

# LUNCH

## STARTERS

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- Soup of the Day** Homemade 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, served with julienne peppers/apple slaw 15.9
- Shrimp Cocktail** jumbo shrimp, pickled cucumber and carrot, house cocktail sauce 13.9 <sup>GF</sup>
- Mozzarella Caprese** fresh mozzarella, kalamata olives, roma tomatoes, basil, avocado 13.9 <sup>V</sup> <sup>GF</sup>
- Seared Ahi Tataki** Ahi, sesame seed, pickled cucumber and carrot, sesame vinaigrette 15.9 <sup>GF</sup>
- Mussels** white wine sauce, tomatoes, garlic, shallots, french fries, lemon pesto aioli 14.9

## FROM THE GARDEN

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- Sweet Walnut Salad** field greens, cranberries, apples, caramelized walnuts, balsamic vinaigrette little 8 full 14 <sup>GF</sup> <sup>V</sup>
- Caesar** hearts of romaine, croutons, shaved parmesan little 8 full 14 <sup>GF</sup> (without croutons) <sup>V</sup>
- Beet Salad** field greens, tomatoes, shredded carrots, red onions, red beets, walnuts, feta cheese, apple pecan vinaigrette little 11 full 15.9 <sup>GF</sup> <sup>V</sup>
- Farmers Vegetable Salad** arugula, jumbo white beans, carrots, roasted peppers, roasted garlic, egg, avocado, grilled asparagus, our special green goddess dressing 15.9 <sup>GF</sup> <sup>V</sup>
- Grilled Shrimp Salad** field greens, romaine, tomatoes, feta, green onions, bell peppers, roasted almonds, balsamic vinaigrette 16.9 <sup>GF</sup>
- Cobb Salad** flamebroiled chicken breast, bacon, avocado, tomato, romaine, field greens, gorgonzola, hard boiled egg, ranch dressing 16.9 <sup>GF</sup>
- Ahi Crunchy Salad** seared rare, field greens, shredded carrots, napa cabbage, sesame seeds, crispy wontons, soy vinaigrette 16.9

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

## BURGERS, SANDWICHES & ENTREES GLUTEN FREE PASTA +3

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ALL SANDWICHES SERVED WITH A CHOICE OF FRENCH FRIES, OR BABY GREENS.

- Berninis Signature Burger** American cheese, grilled onions, bacon, fresh tomatoes, lettuce, mayo, brioche bun 15.9
- Greek Chicken Wrap** hummus, romaine, avocado, roasted red pepper, green onion, pesto aioli 14
- Prime Rib French Dip** thinly sliced fresh Prime Rib, baguette, au jus, creamed horseradish 15.9
- Salmon Sandwich** grilled salmon with roasted red pepper, arugula, dill and lemon pesto aioli on focaccia 15.5
- Chicken Salad Sandwich** chicken, celery, cranberries, pecans, mayo, multigrain bread 14
- Half Sandwich & Soup** 1/2 Chicken Salad sandwich with a bowl of soup (no sides) 14.5
- Pistachio Crusted Salmon** French lentils, spinach, citrus beurre blanc 18
- Fettucini Nero** home made organic fettucini, leeks, shallots, garlic, shrimp, local scallops, leek cream sauce 21.9
- Cheese Ravioli** butternut squash, peas, sage, parmesan cream sauce 16.9 <sup>V</sup>
- Spaghetti Bolognese** signature home made bolognese sauce 15.9
- Chicken Parmigiana** spaghetti marinara 18.9

### **\$12 LUNCH SPECIAL** Monday through Friday 11:30 to 3

Small pizza (cheese, pepperoni or margherita) with a small green salad  
Add a Miller Lite for \$3 Add a glass of our house wine for \$5

<sup>V</sup> =Vegetarian <sup>GF</sup> =Gluten Free

# DINNER

## WOODFIRED PIZZA GLUTEN FREE PIZZA +4

- Pepperoni** pepperoni, mozzarella, tomato sauce 13
- 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**
- 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
- BBQ Chicken** mozzarella, red onion, cilantro 16.9



## DRINKS

- Mimosa**  
Champagne & Orange or Pomegranate juice 7
- Berninis Bloody Mary**  
Vodka & Tomato Juice dash of spice, bacon garnish 8
- Fresh Squeezed Juice**  
freshly squeezed orange or grapefruit  
Small 4 Large 5
- Berninis Organic Lemonade**  
with added hints of strawberry, mango, mint and lemon 5
- Organic Lemonade** 4
- Clean Paradiso** (non-alcoholic)  
Pomegranate, lime, ginger beer, pineapple, sparkling water 4.5

## WINE FOR A COMPLETE LIST OF WINES PLEASE SEE OUR WINE MENU

- Cabernet Sauvignon, Peperwood, CA** 8
- Cabernet Sauvignon, Liberty School, Paso Robles, CA** 10
- Cuv'ee, Conondrum 'by Caymus', CA** 11
- Pinot Noir, Avalon, California** 9
- Chianti Riserva, Tiziano, Tuscany, Italy** 10
- Chardonnay, Hess Select, Monterey, CA** 9
- Chardonnay, Sonoma-Cutrer, Sonoma County, CA** 12
- Sauvignon Blanc, Mud House, Marlborough, NZ** 9
- Pinot Grigio, Ruffino, Lumina, Italy** 9

## THE END

- 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!"

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