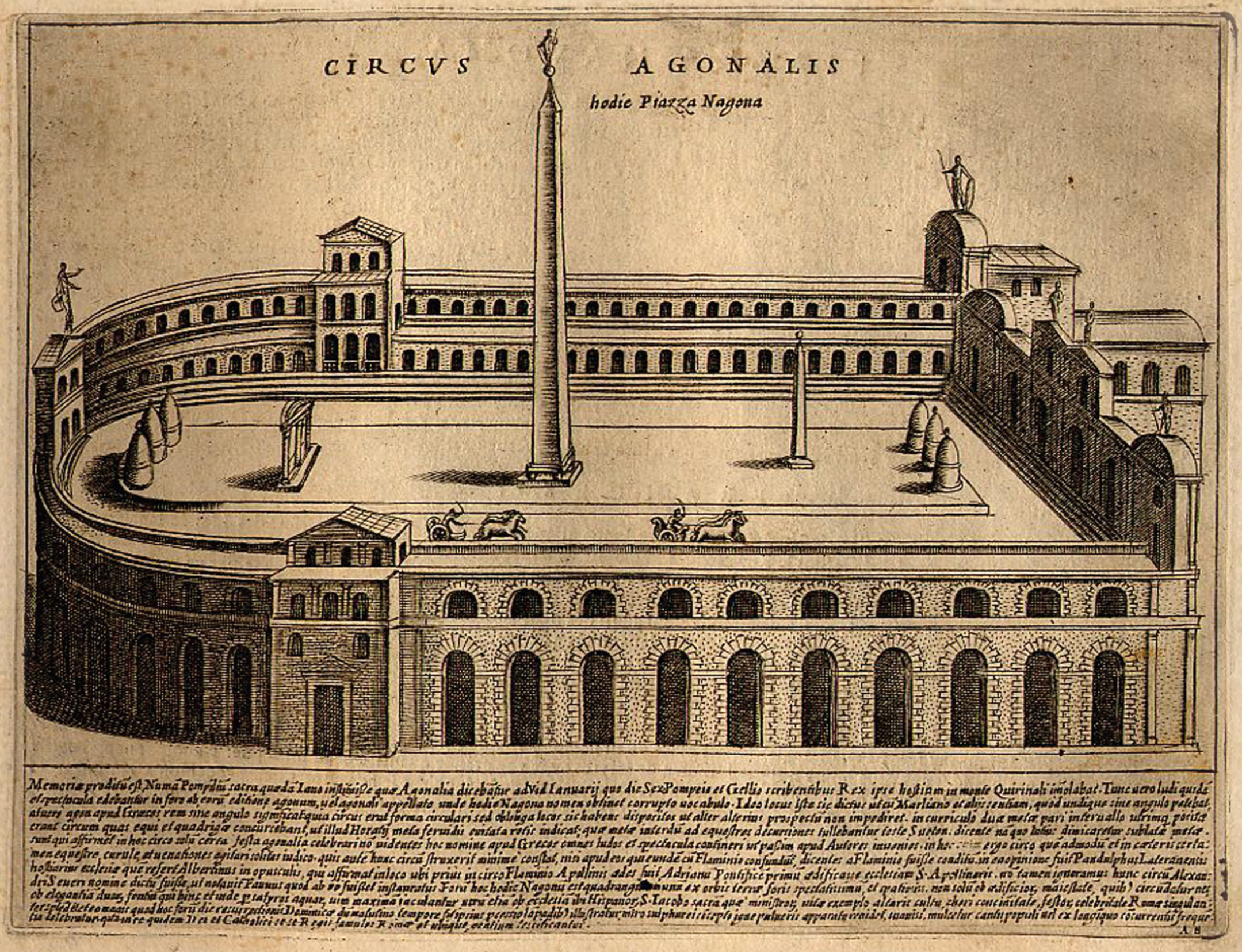


BERNINI *Ristorante*

Menu

BERNINI *Ristorante*

Instagram TripAdvisor Facebook MyBusiness Yelp

Wi-Fi Bernini Ristorante
Password: ***Bernini1***

TIP ARE NOT INCLUDED

Aperitivi - Aperitifs

PROSECCO		8,00 €
MARTINI BIANCO		8,00 €
MARTINI ROSSO		8,00 €
BELLINI		8,50 €
ROSSINI		8,50 €
KYR ROYAL		8,50 €
LEMON SPRITZ		9,00 €
HUGO SPRITZ		9,00 €
APEROL SPRITZ		9,00 €
CAMPARI SPRITZ		9,00 €
ANALCOLICO		9,00 €
VIRGIN COLADA		9,00 €
PANACHE		8,50 €
BIRRA MEDIA - medium beer	40 cl	8,00 €

Cocktails

AMERICANO	10,50 €
CAIPIRINHA	10,50 €
CAIPIROSKA	10,50 €
CUBA LIBRE	10,50 €
DAIQUIRI	10,50 €
GIN TONIC / GIN FIZZ / GIN LEMON	10,50 €
LONG ISLAND ICE TEA	10,50 €
MANHATTAN	10,50 €
MARGARITA	10,50 €
MARTINI COCKTAIL	10,50 €
MOJITO	10,50 €
NEGRONI	10,50 €
PIÑA COLADA	10,50 €
SOUR (WHISKEY, GIN, VODKA)	10,50 €
ESPRESSO MARTINI	10,50 €
COSMOPOLITAN	10,50 €
ANALCOLICO	9,50€

Bruschette - Toasted Bread

Bruschetta con aglio, olio EVO spremuto a freddo e olive taggiasche 5,00 €
Toasted bread with garlic, cold-pressed extra virgin olive oil, ligurian black olives

Bruschetta con pomodorini, aglio, olio EVO e salsa di basilico 6,00 €
Toasted bread with cherry tomatoes, garlic, extra virgin olive oil, basil dressing

Bruschetta con mozzarella e prosciutto di Parma 24 mesi 6,50 €
Toasted bread with mozzarella and Parma ham aged 24 months

Bruschetta con mozzarella e salmone affumicato 6,50 €
Toasted bread with mozzarella and smoked salmon

Focacce - Flat pizzas

Focaccia al rosmarino 8,50 €
