

## STARTERS



**Soup of the Day** Homemade Cup 6 Bowl 8.5 Daily selection

**Brussels Sprouts** duck bacon, garlic aioli, balsamic reduction 12.9

**Calamari Fritti** served with 3 shrimp, house cocktail sauce 15

**Crab Cakes** lemon pesto aioli 15.9

**Shrimp Cocktail** jumbo Black Tiger shrimp, cucumber, house cocktail sauce 13.9 **GF**

**Mozzarella Caprese** fresh mozzarella, kalamata olives, vine ripened tomatoes, basil, avocado 13.9 **V GF**

**Seared Ahi Tataki** ahi, sesame seed, cilantro, pickled cucumber, sesame vinaigrette 16.9

**Mussels** white wine sauce, tomatoes, garlic, shallots, french fries, lemon pesto aioli 14.9

## FROM THE GARDEN

**Sweet Walnut Salad** field greens, cranberries, apples, caramelized walnuts, balsamic vinaigrette little 8 full 14 **GF V**

**Caesar** hearts of romaine, croutons, shaved parmesan little 8 full 14 **GF** (without croutons) **V**

**Beet Salad** field greens, tomatoes, shredded carrots, red onions, red beets, walnuts, feta cheese, apple pecan vinaigrette little 11 full 15.9 **GF V**

**Farmers Vegetable Salad** arugula, jumbo white beans, carrots, roasted peppers, roasted garlic, egg, avocado, grilled asparagus, our special green goddess dressing 15.9 **GF V**

**Grilled Shrimp Salad** field greens, romaine, tomatoes, feta, green onions, bell peppers, roasted almonds, balsamic vinaigrette 16.9 **GF**

**Cobb Salad** flamebroiled chicken breast, bacon, avocado, tomato, romaine, field greens, gorgonzola, hard boiled egg, ranch dressing 16.9 **GF**

**Ahi Crunchy Salad** seared rare, field greens, shredded carrots, napa cabbage, sesame seeds, crispy wontons, soy vinaigrette 17.9

Add to any salad jumbo white beans +2, flame broiled chicken breast +5.5, grilled or blackened salmon, or shrimp +6

## Farm &amp; Sea

**24 Hour Braised Beef Short Ribs** gremolata, mashed potatoes, seasonal vegetables 24

**Chicken Parmigiana** spaghetti marinara 18.9

**Pollo Picatta** chicken breast, garlic, lemon, capers, parsley, white wine, served with spaghetti and sauteed spinach 18.9

**Berninis Signature Burger** American cheese, grilled onions, bacon, fresh tomatoes, lettuce, mayo 15.9

**Salmon Alla Griglia** grilled salmon, honey dijon glaze, butternut squash risotto, asparagus 19.9 **GF**

**Pistachio Crusted Salmon** French lentils, spinach, pesto, citrus beurre blanc 23

**Trout Almondine** encrusted in almonds, pan sauteed with white wine butter sauce and spinach risotto 18.9

**Seafood Cioppino** salmon, shrimp, mussels, bay scallops, calamari, tomato, lobster broth, crostini 23.9 **GF**

# WOODFIRED PIZZA GLUTEN FREE PIZZA +4

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**Traditional Cheese** mozzarella, tomato sauce 12 **V**

**Pepperoni** pepperoni, mozzarella, tomato sauce 13

**4 Mushroom** button, enoki, brown and white shimeji mushrooms, garlic mushroom olive oil, rosemary, maldon salt 15 **V**

**Spinach & Ricotta** spinach, ricotta cheese, garlic, mozzarella 14.9 **V**

**Meat Lovers** pepperoni, beef short ribs, ham, bacon, mozzarella, tomato sauce 17

**Margherita** mozzarella, roasted plum tomatoes, fresh basil, fresh mozzarella, tomato sauce 14.9 **V**

**BBQ Chicken** mozzarella, red onion, cilantro 16.9

**Nature Lovers** caramelized onions, mozzarella, grilled zucchini, grilled peppers, jumbo white beans, artichoke hearts, garlic oil, pesto, parsley 16 **V**

**Everything but the Kitchen Sink** mozzarella, grilled peppers, grilled zucchini, mushrooms, grilled Spanish onions, pepperoni, sausage, Canadian bacon, prosciutto, garlic oil 20

**Mediterranean** mozzarella, tomato sauce, feta cheese, spinach, kalamata olives, roasted red peppers, artichokes 16

## PASTA

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\* SUB GLUTEN FREE PASTA +3

**Spaghetti Bolognese** signature home made bolognese sauce 15.9

**Spaghetti & Meatballs** homemade all beef meatballs 16.9

**Fettucini Nero** homemade organic pasta with leeks, shallots, garlic, shrimp, local wild scallops, cream sauce 21.9

**Signature Lasagna** Lean ground beef, bechamel sauce 18.9

**Cheese Ravioli** butternut squash, peas, sage, parmesan cream sauce 16.9 **V**

**Gnocchi Caprese** homemade potato pillows, marinara, basil, parmesan cheese, fresh mozzarella 16.9 **V**

**Linguini Shrimp Diavola** garlic shrimp, chiles, roasted plum tomatoes, lobster broth, cream, sherry 19.9

**Beef Short Rib Penne** parmesan cream, fresh horseradish, wilted arugula, herb bread crumbs 19.9

## THE END

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**Tiramisu** best in La Jolla! 10

**Creme Brulee** made from scratch 10 **GF**

**Gelato** vanilla bean, dark chocolate, pistachio, spumoni 9 **GF**

**Budino** chocolate ganache, vanilla sauce, whipped cream, strawberries 9 **GF**

### BERNINIS BISTRO Est. 1998

For 21 years Bernini's Bistro has been the locals favorite for a hearty breakfast, a fresh lunch or an exquisite dinner. Everything is made in house including the very popular focaccia bread which arrives warm with olive tapenade.

All of the paintings found within the restaurant are by the owner who began drawing at an early age. Jimi Hendrix, Keith Richards and Bob Marley are just a few of the stars which adorn the walls.

During Happy Hour you will find locals at the bar catching up on local news or just visiting. It's easy to understand why Bernini's Bistro is known as "Where the Locals Eat!"

# DINNER