

Bernini Restaurant

1702 E 7th Ave 33605-3806 · +18132480099 · Updated: Jan 14, 2026

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APPETIZERS 7

Bruschetta \$8.00

vine ripe tomatoes, garlic, basil, extra virgin olive oil & fresh mozzarella finished with balsamic drizzle on toasted crostini

Calamari \$9.00

lemon pepper scented flash fried calamari served with a trio of sauces

Eggplant Bonanno \$9.00

crispy breaded eggplant layered with ricotta, prosciutto & fresh basil, topped with fresh mozzarella, basil pesto & tomato sauce

Beef Carpaccio \$10.00

pepper crusted seared thin beef tenderloin with capers, red onions, shaved pecorino cheese, crostini & white truffle balsamic drizzle

Sausage & Peppers \$9.00

homemade italian sausage, sweet onions & red peppers served in spicy tomato sauce

Bleu Cheese Mussels \$11.00

fresh prince edward island mussels sautéed with fennel, shallots, grape tomatoes, applewood bacon & gorgonzola cheese finished with fresh herbs

Lollipop Lamb \$12.00

grilled lamb chops with basil pesto & roasted red pepper hummus

SOUP & SALADS 8

Zuppa Del Giorno \$6.00

fresh soup made daily - ask your server for today's special

Mista \$7.00

mescal greens, bernini house vinaigrette, gorgonzola cheese, dried cranberries, toasted pine nuts & shaved red onions

Caesar \$7.00

classic caesar with pecorino shavings & garlic crostini

The Cigar City Chop \$10.00

provolone cheese, marinated artichoke hearts, romaine, shaved carrots, toasted almonds, salami, red onions, asparagus & grape tomatoes with italian vinaigrette

Caprese \$9.00

vine ripe tomatoes, fresh mozzarella, baby greens & sun dried tomato pesto finished with extra virgin olive oil & balsamic drizzle

The 17th Street \$10.00

fresh arugula, honey glazed pine nuts, crumbled bleu cheese, fresh tomatoes, applewood smoked bacon & dijon vinaigrette

Pear & Arugula	\$10.00
fresh bartlett pears poached in port wine simple syrup with toasted almonds, goat cheese, arugula & champagne cherry vinaigrette	
Oyster Caesar	\$12.00
classic caesar salad with breaded oysters, shaved pecorino & garlic crostini	

ENTRÉES 10

Chicken Arrosto	\$22.00
herb roasted half chicken with brabant potatoes, asparagus & piccata sauce	
Atlantic Salmon	\$25.00
blackened atlantic salmon with sautéed spinach, zucchini & squash finished with lemon butter sauce	
Pork Osso Buco	\$25.00
slow braised pork osso buco with natural au jus, roasted fennel saffron risotto & a grilled carrot	
Cioppino A La Cinzano	\$26.00
spicy sweet red vermouth tomato stew with sautéed mussels, shrimp, clams & fresh fish medallions over polenta with garlic crostini	
Crispy Duck	\$26.00
maple leaf farm's half duck served with goat cheese mashed potatoes & broccolini finished with a dried cherry & vanilla chianti demi-glace	
Grouper	
pistachio crusted fresh gulf grouper served with herb roasted mashed potatoes & broccolini finished with marsala brown butter sauce	
Duck Breast	\$28.00
seared maple leaf farm's duck breast with caramelized sweet potatoes & grilled asparagus finished with a balsamic pear agrodolce	
Filet	\$28.00
grilled 8 oz tenderloin served with sweet corn puree, herb roasted mashed potatoes & asparagus smothered with crimini mushrooms & sweet onions	
Snapper	
almond crusted red snapper with mushroom risotto & asparagus finished with amaretto brown butter sauce	
Veal Chop Aneto	\$34.00
grilled veal chop topped with prosciutto & fontina cheese served over white truffle risotto finished with sherry wine, mushroom & dill reduction with a splash of cream	

WOOD FIRED PIZZAS 13

Margherita	\$10.00
traditional sliced tomato, mozzarella & basil	
Americano	\$12.00
pepperoni, mozzarella & plum tomato sauce	
Caesar Pizza	\$14.00
grilled chicken, red onions, romaine lettuce, mozzarella & pecorino cheese with caesar dressing	

Greco Roman	\$14.00
green & kalamata olives, red peppers, capers, grape tomatoes, feta cheese, mozzarella & plum tomato sauce	
White Pie	\$14.00
mozzarella, spinach, ricotta impastata & fresh garlic	
Bbq Chicken	\$14.00
grilled chicken, red onions, smoked bbq sauce & mozzarella	
Apple Bacon	\$15.00
applewood smoked bacon, fresh tomatoes, mozzarella & plum tomato sauce	
Chicken Parmesan	\$15.00
mozzarella, breaded chicken, grape tomatoes, grated pecorino cheese & plum tomato sauce	
Salsiccia	\$15.00
mozzarella, grape tomatoes, pecorino cheese, italian sausage, roasted fennel, fresh basil & plum tomato sauce	
Wild Mushroom	\$15.00
wild mushrooms, goat cheese, mozzarella, shaved pecorino & basil pesto	
New Yorker	\$15.00
pepperoncini, onions, mushrooms, italian sausage, pepperoni, mozzarella & plum tomato sauce	
Gilroy	\$15.00
roasted garlic puree, mozzarella, grilled chicken, goat cheese, sweet onions, marinated artichokes & tomatoes	
Di Parma	\$15.00
prosciutto, fresh mozzarella, plum tomato sauce, arugula, grape tomatoes, balsamic drizzle & white truffle oil	

PASTAS 7

Spaghetti De La Grana	\$18.00
sautéed grape tomatoes, fresh garlic, olive oil, fresh mozzarella & basil	
Veal Lasagna	\$21.00
ground veal & pork layered with ricotta, mozzarella & classic tomato sauce	
Pappardelle Bolognese	\$21.00
veal & pork bolognese with carrots, onions, plum tomatoes, pancetta & mascarpone cheese finished with a splash of red wine	
Tortelloni Carbonara	\$23.00
italian sausage, sautéed broccolini, crispy pancetta & toasted pistachios	
Shrimp Orecchiette	\$24.00
sautéed shrimp, grape tomatoes & spinach in a white truffel alfredo sauce	
Fusilli Sicilia	\$23.00
veal meatballs, homemade sausage & sliced eggs tossed with long fusilli & classic tomato sauce garnished with ricotta impastata	
Spaghetti A La Vongole	\$24.00
fresh littleneck clams sautéed in a roasted garlic saffron broth with pancetta, roasted fennel & basil served over spaghetti	

Gelato	\$6.00
tahitian vanilla or triple chocolate	
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Champagne Raspberry Sorbetto	\$6.00
fresh red raspberries blended with champagne	
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Orange Sherbet	\$6.00
fresh orange juice blended with cream	
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Key Lime Pie	\$7.00
famous mike's pies	
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Flourless Chocolate Cake	\$7.00
two layers of belgian chocolate cake with a white chocolate ganache topped with cocoa whipped cream	
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Crème Brulee	\$7.00
served with fresh seasonal berries & raspberry sauce	
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Bernini Tiramisu	\$7.00
espresso soaked "lady fingers" layered in vanilla mascarpone cream	
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Panna Cotta	\$6.00
fresh made flavor of the week	
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"aunt Cookie's" Cassata Cake	\$7.00
a classic family recipe: pound cake layered with ricotta cream, whipped cream, chocolate chips & cherries	
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Indulge In A Sampler Platter For The Table	\$20.00
enjoy a trio of bernini's homemade desserts: flourless chocolate cake, tiramisu & crème brulee	