Focaccia with extra virgin olive oil and rosemary

Focaccia con scaglie di parmigiano, noci e miele di castagno 10,50 €
Focaccia with extra virgin olive oil, walnuts parmesan and chesnut honey

Focaccia con aglio, feta e olive taggiasche 10,50 €
Focaccia with garlic, extra virgin olive oil, feta cheese and ligurian black olives

Zuppe - Soups

Crema di pomodoro 11,50 €
Creamy tomato soup

Minestrone 12,50 €
Mixed vegetable soup

Pasta e fagioli 13,50 €
Bean soup with pasta

Cestino di pane 2,50 €

Antipasti - Starters

Bufala di Pæstum mozzata a mano su letto di rucola 13,50 €
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 13,50 €
Fresh fried zucchini flower stuffed with handcut buffalo mozzarella from Paestum and ricotta

Melanzane alla parmigiana 15,50 €
Oven baked eggplant layered with mozzarella and parmesan cheese served with tomato sauce

Prosciutto di Parma e Mozzarella di bufala o melone 14,50 €
Parma ham aged 24 months with buffalo mozzarella or melon

Carpaccio di manzo, parmigiano, rughetta, balsamico 18,00 €
Thinly sliced salted beef served with parmesan cheese, arugula and balsamic reduction

Gamberi saltati con succo di lime 17,00 €
Sautèed shrimps with lime juice

Sauté di cozze e vongole 18,50 €
Mussels and clams sauté with extra virgin olive oil, garlic and cherry tomato

Tagliere di selezione di formaggi 18,50 €
Selection of typical cheeses served with arugula and chesnut honey

Tagliere di selezione di salumi 18,50 €
Selection of typical italian cold cuts, served with arugula, onion and jam mostard

