

# BERNINI



## PRIVATE PARTY DINNER MENU

**\$44.95 PER GUEST**

BAR: WINE PER BOTTLE/PER DRINK

Plus 7% Sales Tax

### APPETIZERS

PLATTERS OF

#### BRUSCHETTA

Roma Tomatoes, Garlic and Basil Finished With Extra Virgin Olive Oil and Balsamic Drizzle

#### CALAMARI

Lemon Pepper Scented Calamari Served with a Marinara Sauce

#### SAUSAGE & PEPPERS

Handmade Italian Sausage with Red Peppers, Onions in a Spicy Marinara

### SALADS

CHOICE OF 1

#### CLASSIC CAESAR SALAD

Traditional Caesar Salad with Garlic Crostini with Homemade Croutons

#### MISTA SALAD

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

# ENTRÉES

CHOICE OF 1

## CRISPY DUCK

Maple Leaf Farms Half Duck Served With Goat Cheese Mashed Potatoes, Broccolini & Topped with a Dried Cherry Vanilla Demi-Glace

## MARKET FRESH SALMON

Blackened Atlantic Salmon with Sautéed Zucchini, Squash & Spinach Finished with Lemon Butter

## SPAGHETTI DE LA GRANA

Blackened Atlantic Salmon over Sautéed Spinach, Squash, and Zucchini, finished with White Wine and Lemon Butter

# DESSERT

PLATTERS OF

Assorted Bernini Dessert