

# BERNINI



## *WOULD LIKE TO WELCOME*

\$74.95 per person

7% Sales Tax

## APPETIZER

*(PLATTERS OF)*

### *GRILLED COLOSSAL SHRIMP*

served with a Lemon and Balsamic Reduction

### *ROASTED PORCINI AND CRIMINI MUSHROOMS*

Served on House Made Baguette with Truffled Herb Cannellini Bean Puree

### *BEEF TENDERLOIN CANAPÉ*

Blackened Beef Carpaccio, Red Onions, & Shaved Parmesan Served On Top of Garlic Crostini with White Truffle Balsamic Drizzle

### *LOLLIPOP LAMB*

Grilled Lamb Chops served with House Made Roasted Red Pepper Hummus

## SALAD

*(CHOICE OF)*

### *CHOPPED SALAD*

Romaine Lettuce Tossed with Genoa Salami, Provolone Cheese, Asparagus, Cherry Tomatoes, Marinated Artichokes, Shaved Carrots, & Italian Vinaigrette

### *17<sup>th</sup> STREET SALAD*

Fresh Arugula, Yellow Teardrop Tomatoes, Gorgonzola, Candied Pine Nuts, Applewood Smoked Bacon, & Dijon Vinaigrette

## ENTRÉE

*(CHOICE OF)*

### *COWBOY RIBEYE*

Charred Bone-In Ribeye served with Peruvian Potatoes, Broccolini and Sweet Corn Puree

### *CHILEAN SEA BASS*

Pan Seared, Pesto Marinated Chilean Sea Bass, Lemon and Orange Gremolata, and Rainbow Chard served over Red Pepper and Saffron Rice Pilaf

### *DUCK CONFIT*

Slow Cooked Duck with Roasted Mushrooms, Truffle Risotto, and a Black Mission Fig Compote

### *SEAFOOD FRA DIAVOLO*

Maine Lobster, Local Shrimp, and Lump Crab Sautéed in Spicy Pomodoro Sauce with Baby Arugula, Red and Yellow Cherry Tomatoes, & Bucatini

## DESSERT

*BERNINI'S FLOURLESS CHOCOLATE CAKE, HOUSE MADE MINIATURE CANNOLIS  
AND TIRAMISU*

# BERNINI



*WOULD LIKE TO WELCOME*

**\$54.95 per person**

7% Sales Tax

## APPETIZER

*(PLATTERS OF)*

### *BEEF TENDERLOIN CANAPÉ*

Blackened Beef Carpaccio, Red Onions, & Shaved Parmesan Served On Top of Garlic Crostini with White Truffle Balsamic Drizzle

### *STUFFED MUSHROOM CAPS*

Sausage & Fennel Stuffed Crimini Mushroom Caps with

### *SHRIMP COCKTAIL*

Jumbo Butterfly Gulf Shrimp with Lemon & Traditional Cocktail Sauce

### *LOLLIPOP LAMB*

Grilled Lamb Chops served with House Made Roasted Red Pepper Hummus

## SALAD

*(CHOICE OF)*

### *CHOPPED SALAD*

Romaine Lettuce Tossed with Genoa Salami, Provolone Cheese, Asparagus, Cherry Tomatoes, Marinated Artichokes, Shaved Carrots, & Italian Vinaigrette

### *17<sup>th</sup> STREET SALAD*

Fresh Arugula, Yellow Teardrop Tomatoes, Gorgonzola, Candied Pine Nuts, Applewood Smoked Bacon, & Dijon Vinaigrette

## ENTRÉE

*(CHOICE OF)*

### *BEEF TENDERLOIN*

8 ounce Grilled Beef Tenderloin on Herb Mashed Potatoes & Grilled Asparagus, Topped with Sautéed Mushrooms & Onions

### *LOBSTER & FARFALLE FONDUTA*

Maine Lobster Sautéed with Sundried Tomatoes and Baby Spinach tossed with Farfalle in a Five Cheese Cream Sauce

### *CRISPY DUCK*

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

### *SPAGHETTI DE LA GRANA*

Sautéed Yellow and Red Grape Tomatoes, Minced Garlic, Extra Virgin Olive Oil, House Made Smoked Mozzarella, & Fresh Basil