Risotti

Risotto ai funghi, zucchine, zafferano e fiori di zucca 15,50 €
Italian style rice with mushrooms, zucchini, saffron and zucchini flowers

Risotto alla crema di scampi * 17,50 €
Italian style rice with fresh water shrimps in a creamy sauce

Risotto allo scoglio 20,00 €
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	11,50 €
Penne all'Arrabbiata Penne with crushed spicy red pepper, parsley and tomato sauce	12,50 €
Spaghetti al pesto Spaghetti with pesto sauce	15,50 €
Spaghetti alla Carbonara Spaghetti with organic bacon, pecorino cheese and egg-yolk cream sauce	15,50 €
Rigatoni all'Amatriciana Rigatoni with organic bacon, pecorino cheese, crushed red pepper, tomato sauce	15,50 €
Penne ai 4 formaggi Penne with four types of cheese	15,50 €
Tonnarelli cacio e pepe,zucchine e fiori di zucca Handmade thick spaghetti with parmesan and pecorino cheese, zucchini flowers, dash of black pepper	15,00 €
Spaghetti alla Bolognese Spaghetti with tomato and based meat sauce	15,50 €
Lasagna al ragù al forno Oven baked lasagna with tomato-based meat sauce	16,50 €
Gnocchi alla sorrentina Handmade gnocchi with handcut buffalo mozzarella from Paestum, tomato and fresh basil	16,50 €
Ravioli Alfredo Handmade ravioli in Alfredo sauce with organic bacon, spinach and mushrooms	16,50 €
Ravioli burro e salvia Handmade ravioli with butter and sage	16,50 €
Fettuccine ai porcini tartufati Handmade pasta with porcini mushrooms and truffle oil	19,50 €
Penne al salmone Penne with smoked salmon, parsley in a pink sauce	17,50 €
Spaghetti alle vongole Spaghetti with clams, extra virgin olive oil, crushed red pepper and white wine sauce	17,50 €
Linguine allo scoglio Flat spaghetti with clams, mussels, calamari and prawns in a cherry tomato sauce	20,50 €
Tonnarelli con astice* e pomodoro fresco Handmade thick spaghetti with lobster and fresh tomato	25,50 €
Tonnarelli con polpette alla romana con sugo pomodoro Handmade thick spaghetti with roman style meatballs and tomato sauce	22,00 €
Piatto del giorno "Fantasia dello Chef" Dish of the day	20,00 €

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 22,50 €
Breaded milan style chicken cutlet with fresh french fries

Petto di pollo al limone 22,50 €
Chicken breast in a lemon sauce

Polpette di manzo alla romana con salsa pomodoro 24,50 €
Roman style meatballs with tomato sauce

Saltimbocca alla romana 24,50 €
Veal cutlets with Parma ham and sage sauce

Straccetti alla romana 24,50 €
Beef stripes served roman style with mushrooms, arugula and parmesan cheese

Straccetti al gorgonzola 24,50 €
Beef stripes served with gorgonzola (blue cheese) cream sauce

Filetto alla griglia 26,50 €
Beef fillet on the grill

Filetto al pepe verde 27,50 €
Beef fillet with green pepper

Filetto al Bernini 30,00 €
Beef fillet with 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 25,50 €
Sea bream baked in potato crust with zucchini, served with arugula and cherry tomatoes

Frittura di calamari e gamberi * 25,50 €
Mixed fried calamari and shrimps

Pesce del giorno alla siciliana 25,50 €
Sicilian style fish of the day with tomato sauce, black olives and capers

Salmone alla griglia con salsa di limone 25,50 €
Grilled salmon with lemon sauce

Spigola alla griglia 25,50 €
Grilled sea bass

Astice* alla griglia 30,00 €
Grilled lobster

Grigliata mista di pesce 35,00 €
Mixed grilled fish

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

Insalate - Salads

Insalata Verde 9,50 €
Lattuga romana, rucola, olive verdi e basilico
Romain lettuce, arugula, green olives and basil

