

# BERNINI



## WOULD LIKE TO WELCOME

\$ 61.95 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 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

### 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

\$ 56.95 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 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

\$ 54.95 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 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

\$ 60.95 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 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

### SHRIMP & CRAB FRA DIABLO

Gulf Shrimp, Lump Crab, Spaghetti, Spicy Pomodoro Sauce & Parmesan

### 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

\$ 49.95 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 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

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

## DESSERT

PLATTERS OF:

Assortment of Dessert Bars