## DESSERT

*BERNINI'S FLOURLESS CHOCOLATE CAKE, HOUSE MADE MINIATURE CANNOLIS, TIRAMISU*

# BERNINI



## WOULD LIKE TO WELCOME

\$44.95 PER PERSON.  
plus 7% sales tax

### APPETIZER (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 and PEPPERS*

Homemade Sausage with Roasted Peppers and Onions in a Spicy Marinara Sauce

### SALAD (CHOICE OF)

#### *HOUSE MISTA SALAD*

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

#### *CLASSIC CAESAR SALAD*

Traditional Caesar Salad with Garlic Crostini

### ENTREE (CHOICE OF)

#### *CHICKEN ARROSTO*

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

#### *MARKET FRESH SALMON*

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

#### *SPAGHETTI DE LA GRANA*

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

#### *BEEF TENDERLOIN*

8 ounce Beef Tenderloin on Herb Mashed Potatoes, Broccolini & Topped with Sautéed  
Mushrooms & Onions

### DESSERT

(PLATTERS OF)

ASSORTMENT OF BERNINI DESSERTS

# BERNINI



## *WOULD LIKE TO WELCOME*

\$64.95 per person  
7% Sales Tax

### APPETIZER

*(PLATTERS OF)*

#### *GRAVLAX*

Salmon Cured with Fresh Dill and Herbed Sea Salt, served with Capers, Red Onions, and Crostinis

#### *GOAT CHEESE, ROASTED PEPPER AND TOMATO BRUSCHETTA*

Served on Garlic House Made Baguettes

#### *SHRIMP COCKTAIL*

Jumbo Butterfly Gulf Shrimp with Lemon Scented Cocktail Sauce

#### *LOLLIPOP LAMB*

Grilled Lamb Chops served with House Made Roasted Red Pepper Hummus

### SALAD

*(CHOICE OF)*

#### *CHOPPED SALAD*

Romaine Lettuce Tossed with Genoa Salami, Provolone Cheese, Asparagus, Cherry Tomatoes, Marinated Artichokes, Shaved Carrots, & Italian Vinaigrette

#### *17<sup>th</sup> STREET SALAD*

Fresh Arugula, Yellow Teardrop Tomatoes, Gorgonzola, Candied Pine Nuts, Applewood Smoked Bacon, & Dijon Vinaigrette

### ENTRÉE

*(CHOICE OF)*

#### *N.Y. STRIP*

Grilled New York Strip topped with Lump Crab and Bernaise, served over Roasted Fingerlings and Asparagus

#### *SNAPPER*

Blackened American Red Snapper topped with a White Wine and Lemon Butter Sauce, served over Sautéed Spinach and Roasted Fennel and Saffron Risotto

#### *CHICKEN CACCIATORE*

Braised Half Chicken, served in a Red Wine and Plum Tomato Sauce, served with Roasted Vegetables, Rice Pilaf, and House Made Baguette

#### *SEASONAL VEGETABLE PRIMAVERA*

Sautéed Seasonal Vegetables, House Made Mozzarella, and Bucatini, tossed with a Roasted Garlic and Chianti Pomodoro

### DESSERT

*BERNINI'S FLOURLESS CHOCOLATE CAKE, HOUSE MADE MINIATURE CANNOLIS,  
TIRAMISU*

# BERNINI



*WOULD LIKE TO WELCOME*

**\$70.95 per person**

**7% Sales Tax**

APPETIZER

(PLATTERS OF)

***BRUSCHETTA***

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

***BEEF CARPACCIO***

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

***BLEU CHEESE MUSSELS***

Fresh Prince Edward Island Mussels Sautéed with Fennel, Shallots, Grape Tomatoes, Applewood Bacon  
& Gorgonzola Cheese Finished with Fresh Herbs

SALAD

(CHOICE OF)

***PEAR & ARUGULA***

Fresh Bartlett Pears Poached in Port Wine Simple Syrup with Toasted Almonds, Goat Cheese, Arugula  
& Champagne Cherry Vinaigrette

***HOUSE MISTA SALAD***

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

***CLASSIC CAESAR SALAD***

Traditional Caesar Salad with Garlic Crostini

ENTREE

(CHOICE OF)

***GROUPE***

Pistachio Crusted Fresh Gulf Grouper Served with Herb Roasted Mashed Potatoes & Broccolini  
Finished with Marsala Brown Butter Sauce

***PORK OSSO BUCO***

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

***TORTELLONI CARBONARA***

Italian Sausage, Sautéed Broccolini, Crispy Pancetta & Toasted Pistachios

DESSERT

(PLATTERS OF)

BERNINI DESSERTS