



# BERNINI

INNOVATIVE ITALIAN CUISINE

*Bernini, where "Taste is a Matter of Art."*

## DINNER

### APPETIZERS

**CALAMARI** Lemon Pepper Scented Flash Fried Calamari Served With Remoulade, Lemon Aioli & House Made Red Sauce 18

**BACON WRAPPED SHRIMP** Jumbo Shrimp Wrapped In Bacon Lightly Dusted In Flour And Fried. Served With House Made Cocktail Sauce 21

**EGGPLANT ROLLATINI** Chef Moises Famous Peeled Eggplant, Italian Seasoned Breadcrumbs, Ricotta, With House Made Red Sauce 13

**ESPOSITO SAUSAGE & PEPPERS** House Made Italian Sausage, Sweet Onions, Roasted Red Peppers & Spicy Tomato Sauce 15

**BEEF CARPACCIO** Thinly Sliced Beef Filet With Capers, Shaved Red Onions, Pecorino Romano, Garlic Crostini, Finished With Balsamic Reduction & White Truffle Oil 20

**BLEU CHEESE MUSSELS** Fresh Mussels, Shallots, Garlic, Grape Tomatoes, Pancetta & Gorgonzola Cream Sauce 25

**LOLLIPOP LAMB** Grilled Lamb Chops, Basil Pesto & Roasted Red Pepper Hummus MKT

**OYSTERS YBOR** Char Broiled, Creamed Spinach, Garlic, Parmesan MKT

**BRUSCHETTA** Diced Fresh Tomatoes, Garlic, Basil, Extra Virgin Olive Oil & Fresh Mozzarella. Served On House Made Focaccia, Finished With Balsamic Reduction 14

### SOUPS & SALADS

**ZUPPA DEL GIORNO** Fresh Soup Made Daily 8

**MISTA** Mescal Greens, Gorgonzola, Dried Cranberries, Toasted Pine Nuts, Shaved Red Onions & Balsamic Vinaigrette 13, Entree Size 18

**CAESAR** Classic Caesar With Shaved Pecorino Romano & Garlic Croutons 11 Entree Size 16

**CIGAR CITY CHOP** Romaine, Genoa Salami, Provolone, Marinated Artichoke Hearts, Red Onions, Asparagus, Grape Tomatoes, Shaved Carrots, Toasted Almonds & Italian Vinaigrette 21

**BURRATA CAPRESE** Fresh Tomatoes, Burrata Mozzarella, Arugula, Garlic Infused Olive Oil, Fresh Basil, Pesto & Balsamic Reduction 22

**PEAR & ARUGULA** Baby Arugula, Port Wine Poached Pears, Goat Cheese, Toasted Almonds & Champagne Cherry Vinaigrette 22

#### ADD TO ANY SALAD:

Chicken 10

Salmon 16

Grilled Shrimp 13

**MARGHERITA** Garlic Infused Olive Oil, Sliced Tomato, Mozzarella & Fresh Basil 16 Add Bacon 3

**AMERICANO** Plum Tomato Sauce, Pepperoni & Mozzarella 15

**WILD MUSHROOM** Basil Pesto, Crimini Mushrooms, Goat Cheese, Pecorino Romano & Mozzarella 21

**SALSICCIA** Plum Tomato Sauce, Italian Sausage, Grape Tomatoes, Pecorino Romano & Mozzarella 19

**NEW YORKER** Plum Tomato Sauce, Pepperoni, Italian Sausage, Crimini Mushrooms, Sweet Onions, Pepperoncini & Mozzarella 21

### ENTRÉES

**BLACKENED SALMON** Blackened Atlantic Salmon, Seasonal Vegetables & White Wine Lemon Butter 40

**FLOUNDER A LA RUSO** Panko Crusted, Over Saffron Risotto, With Peas, Parsley, Hard Boiled Egg And Pimento 40

**GROUPE** Pistachio Crusted Gulf Grouper, Roasted Garlic Mashed Potatoes, Seasonal Vegetable & Honey Marsala Brown Butter MKT

