



BERNINI *Ristorante*



Wi-Fi Bernini Ristorante
Password: *Bernini1*

TIP ARE NOT INCLUDED





Aperitivi - Aperitifs

PROSECCO
MARTINI BIANCO
MARTINI ROSSO
BELLINI
ROSSINI
KYR ROYAL
LEMON SPRITZ
HUGO SPRITZ
APEROL SPRITZ
CAMPARI SPRITZ
PANACHE
BIRRA MEDIA - medium beer

40 cl

Cocktails

AMERICANO
CAIPIRINHA
CAIPIROSKA
CUBA LIBRE
DAIQUIRI
GIN TONIC / GIN FIZZ / GIN LEMON
LONG ISLAND ICE TEA
MANHATTAN
MARGARITA
MARTINI COCKTAIL
MOJITO
NEGRONI
PIÑA COLADA
VIRGIN COLADA
SOUR (WHISKEY, GIN, VODKA)



Bruschette - Toasted Bread

Bruschetta con aglio, olio EVO spremuto a freddo e olive taggiasche
Toasted bread with garlic, cold-pressed extra virgin olive oil, ligurian black olives

Bruschetta con pomodorini, aglio, olio EVO e salsa di basilico
Toasted bread with cherry tomatoes, garlic, extra virgin olive oil, basil dressing

Bruschetta con mozzarella e prosciutto di Parma 24 mesi
Toasted bread with mozzarella and Parma ham aged 24 months

Bruschetta con mozzarella e salmone affumicato
Toasted bread with mozzarella and smoked salmon

Focacce - Flat pizzas

Focaccia al rosmarino
Focaccia with extra virgin olive oil and rosemary

Focaccia con scaglie di parmigiano, noci e miele di castagno
Focaccia with extra virgin olive oil, walnuts parmesan and chesnut honey

Focaccia con aglio, feta e olive taggiasche
Focaccia with garlic, extra virgin olive oil, feta cheese and ligurian black olives

Zuppe - Soups

Crema di pomodoro
Creamy tomato soup

Minestrone
Mixed vegetable soup

Pasta e fagioli
Bean soup with pasta

Cestino di pane

Antipasti - Starters

Bufala di Paestum mozzata a mano su letto di rucola con pomodorini, pomodori secchi, olive taggiasche e salsa di basilico
Handcut buffalo mozzarella from Paestum region over arugula, cherry tomatoes, ligurian black olives and basil dressing

Fiori di zucca fritti ripieni di alici e mozzarella di bufala
Fresh fried zucchini flower stuffed with handcut buffalo mozzarella from Paestum and ricotta

Melanzane alla parmigiana
Oven baked eggplant layered with mozzarella and parmesan cheese served with tomato sauce

Prosciutto di Parma e Mozzarella di bufala o melone
Parma ham aged 24 months with buffalo mozzarella or melon

Carpaccio di bresaola
Thinly sliced salted beef served with arugula, orange, shaved parmesan cheese, balsamic reduce and basil dressing

Sauté di cozze e vongole
Mussels and clams sauté with extra virgin olive oil, garlic and cherry tomato

Tagliere di selezione di formaggi
Selection of typical cheeses served with arugula and chesnut honey

Tagliere di selezione di salumi
Selection of typical italian cold cuts, served with arugula, onion and jam mostard

Risotti

Risotto ai funghi, zucchine, zafferano e fiori di zucca
Italian style rice with mushrooms, zucchinis, saffron and zucchini flowers

Risotto alla crema di scampi *
Italian style rice with fresh water shrimps in a creamy sauce

Risotto allo scoglio
Italian style rice with clams, mussels, calamari and prawns in a cherry tomato sauce

* il prodotto potrebbe essere surgelato - * the product may be frozen



Primi Piatti - First course



Spaghetti al pomodoro

Spaghetti with tomato sauce and fresh basil

Penne all'Arrabbiata

Penne with crushed spicy red pepper, parsley and tomato sauce

Spaghetti al pesto

Spaghetti with pesto sauce

Spaghetti alla Carbonara

Spaghetti with organic bacon, pecorino cheese and egg-yolk cream sauce

Rigatoni all'Amatriciana

Rigatoni with organic bacon, pecorino cheese, crushed red pepper, tomato sauce

Penne ai 4 formaggi

Penne with four kind of cheeses

Tonnarelli cacio e pepe, zucchini e fiori di zucca

Home made spaghetti with parmesan and pecorino cheese, zucchini flowers, dash of black pepper

Spaghetti alla Bolognese

Spaghetti with tomato - based meat sauce

Lasagna al ragù al forno

Oven baked lasagna with tomato-based meat sauce

Gnocchi alla sorrentina

Handmade gnocchi with handcut buffalo mozzarella from Paestum, tomato and fresh basil

Ravioli Alfredo

Handmade ravioli in Alfredo sauce with organic bacon, spinach and mushrooms

Fettuccine ai porcini tartufati

Handmade noodles with porcini mushrooms and truffle oil

Penne al salmone

Penne with smoked salmon, parsley in a pink sauce

Spaghetti alle vongole

Spaghetti with little neck clams, extra virgin olive oil, crushed red pepper and white wine sauce