Insalata Mista 11,50 €
Lattuga romana, radicchio, rucola, olive taggiasche, pomodori, mais
Romain lettuce, red chicory, arugula, carrots, ligurian black olives, tomatoes and corn

Insalata Caprese 14,50 €
Pomodoro, mozzarella di Bufala, basilico e salsa
Romain lettuce, arugula, green olives and basil

Insalata Greca 14,50 €
Pomodori, cetrioli, peperoni, cipolle, olive, formaggio feta e origano
Greek salad with tomatoes, cucumbers, bell peppers, onions, olives, feta cheese and oregano

Insalata Cesare 14,50 €
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 14,50 €
Rucola, spinaci, scaglie di parmigiano, funghi, noci e pesto
Bernini's salad with arugula, shaved parmesan cheese, mushrooms, walnuts and basil pesto

Insalata Gustosa 14,50 €
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 7,00 €

Patate fritte French fries 7,00 €

Spinaci Spinach with extra virgin olive oil, garlic and red pepper 8,00 €

Verdure alla griglia Grilled vegetables 8,00 €

Carciofi alla romana (stagionali) Roman style artichokes (seasonal) 8,00 €

Pizza

Pizza Regina Margherita 11,50 €
Pizza with tomato sauce, mozzarella and fresh basil

Pizza Napoli 13,50 €
Pizza with tomato sauce, anchovies and oregano

Pizza ai Funghi 13,50 €
Pizza with tomato sauce, mozzarella and mushrooms

Pizza Vegetariana 14,50 €
Pizza with tomato sauce, mozzarella and mixed grilled season vegetables

Pizza all'Amatriciana 16,50 €
Pizza with tomato sauce, mozzarella, bacon, onion and pecorino cheese

Pizza Parma 16,50 €
Pizza with tomato sauce, mozzarella and Parma ham

Pizza Diavola 16,50 €
Pizza with tomato sauce, mozzarella and spicy salami

Pizza Capricciosa 17,50 €
Pizza Tomato, fiordilatte mozzarella, ham, champignon mushrooms, artichokes
black olives, egg and extra virgin olive oil

Pizza Bresaola 17,50 €
Pizza with mozzarella, bresaola dried beef, rocket, shaved parmesan and basil dressing

Pizza ai 4 Formaggi 17,50 €
Pizza with 4 kind of cheese with tomato sauces

Pizza Italia 17,50 €
Pizza with mozzarella, rocket, cherry tomato and fresh handcut buffalo mozzarella

Pizza Bernini 18,00 €
salsiccia, spinaci e uovo
Pizza Bernini tomato sauce, mozzarella, sausage, spinach and egg

Pizza Fantasia del Mastro Pizzaiolo 22,00€

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

Dolci e Frutta - Desserts and Fruits

Tiramisù Homemade classic tiramisù	8,50 €
Panna cotta con noci, cannella e topping alla vaniglia (senza glutine) Panna cotta with walnuts, cinnamon and vanilla topping (gluten free)	8,50 €
Panna cotta con cremina di fragole fresche (senza glutine) Panna cotta with fresh strawberry sauce (gluten free)	8,50 €
Tortino Bernini al cioccolato caldo con gelato alla vaniglia Bernini's hot chocolate soufflè served with vanilla ice cream	9,50 €
Cheesecake	9,50 €
Gelato artigianale Homemade ice cream	8,50 €
Melone Fresh melon	8,50 €
Ananas Fresh pineapple	8,50 €
Macedoinia Mix of fresh fruit	8,00 €

Vini da Dessert - Desserts wines

Passito	8,00 €
Moscato	8,00 €

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Piazza Navona, 44, 00186 Roma RM

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scansiona il codice QR dal tuo telefonino
To view our Menu scan the QR code from your mobile

MENU REALIZZATO E STAMPATO DA BIRIMPORT
BEVERAGE·WINE·FOOD