

BERNINI

INNOVATIVE ITALIAN CUISINE

DINNER

Bernini, where "Taste is a Matter of Art."

APPETIZERS

BRUSCHETTA

Diced Fresh Tomatoes, Garlic, Basil, Extra Virgin Olive Oil & Fresh Mozzarella Served on House Made Focaccia, Finished with Balsamic Reduction 9

CALAMARI

Lemon Pepper Scented Flash Fried Calamari Served with Remoulade, Lemon Aioli & Classic Tomato Sauce 10

EGGPLANT STACK

Chef Moises Famous Peeled Eggplant, Italian Seasoned Breadcrumbs, Ricotta, with House Made Red Sauce and topped with grated Mozzarella 9

BEEF CARPACCIO*

Thinly Sliced Beef Filet with Capers, Shaved Red Onions, Pecorino Romano & Garlic Crostini Finished with Balsamic Reduction & White Truffle Oil 11

SAUSAGE & PEPPERS*

House Made Italian Sausage, Sweet Onions, Roasted Red Peppers & Spicy Tomato Sauce 10

BLEU CHEESE MUSSELS*

Fresh Mussels with Fennel, Shallots, Garlic, Grape Tomatoes, Pancetta & Gorgonzola Cream Sauce 11

LOLLIPOP LAMB*

Grilled Lamb Chops, Basil Pesto & Daily Hummus 14

SOUP & SALADS

ZUPPA DEL GIORNO

Fresh Soup Made Daily 7

MISTA*

Mescal Greens, Gorgonzola, Dried Cranberries, Toasted Pine Nuts, Shaved Red Onions & Balsamic Vinaigrette 7

CAESAR*

Classic Caesar with Shaved Pecorino Romano & Garlic Crostini 7 **Entrée Size 11**

THE CIGAR CITY CHOP*

Romaine, Genoa Salami, Ham, Provolone, Marinated Artichoke Hearts, Red Onions, Asparagus, Grape Tomatoes, Shaved Carrots, Toasted Almonds & Italian Vinaigrette 11

BARATTA CAPRESE*

Fresh Tomatoes, Baratta Mozzarella, Arugula, Garlic Infused Olive Oil, Fresh Basil & Balsamic Reduction 11

THE 17TH STREET*

Baby Arugula, Applewood Smoked Bacon, Candied Pine Nuts, Gorgonzola, Fresh Tomato & Dijon Vinaigrette 12

PEAR & ARUGULA*

Baby Arugula, Port Wine Poached Pears, Goat Cheese, Toasted Almonds & Champagne Cherry Vinaigrette 11

ADD TO ANY SALAD:

Chicken 4 Grilled Shrimp 6
Salmon 8 Steak 8

HOUSE MADE PIZZAS

MARGHERITA

Garlic Infused Olive Oil, Sliced Tomato, Mozzarella & Fresh Basil 11 **Add Bacon 2**

AMERICANO

Plum Tomato Sauce, Pepperoni & Mozzarella 12

WILD MUSHROOM

Basil Pesto, Crimini Mushrooms, Goat Cheese, Pecorino Romano & Mozzarella 15

SALSICCIA

Plum Tomato Sauce, Italian Sausage, Grape Tomatoes, Roasted Fennel, Pecorino Romano & Mozzarella 14

NEW YORKER

Plum Tomato Sauce, Pepperoni, Italian Sausage, Crimini Mushrooms, Sweet Onions, Pepperoncini & Mozzarella 15

CAESAR

Caesar Dressing, Grilled Chicken, Red Onions, Pecorino Romano & Mozzarella Topped with a Caesar Salad 14

GILROY

Roasted Garlic Puree, Grilled Chicken, Marinated Artichoke Hearts, Sweet Onions, Grape Tomatoes, Goat Cheese & Mozzarella 15

WHITE PIE

Garlic Infused Olive Oil, Spinach, Ricotta Impastata & Mozzarella 14

DI PARMA

Plum Tomato Sauce, Prosciutto, Grape Tomatoes & Fresh Mozzarella Finished with Baby Arugula, Balsamic Reduction & White Truffle Oil 16

PASTAS & RISOTTO

RISOTTO OF THE DAY

TORTELLONI CARBONARA

House Made Italian Sausage, Sweet Green Peas, Crispy Pancetta & Toasted Pistachios 25

