

# BERNINI



**WOULD LIKE TO WELCOME**

\$ 36.95 per person plus 7% sales tax

## APPETIZERS

PLATTERS OF:

### FLASH FRIED CALAMARI

Lemon Pepper Scented Served with a Marinara Sauce

### BRUSCHETTA

Roma Tomatoes, Garlic and Basil Finished with Olive Oil

### SAUSAGE & PEPPERS

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

## SALAD

CHOICE OF 1:

### CLASSIC CAESAR SALAD

With Homemade Croutons

### MISTA SALAD

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

## ENTRÉE

CHOICE OF 1:

### FILET MIGNON

4 oz Filet, with Herbed Mashed Potatoes, Asparagus, Crimini Mushrooms, and Onions

### CHICKEN ARROSTO

a Roasted Quarter Chicken served over Herb Roasted Potatoes and Asparagus, finished with Piccata Sauce

### ATLANTIC SALMON

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

## DESSERT

PLATTERS OF:

Assortment of Bernini Desserts

# BERNINI



## WOULD LIKE TO WELCOME

\$ 35.95 per person plus 7% sales tax

## APPETIZERS

PLATTERS OF:

### FLASH FRIED CALAMARI

Lemon Pepper Scented Served with a Marinara Sauce

### BRUSCHETTA

Roma Tomatoes, Garlic and Basil Finished with Olive Oil

### SAUSAGE & PEPPERS

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

## SALAD

CHOICE OF 1:

### CLASSIC CAESAR SALAD

With Homemade Croutons

### MISTA SALAD

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

## ENTRÉE

CHOICE OF 1:

### CRISPY DUCK

served over Herbed Mashed Potatoes and Broccolini, finished with a Burgundy Cherry Demi-Glace

### VEGETABLE POMODORO

Roasted Seasonal Vegetables tossed with Spaghetti in a Roasted Garlic and Red Wine Pomodoro

### SHRIMP ORECCHIETTE

Sautéed Shrimp with Grape Tomatoes and Spinach, tossed with Orecchiette in a White Truffle Alfredo

## DESSERT

PLATTERS OF:

Assortment of Bernini Desserts

# BERNINI



WOULD LIKE TO WELCOME  
\$ 33.95 per person plus 7% sales tax

## APPETIZERS

PLATTERS OF:

### FLASH FRIED CALAMARI

Lemon Pepper Scented Served with a Marinara Sauce

### BRUSCHETTA

Roma Tomatoes, Garlic and Basil Finished with Olive Oil

### SAUSAGE & PEPPERS

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

## SALAD

CHOICE OF 1:

### CLASSIC CAESAR SALAD

With Homemade Croutons

### MISTA SALAD

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

## ENTRÉE

CHOICE OF 1:

### CHICKEN ARROSTO

a Roasted Quarter Chicken served over Herb Roasted Potatoes and Asparagus, finished with Piccata Sauce

### FILET SKEWERS

Herb Marinated Filet Skewers with Green Bell Peppers, Grape Tomatoes, and Red Onions, served over Herbed Mashed Potatoes with a Red Wine Reduction

### LINGUINI A LA VONGOLE

Local Littleneck Clams tossed with Pancetta and Linguine in a Roasted Garlic and Saffron Clam Broth

## DESSERT

PLATTERS OF:

Assortment of Bernini Desserts

# BERNINI



## WOULD LIKE TO WELCOME

\$ 33.95 per person plus 7% sales tax

## APPETIZERS

PLATTERS OF:

### FLASH FRIED CALAMARI

Lemon Pepper Scented Served with a Marinara Sauce

### BRUSCHETTA

Roma Tomatoes, Garlic and Basil Finished with Olive Oil

### SAUSAGE & PEPPERS

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

## SALAD

CHOICE OF 1:

### CLASSIC CAESAR SALAD

With Homemade Croutons

### MISTA SALAD

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

## ENTRÉE

CHOICE OF 1:

### GRILLED HANGER STEAK

served over Herbed Mashed Potatoes and Grilled Asparagus, finished with a Gorgonzola Cream Sauce

### CIOPPINO A LA CINZANO

Local Littleneck Clams, P.E.I. Mussels, and Shrimp, Sautéed in A Spicy, Sweet Vermouth Pomodoro, tossed with Spaghetti

### CHICKEN MARSALA

Grilled Chicken Breast, topped with Portabella Mushrooms and Goat Cheese, served over Linguini, with a Crimini Mushroom Marsala Demi-Glace.

## DESSERT

PLATTERS OF:

Assortment of Bernini Desserts

# BERNINI



## WOULD LIKE TO WELCOME

\$ 31.95 per person plus 7% sales tax

## APPETIZERS

PLATTERS OF:

### FLASH FRIED CALAMARI

Lemon Pepper Scented Served with a Marinara Sauce

### BRUSCHETTA

Roma Tomatoes, Garlic and Basil Finished with Olive Oil

### SAUSAGE & PEPPERS

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

## SALAD

CHOICE OF 1:

### CLASSIC CAESAR SALAD

With Homemade Croutons

### MISTA SALAD

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

## ENTRÉE

CHOICE OF 1:

### CHICKEN ORECCHIETTE

Blackened Chicken, Grape Tomatoes, and Spinach tossed with Orecchiette in Pecorino Cream Sauce

### LINGUINI DE LA GRANA

Grape Tomatoes, Fresh Mozzarella, and Basil tossed with Spaghetti in Garlic Oil

### ATLANTIC SALMON

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

## DESSERT

PLATTERS OF:

Assortment of Bernini Desserts