Linguine allo scoglio

Flat spaghetti with clams, mussels, calamari and prawns in a cherry tomato sauce



su richiesta anche con "Pasta senza Glutine"
on request also with "Pasta Gluten Free"



Secondi Piatti di carne - Second course of meat

Cotoletta di pollo alla milanese

Breaded milan style chicken cutlet with fresh french fries

Petto di pollo al limone

Chicken breast in a lemon sauce

Saltimbocca alla romana

Veal cutlets with Parma ham and sage sauce

Straccetti alla romana

Beef stripes served roman style with mushrooms, arugula and shaved parmesan cheese

Straccetti al gorgonzola

Beef stripes served with gorgonzola (blu cheese) cream sauce

Filetto alla griglia

Beef fillet on the grill

Filetto al pepe verde

Beef fillet with peppercorn cream sauce

Filetto al Bernini

Beef fillet with Bernini Porcini mushrooms sauce

Secondi Piatti di pesce - Second course of fish

**Filetto di orata in crosta di patate e zucchine
con battuto di rucola e pachino**

Fillet of sea bream baked in potato crust with zucchinis, served with arugula and cherry tomatoes

Frittura di calamari e gamberi *

Mixed fried calamari and shrimps

Pesce del giorno alla siciliana

Sicilian style fish of the day with tomato sauce, black olives and capers

Salmone alla griglia con salsa di limone

Grilled salmon with lemon sauce

Spigola alla griglia

Grilled sea bass

Grigliata mista di pesce

Mixed grilled fish

Insalate - Salads

Insalata Verde

Lattuga romana, rucola, olive verdi e basilico

Romain lettuce, arugula, green olives and basil

Insalata Mista

Lattuga romana, radicchio, rucola, olive taggiasche, pomodori, mais

Romain lettuce, red chicory, arugula, carrots, ligurian black olives, tomatoes and corn

Insalata Caprese

Pomodoro, mozzarella di Bufala, basilico e salsa

Romain lettuce, arugula, green olives and basil

Insalata Greca

Pomodori, cetrioli, peperoni, cipolle, olive, formaggio feta e origano

Greek salad with tomatoes, cucumbers, bell peppers, onions, olives, feta cheese and oregano

Insalata Cesare

Lattuga romana, pollo, crostini, scaglie di pecorino, salsa Cesar

Cesar salad with romain lettuce, diced chicken, croutons, shaved pecorino cheese and cesar dressing

Insalata Bernini

Rucola, spinaci, scaglie di parmigiano, funghi, noci e pesto

Bernini's salad with arugula, shaved parmesan cheese, mushrooms, walnuts and basil pesto

Insalata Gustosa

Rucola, sedano, gorgonzola, spinaci, pere, noci e fragole fresche

Arugula, celery, gorgonzola blu cheese, spinach, pears, walnuts and fresh strawberries

Contorni - Side dish

Patate al forno Roasted potatoes

Patate fritte French fries

Spinaci Spinach with extra virgin olive oil, garlic and red pepper

Verdure alla griglia Grilled vegetables

Carciofi alla romana Roman style artichokes



Pizza

Pizza Regina Margherita

Pizza with tomato sauce, mozzarella and fresh basil

Pizza ai funghi

Pizza with tomato sauce, mozzarella and mushrooms

Pizza Vegetariana

Pizza with tomato sauce, mozzarella and mixed grilled season vegetables

Pizza all'Amatriciana

Pizza with tomato sauce, mozzarella, bacon, onion and pecorino cheese

Pizza Parma

Pizza with tomato sauce, mozzarella and Parma ham

Pizza Diavola

Pizza with tomato sauce, mozzarella and spicy salami

Pizza Capricciosa

Pizza Tomato, fior di latte mozzarella, cooked ham, champignon mushrooms, artichokes black olives, basil and extra virgin olive oil

Pizza Bresaola

Pizza with mozzarella, bresaola dried beef, rocket, shaved parmesan and basil dressing

Pizza ai 6 formaggi

Pizza with six kind of cheese

Pizza Italia

Pizza with mozzarella, rocket, cherry tomato and fresh handcut buffalo mozzarella

Pizza Bernini

salsiccia, spinaci e uovo

Pizza Bernini tomato sauce, mozzarella, sausage, spinach and egg



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Dolci e Frutta - Desserts and Fruits

Tiramisù (senza glutine)

Homemade classic tiramisù (gluten free)

Panna cotta con noci, cannella e topping alla vaniglia (senza glutine)

Panna cotta with walnuts, cinnamon and vanilla topping (gluten free)

Panna cotta con crema di fragole fresche

Panna cotta with fresh strawberry sauce

Tortino Bernini al cioccolato caldo con gelato alla vaniglia

Bernini's hot chocolate soufflé served with vanilla ice cream

Gelato artigianale

Homemade ice cream

Melone

Fresh melon

Ananas

Fresh pineapple



Vini da Dessert - Desserts wines

Passito

Moscato

