



BERNINI

INNOVATIVE ITALIAN CUISINE

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

LUNCH

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

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

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

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

THE 17TH STREET Baby Arugula, Applewood Smoked Bacon, Candied Pine Nuts, Gorgonzola, Fresh Tomato & Dijon Vinaigrette 20

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

SANDWICHES

Served with your choice of French Fries, Garlic Fries or Pasta Salad

EGGPLANT PARMESAN Fried Eggplant, House Made Red Sauce, Fresh Mozzarella Served On An Amoroso Roll 13

CHICKEN PARMESAN Breaded Chicken Breast, Mozzarella, Pecorino Romano & House Made Red Sauce Served On An Amoroso Roll 15

YBOR STEAK SANDWICH Thinly Sliced Beef Rib-eye, Provolone Cheese, Sweet Onions, Roasted Red Peppers & Crimini Mushrooms Served On An Amoroso Roll 17

BERNINI BURGER Provolone, Lettuce, Tomato, Red Onion & Blackened Tomato Mayo, Served On A Brioche Bun 14 Beyond Burger 3 **ADD BACON** 3

MEATBALL HERO House Made Veal Meatballs, Mozzarella, Pecorino Romano & House Made Red Sauce Served On An Amoroso Roll 17

SAUSAGE & PEPPERS House Made Italian Sausage, Sweet Onion, Roasted Red Peppers, House Made Red Sauce & Garlic Sauteed In Olive Oil Served On An Amoroso Roll 15

CRISPY FLOUNDER Panko Crusted, Lettuce, Tomato, Red Onion & House Tartar Served On A Brioche Bun 17

PASTA & RISOTTO

SHRIMP FLORENTINE RISOTTO Spinach, Cherry Tomatoes, Sweet Onions, Saffron Risotto & Blackened Shrimp 20

SHRIMP ORECCHIETTE Sautéed Shrimp, Grape Tomatoes, Spinach & White Truffle Alfredo 20

PENNE SICILIA House Made Veal Meatballs & Italian Sausage, Grape Tomatoes, Hard Boiled Egg, House Made Red Sauce & Ricotta Impastata 18

VEAL LASAGNA Ground Veal & Pork, Ricotta Impastata, Mozzarella, Pecorino Romano, Basil & House Made Red Sauce 18

FETTUCCINE BOLOGNESE Ground Veal & Pork, Pancetta, Carrots, Onions, Plum Tomatoes, Mascarpone & A Splash Of Red Wine 17

SHRIMP SCAMPI Grilled Asparagus, Spaghetti & Lemon Garlic Butter 19

RAVIOLI Spinach Ricotta & Mascarpone Stuffed, Grilled Chicken, Pesto Cream & Parmesan 17

ENTRÉES

ATLANTIC SALMON Blackened Atlantic Salmon, Seasonal Vegetable & White Wine Lemon Butter 20

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

CHICKEN PARMESAN Breaded Chicken Topped With Mozzarella, Pecorino Romano, House Made Red Sauce, & Fresh Basil Over Spaghetti 18

CRISPY DUCK Maple Leaf Farms' Quarter Roasted Duck, Seasonal Vegetable, Roasted Garlic Goat Cheese Mashed Potatoes & Dried Cherry Red Wine Demi-Glace 20

NEW YORK STRIP Served With, Roasted Garlic Mashed Potatoes & Asparagus MKT

CHICKEN ARROSTO Herb Roasted Half Chicken, Fingerling Potatoes, Seasonal Vegetable & Caper Thyme Butter Sauce 18

HOUSE MADE PIZZAS

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

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)