**CHICKEN PARMESAN** Chicken Breaded Topped With Mozzarella, Pecorino Romano, House Made Red Sauce & Fresh Basil Over Spaghetti 35

**CRISPY DUCK** Maple Leaf Farm's Half Roasted Duck, Seasonal Vegetable, Garlic Goat Cheese Mashed Potatoes & Dried Cherry Red Wine Demi-Glace 40

**PORK OSSO BUCCO** Braised Pork Shank, Roasted Fennel Saffron Risotto, Natural Au Jus & A Roasted Carrot 41

**VEAL CHOP** Grilled Veal Chop, Prosciutto, Fontina, Truffle Risotto & A Mushroom-Dill & Sherry Cream Sauce MKT

**FILET** 8oz Grilled Filet Mignon, Roasted Garlic Mashed Potatoes, Seasonal Vegetable, Fried Onions & Roasted Corn Puree MKT

**ANDRES BISTECCA** NY Strip, Seasonal Vegetables, Fingerling Potatoes & Bleu Cheese Cream Sauce MKT

**CHICKEN ARROSTO** Herb Roasted Half Chicken, Fingerling Potatoes, Seasonal Vegetable & Caper Thyme Butter Sauce 36

### PASTA & RISOTTO

**TORTELLONI CARBONARA** House Made Italian Sausage, Sweet Green Peas, Crispy Pancetta & Toasted Pistachios 36

**PENNE SICILIA** House Made Veal Meatballs & Italian Sausage, Grape Tomatoes, Hard Cooked Egg House Made Red Sauce & Ricotta Impastata 36

**FETTUCCINE BOLOGNESE** Veal & Pork Bolognese With Carrots, Onions, Plum Tomatoes, Pancetta & Mascarpone Cheese Finished With A Splash Of Red Wine 34

**VEAL LASAGNA** Ground Veal & Pork Layered With Ricotta Impastata, Mozzarella & House Made Red Sauce 36

**SHRIMP ORECCHIETTE** Sauteed Shrimp, Grape Tomatoes & Spinach In A White Truffle Alfredo Sauce 37

**GNOCCHI WITH BEEF RAGOUT** Potato Gnocchi, Braised Beef Short Rib Ragout, Parmesan Cheese 36

**SHRIMP FLORENTINE RISOTTO** Spinach, Cherry Tomatoes, Sweet Onions, Saffron Risotto & Blackened Shrimp 37

**SHRIMP & CRAB FRA DIABLO** Gulf Shrimp, Crab Meat, Spaghetti, Spicy Pomodoro Sauce & Parmesan 44

**SHRIMP SCAMPI** Grilled Asparagus, Spaghetti & Lemon Garlic Butter 37

**RAVIOLI** Spinach, Ricotta & Mascarpone Stuffed Ravioli, Grilled Chicken, Pesto Cream Sauce & Parmesan 34

### HOUSE MADE PIZZAS

**CAESAR** Caesar Dressing, Grilled Chicken, Red Onions, Pecorino Romano & Mozzarella Topped With A Caesar Salad 19

**GILROY** Roasted Garlic Puree, Grilled Chicken, Marinated Artichoke Hearts, Sweet Onions, Grape Tomatoes, Goat Cheese & Mozzarella 20

**WHITE PIE** Garlic Infused Olive Oil, Spinach, Ricotta Impastata & Mozzarella 18

**DI PARMA** Plum Tomato Sauce, Prosciutto, Grape Tomatoes & Fresh Mozzarella Finished With Baby Arugula, Balsamic Reduction & White Truffle Oil 24

SERVICE CHARGE OF \$4.95 IS ADDED FOR ALL SPLIT MENU ITEMS (PIZZA EXCLUDED)



