



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 17

ESPOSITO SAUSAGE & PEPPERS House Made Italian Sausage, Sweet Onions, Roasted Red Peppers & Spicy Tomato Sauce 17

BEEF CARPACCIO Thinly Sliced Beef Filet With Capers, Shaved Red Onions, Pecorino Romano, Garlic Crostini, Finished With Balsamic Reduction & White Truffle Oil 21

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 15

CREAMY GOAT CHEESE In Warm Pomodoro, Served With Fresh Baked Focaccia 12

SOUP & SALADS

ZUPPA DEL GIORNO Fresh Soup Made Daily 8

MISTA Mescal Greens, Bleu Cheese, Dried Cranberries, Toasted Pine Nuts, Shaved Red Onions & Balsamic Vinaigrette 14, Entree Size 20

CAESAR Classic Caesar With Shaved Pecorino Romano & Garlic Croutons 14 Entree Size 20

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, Garlic Crostini, 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 6 Salmon 12

Grilled Shrimp 9

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

AMERICANO Plum Tomato Sauce, Pepperoni & Mozzarella 19

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 Vegetable & White Wine Lemon Butter 40

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 38

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 42

VEAL CHOP Grilled Veal Chop, Seasonal Vegetable, Truffle Risotto & Marsala Sauce MKT

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

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

CHICKEN ARROSTO Herb Roasted Half Chicken, Fingerling Potatoes, Seasonal Vegetable & Your Choice Of Piccata Or Marsala Sauce 38

DRY-AGED BBQ PORK TOMAHAWK Grilled Pork Tomahawk, Fingerling Potatoes, Seasonal Vegetable 54

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 Ground Veal & Pork, Cooked With A Splash Of Red Wine, Celery, Carrots, Onions, Plum Tomatoes & Finished With Mascarpone Cheese 36

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

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

GNOCCHI WITH BEEF RAGOUT Potato Gnocchi, Braised Beef Short Rib Ragout, Parmesan Cheese 38

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

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

SHRIMP SCAMPI Shrimp, Grilled Asparagus, Spaghetti & Lemon Garlic Butter 38

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

CIOPPINO Shrimp, Clams, Salmon & Mussels In A Tomato Saffron Broth On A Bed Of Fettuccine 46

STUFFED SHELLS Ricotta Stuffed Shells, Smothered In Marinara, Covered With Mozzarella 32

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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WINE SELECTIONS

Glass/Bottle		Glass/Bottle	
SPARKLING		PINOT NOIR	
KORBEL, CALIFORNIA, SPLIT	12 / 33	MEIOMI, CALIFORNIA	14 / 56
SANTA MARINA, PROSECCO, VENETO, SPLIT	12 / 30	SONOMA-CUTRER, RUSSIAN RIVER VALLEY	19 / 76
CHANDON SPARKLING ROSE, CALIFORNIA, SPLIT	14	ITALIAN RED	
LOUIS POMMERY BRUT, SPARKLING, CALIFORNIA	56	COLLEFRISIO MONTEPULCIANO, ABRUZZO	10 / 40
G.H. MUMM, CHAMPAGNE, FRANCE	99	RUFFINO, CHIANTI, TUSCANY	10 / 40
		STEMMARI NERO D'AVOLA, SICILY	10 / 40
		TOMMASI RAFAEL, VALPOLICELLA, ITALY	43
PINOT GRIGIO		VALLEPICCIOLA, SUPER TUSCAN, TUSCANY	64
	GABBIANO, VENETO	10 / 40	
	SCARPETTA, FRIULI, ITALY	11 / 44	82
	KURTATSCH, ALTO ALDRIDGE, ITALY	52	88
		TOMMASI, AMARONE, VENETO	135
OTHER WHITES		OTHER REDS	
BEX REISLING, GERMANY	10 / 40	ERNESTO CATENA, MALBEC, ARGENTINA	10 / 40
LA PERLINA MOSCATO, VENETO	10 / 40	PERRIN COTES DU RHONE, RHONE, FRANCE	10 / 40
KIM CRAWFORD SAUVIGNON BLANC, MARLBOROUGH, NZ	13 / 52	STERLING, MERLOT, CALIFORNIA	10 / 40
TORRES PAZO DAS BRUXAS, ALBARINO, SPAIN	14 / 56	MICHAEL DAVID, PETITE PETIT RED BLEND, LODI	12 / 48
		PERTINANCE BARBERA D'ALBA, BARBERA, ITALY	44
CHARDONNAY		PESSIMIST, RED BLEND, CALIFORNIA	68
	HARKEN, CALIFORNIA	10 / 40	
	SONOMA-CUTRER, RUSSIAN RIVER VALLEY	15 / 60	99
	FRANK FAMILY, NAPA	75	
		CABERNET SAUVIGNON	
		LINE 39, CALIFORNIA	10 / 40
		BONANZA BY CAYMUS, CALIFORNIA	11 / 44
		DAOU, PASO ROBLES	14 / 56
		JLOHR SEVEN OAKS, PASO ROBLES	15 / 60
		BLACK STALLION, CALIFORNIA	19 / 76
		MARIETTA GAME TRAIL, CALIFORNIA	78
		FRANK FAMILY, NAPA	99
		GROTH, NAPA	120
ROSÉ			
STEMMARI ROSE OF NERO D'AVOLA, SICILY	10 / 40		
STUDIO BY MIRAVAL, FRANCE	11 / 44		
PORT			
DOW'S RUBY PORT, SYMINGTON PORT, PORTUGAL	12		

DESSERTS

GELATO	Tahitian Vanilla, Triple Chocolate Or Salted Caramel 8	CRÈME BRULEE	Served With Fresh Berries 10
SORBET	Raspberry Champagne 8	TIRAMISU	Espresso Soaked Lady Fingers Layered With Vanilla Mascarpone Cream 10
KEY LIME PIE	Famous Mike's Pies 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
 FLOURLESS CHOCOLATE CAKE	Flourless Belgian Chocolate Cake, White Chocolate Ganache & Whipped Cocoa Cream 10	 BUTTER CAKE	Abuela's Traditional Butter Cake With Rum Syrup 10 Add 1 Scoop Of Vanilla Gelato 3



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