

BERNINI



WOULD LIKE TO WELCOME
\$129.95 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

17th 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
Lobster, Local Shrimp, and Lump Crab Sautéed in Spicy Pomodoro Sauce with Baby Arugula, Red and
Yellow Cherry Tomatoes, & Bucatini

DESSERT
(PLATTERS OF)
*BERNINI FLOURLESS CHOCOLATE CAKE, HOUSE MADE MINIATURE CANNOLIS
AND TIRAMISU*

BERNINI



WOULD LIKE TO WELCOME
\$86.95 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

17th 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 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)

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 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 Half 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

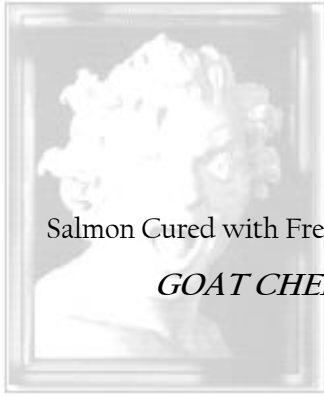
8 ounce Beef Tenderloin on Herb Mashed Potatoes, Broccoli & Topped with Sautéed Mushrooms & Onions

DESSERT

(PLATTERS OF)

BERNINI FLOURLESS CHOCOLATE CAKE, HOUSE MADE MINIATURE CANNOLIS,
TIRAMISU

BERNINI



WOULD LIKE TO WELCOME
\$99.95 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

17th 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 Béarnaise, 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 FLOURLESS CHOCOLATE CAKE, HOUSE MADE MINIATURE CANNOLIS,
TIRAMISU*

BERNINI



WOULD LIKE TO WELCOME

\$95.95 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 FLOURLESS CHOCOLATE CAKE, HOUSE MADE MINIATURE CANNOLIS,
TIRAMISU*