

BERNINI



WOULD LIKE TO WELCOME

\$ 46.95 per person plus 7.5% 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, Cremini Mushrooms, and Onions

CHICKEN ARROSTO

a Roasted Half 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 Dessert Bars

BERNINI



WOULD LIKE TO WELCOME

\$ 45.95 per person plus 7.5% 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 Goat Cheese Mashed Potatoes and Broccoli, 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 Dessert Bars

BERNINI



WOULD LIKE TO WELCOME

\$ 43.95 per person plus 7.5% 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 Half 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

SHRIMP SCAMPI

GRILLED ASPARAGUS, SPAGHETTI & LEMON GARLIC BUTTER

DESSERT

PLATTERS OF:

Assortment of Dessert Bars

BERNINI



WOULD LIKE TO WELCOME

\$ 43.95 per person plus 7.5% 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 NEW YORK STRIP

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

CIOPPINO A LA CINZANO

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 Spaghetti, with a Cremini Mushroom Marsala Demi-Glace.

DESSERT

PLATTERS OF:

Assortment of Dessert Bars

BERNINI



WOULD LIKE TO WELCOME

\$ 41.95 per person plus 7.5% 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

SPAGHETTI 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 Dessert Bars