, Plum Tomatoes Ragu

DESSERTS

FRENCH VANILLA GELATO

Palazzolo's Pure Tahitian Vanilla Blended with Egg Yolks & Fresh Cream

CHAMPAGNE RASPBERRY SORBETTO

Fresh Red Raspberries Blended with Champagne

CAPPUCCINO HAZELNUT GELATO

Smooth Coffee Steeped with Fresh Cream & Ground Fresh Roasted Hazelnut

KEY LIME PIE

Topped with Whipped Cream

CRÈME BRULEE 'TO DIE FOR'

Served with Fresh Field Berries

FLOURLESS CHOCOLATE CAKE

Two Layers of Belgian Chocolate Cake with a White Chocolate Ganache Topped with Cocoa Whipped Cream

BERNINI TIRAMISU

"Award Winning"

CHEESECAKE

with Fresh Berries

INDULGE IN A SAMPLER PLATTER FOR THE TABLE

Enjoy a Trio of Bernini's Homemade Desserts: Flourless Chocolate Cake, Tiramisu & Crème Brulee