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## DINNER

### WINE SELECTIONS

	Glass/Bottle		Glass/Bottle
<b>SPARKLING</b>		<b>PINOT NOIR</b>	
KORBEL, CALIFORNIA	8 / 32	DELOACH, SONOMA	36
SANTA MARINA, PROSECCO, VENETO, SPLIT	12 / 30	MEIOMI, CALIFORNIA	14 / 56
CHANDON SPARKLING ROSE, CALIFORNIA, SPLIT	14	SONOMA-CUTRER, RUSSIAN RIVER VALLEY	16 / 68
19 CRIMES, SNOOP DOGG CALI GOLD, CALIFORNIA	40	<b>ITALIAN RED</b>	
RUINART BLANC DE BLANCS, BRUT FRANCE	180	VICOLO, MONTEPULCIANO, ABRUZZO	8 / 32
<b>PINOT GRIGIO</b>		RUFFINO, CHIANTI, TUSCANY	8 / 32
GABBIANO, VENETO	8 / 32	TOMMASI RAFAEL, VALPOLICELLA, ITALY	38
SCARPETTA, FRIULI, ITALY	10 / 40	STEMMARI NERO D'AVOLA, SICILY	10 / 40
<b>OTHER WHITES</b>		MASSOLINO, BAROLO, ITALY	77
BEX REISLING, GERMANY	8 / 32	TUFFO, AMARONE, VENETO	82
CORVO MOSCATO, SICILY	9 / 36	TOMMASI, AMARONE, VENETO	129
KIM CRAWFORD SAUVIGNON BLANC, MARLBOROUGH, NZ	12 / 48	<b>OTHER REDS</b>	
<b>CHARDONNAY</b>		TERRAZAS, MALBEC, ARGENTINA	9 / 36
HARKEN, CALIFORNIA	8 / 32	19 CRIMES, SNOOP DOGG CALI SWEET RED, CALIFORNIA	10 / 40
SONOMA-CUTRER, RUSSIAN RIVER VALLEY	14 / 56	MICHAEL DAVID, PETITE PETIT RED BLEND, LODI	12 / 48
FRANK FAMILY, NAPA	70	PENFOLDS BIN 389, RED BLEND, AUSTRALIA	89
<b>ROSÉ</b>		ORIN SWIFT, PRISONER, NAPA	99
STEMMARI ROSE OF NERO D'AVOLA, SICILY	9 / 36	<b>CABERNET SAUVIGNON</b>	
MINUTY 'M', PROVENCE, FRANCE	56	LINE 39, CALIFORNIA	9 / 36
<b>MERLOT</b>		JUGGERNAUT, HILLSIDE	10 / 40
STERLING, VINTNER'S COLLECTION, CALIFORNIA	10 / 40	DECOY, NAPA	52
MEEKER, CALIFORNIA	63	JLOHR SEVEN OAKS, PASO ROBLES	15 / 60
<b>PORT</b>		BLACK STALLION, NAPA	19 / 76
TAYLOR, PORTUGAL	8	NEWTON UNFILTERED, SONOMA	84
		FRANK FAMILY, NAPA	99
		GROTH, NAPA	101

### DESSERTS

**GELATO** Tahitian Vanilla, Triple Chocolate or Salted Caramel 8

**SORBET** Raspberry Champagne 8

**KEY LIME PIE** Famous Mike's Pies 10

**FLOURLESS CHOCOLATE CAKE** Flourless Belgian Chocolate Cake, White Chocolate Ganache & Whipped Cocoa Cream 10

**CRÈME BRULEE** Served with Fresh Berries 10

**TIRAMISU** Espresso Soaked Lady Fingers Layered with Vanilla Mascarpone Cream 10

**AUNT COOKIE'S CASSATA CAKE** A Classic Family Recipe of Layered Pound Cake with Anise & Almond Ricotta Whipped Cream, Chocolate Chips & Maraschino Cherries 10



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**BERNINI OF YBOR**