PENNE DE LA GRANA

Sautéed Grape Tomatoes, Fresh Garlic, Olive Oil, Fresh Mozzarella & Basil 18

SHRIMP ORECCHIETTE

Sautéed Shrimp, Grape Tomatoes & Spinach in a White Truffle Alfredo Sauce 26

PENNE SICILIA

House Made Veal Meatballs & Italian Sausage, Grape Tomatoes, Hard Boiled Egg, Classic Tomato Sauce & Ricotta Impastata 25

VEAL LASAGNA

Ground Veal & Pork Layered with Ricotta, Mozzarella & Classic Tomato Sauce 22

RIGATONI BOLOGNESE

Veal & Pork Bolognese with Carrots, Onions, Plum Tomatoes, Pancetta & Mascarpone Cheese Finished with a Splash of Red Wine 22

CIOPPINO

Sautéed Shrimp, Mussels, Fresh Littleneck Clams, Fresh Fish Medallions & Spicy Sweet Vermouth Tomato Sauce Tossed with Linguine 28

GNOCCHI WITH BEEF RAGOUT

Potato Gnocchi, Braised Beef Short Rib Ragout, Parmesan Cheese & Olive Oil 24

LINGUINE A LA VONGOLE

Fresh Littleneck Clams Sautéed in a Roasted Garlic Saffron Broth with Pancetta, Roasted Fennel & Basil Served over Linguine 26

ENTRÉES

CHEF'S NIGHTLY SPECIAL Ask Your Server

CHICKEN ARROSTO*

Herb Roasted Half Chicken, Fingerling Potatoes, Seasonal Vegetable & Caper-Thyme Butter Sauce 24

ATLANTIC SALMON*

Blackened Atlantic Salmon, Seasonal Vegetable & White Wine Lemon Butter 26

CRISPY DUCK

Maple Leaf Farm's Roasted Duck, Seasonal Vegetables, Roasted Garlic Mashed Sweet Potatoes & Dried Cherry Red Wine Demi-Glace 28

GROUPE

Pistachio Crusted Gulf Grouper, Roasted Garlic Mashed Potatoes, Seasonal Vegetable & Honey Marsala Brown Butter MKT

PARMESAN, MARSALA OR PICCATA

Chicken 26 Pan Seared Veal Cutlet 30
Served with seasonal vegetables
Add a side of pasta 4

FILET*

Grilled Filet of Beef, Roasted Garlic Mashed Potatoes, Seasonal Vegetable, served with rich creamy Bleu Cheese sauce 30

VEAL CHOP*

Grilled Veal Chop, Prosciutto, Fontina, Truffle Risotto & a Mushroom, Dill & Sherry Cream Sauce 39

PORK OSSO BUCCO*

Braised Pork Shank, Roasted Fennel Saffron Risotto & Natural Au Jus 30

*AVAILABLE GLUTEN FREE

SERVICE CHARGE OF \$2.95 IS ADDED FOR ALL SPLIT MENU ITEMS (PIZZA EXCLUDED)

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DESSERTS

GELATO

Tahitian Vanilla, Triple Chocolate or Salted Caramel 6

SORBET

Raspberry Champagne 6

KEY LIME PIE

Famous Mike's Pies 7

FLOURLESS CHOCOLATE CAKE

Flourless Belgian Chocolate Cake, White Chocolate Ganache & Cocoa Whipped Cream 7

CRÈME BRULEE

Served with Fresh Strawberries 7

TIRAMISU

Espresso Soaked Lady Fingers Layered with Vanilla Mascarpone Cream 7

AUNT COOKIE'S CASSATA CAKE

A Classic Family Recipe of Layered Pound Cake with Anise & Almond Ricotta Whipped Cream, Chocolate Chips & Maraschino Cherries 7

WINE SELECTIONS

GLASS / BOTTLE

CHAMPAGNE

KORBEL, CALIFORNIA	8 / 32
ZONIN, PROSECCO, ITALY, SPLIT / BOTTLE	11 / 36
CHARLES DE FÈRE, JEAN LOUIS, (SPLIT)	11
CHANDON SPARKLING, ROSE, CALIFORNIA (SPLIT)	14
SCHRAMSBERG, BLANC DE NOIRS, CALIFORNIA	82
VEUVE CLICQUOT, YELLOW LABEL, FRANCE	100
BILLECART SALMON, BRUT, ROSE, FRANCE	135
DOM PERIGNON, EPERNAY FRANCE	325

