

# BERNINI



WOULD LIKE TO WELCOME  
\$99.95 per person plus 7.5% 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, Broccoli 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  
(PLATTERS OF)  
*BERNINI'S FLOURLESS CHOCOLATE CAKE, HOUSE MADE MINIATURE CANNOLIS  
AND TIRAMISU*

# BERNINI



WOULD LIKE TO WELCOME  
\$69.95 per person plus 7.5% 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, Broccoli & 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 (PLATTERS OF)

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

# BERNINI



## WOULD LIKE TO WELCOME

\$54.95 per person plus 7.5% 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*

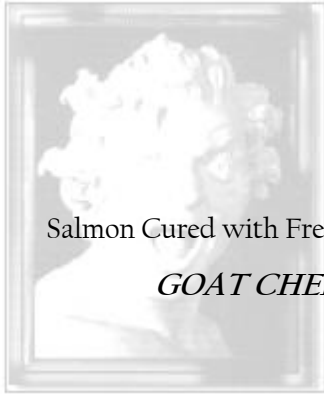
8 ounce Beef Tenderloin on Herb Mashed Potatoes, Broccoli & Topped with Sautéed Mushrooms & Onions

### DESSERT

*(PLATTERS OF)*

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

# BERNINI



WOULD LIKE TO WELCOME  
\$75.95 per person plus 7.5% 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  
(PLATTERS OF)

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

# BERNINI



## WOULD LIKE TO WELCOME

\$80.95 per person 7.5% 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)*

#### *GROUPER*

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

#### *PORK OSSO BUCCO*

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

#### *TORTELLONI CARBONARA*

Italian Sausage, Sweet Peas, Crispy Pancetta & Toasted Pistachios

### DESSERT

*(PLATTERS OF)*

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