PINOT GRIGIO

MEZZACORONA, ITALY	8 / 32
RUFFINO, "LUMINA", ITALY	33
CÁ BOLANI, ITALY	36

OTHER WHITES

RELAX, RIESLING, GERMANY	7 / 28
CORVO, MOSCATO, ITALY	8 / 32
FRENZY, SAUVIGNON BLANC, NEW ZEALAND	9 / 36
BODEGA COLOME, TORRONTES, ARGENTINA	9 / 36
ARINZANO, HACIENDA WHITE, SPAIN	12 / 48
PINE RIDGE, WHITE BLEND, CALIFORNIA	36
KIM CRAWFORD, SAUVIGNON BLANC, NEW ZEALAND	36
GROTH, SAUVIGNON BLANC, NAPA	45

CHARDONNAY

HARKEN, CALIFORNIA	8 / 32
KENDALL JACKSON, SPECIAL SELECT, CALIFORNIA	10 / 40
SMOKE TREE, SONOMA COAST	13 / 52
SONOMA-CUTRER, RUSSIAN RIVER	14 / 56
GLEN CARLOU, SOUTH AFRICA	36
BYRON, SANTA BARBARA	44
CAMBRIA, BENCHBREAK, SANTA MARIA	44
ARINZANO, SPAIN	48
FARMSTEAD, NAPA	52
ROMBAUER, CARNEROS	70

MERLOT

CONO SUR, CHILE	8 / 32
MEZZACORONA, ITALY	27
SANTA EMA RESERVE, CHILE	36
DUCKHORN, NAPA	101

GLASS / BOTTLE

PINOT NOIR

MEIOMI, CALIFORNIA	12 / 37
CARMEL ROAD, MONTEREY	35
DELOACH, SONOMA	36
LA CREMA, SONOMA COAST	48
SONOMA-CUTRER, RUSSIAN RIVER VALLEY	68

ITALIAN RED

ZONIN, MONTEPULCIANO,	8 / 32
FRESCOBALDI "CASTIGLIONI", CHIANTI TUSCANY	9 / 36
BUTERA, NERO D'AVOLA, SICILY	36
LUCE LUCENTE, SUPER TUSCAN	60
LUIGI RIGHETTI AMARONE, VENETO	72
BATASIOLO, BAROLO, PIEDMONT	76
TOMMASI AMARONE, VENETO	120

OTHER REDS

MURPHY-GOODE, RED BLEND, SONOMA	8 / 30
TERRAZAS, MALBEC, ARGENTINA	9 / 36
COPPOLA, CLARET, CALIFORNIA	11 / 44
MICHAEL DAVID, "PETITE PETIT" PETITE SIRAH, LODI	11 / 44
ALEXANDER VALLEY VINEYARDS, TEMPTATION, RED BLEND, SONOMA	33
14 HANDS, HOT TO TROT, RED BLEND, WASHINGTON STATE	33
BOGLE, OLD VINE ZINFANDEL, CALIFORNIA	34
CONUNDRUM, RED BLEND, CALIFORNIA	36
KAIKEN, MALBEC, ARGENTINA	36
ARINZANO, ROSE', SPAIN	48
NUMANTHIA, TERMES, RED BLEND, SPAIN	48
1,000 STORIES, ZINFANDEL, CALIFORNIA	48
ACHAVAL FERRER, MALBEC, ARGENTINA	68
"THE PRISONER", RED BLEND, NAPA	77
OPUS ONE, NAPA (ASK FOR AVAILABLE VINTAGE)	

CABERNET SAUVIGNON

BODEGA NORTON, ARGENTINA	7 / 28
AVALON, CALIFORNIA	8 / 32
MURPHY-GOODE, SONOMA	9 / 36
HESS, SHIRTTAIL, LAKE COUNTY	13 / 52
AUSTERITY, PASO ROBLES	40
J.LOHR, "SEVEN OAKS", PASO ROBLES	40
CHATEAU MONTELENA, NAPA	73
SILVERADO, NAPA	85
NEWTON UNFILTERED, NAPA	83
FRANK FAMILY, NAPA	84
CLIFF LEDE, NAPA	137

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