

# BEREVINO

## ANTIPASTI

### Eggplant Caponata Vasi 8

eggplant puree | basil | sundried tomatoes | garlic

### Taste of Italy Dips 8

basil pine nut pesto | marinara | garlic ricotta | eggplant caponata

### Crafted Cheese Board 13

Fromager D'Affinois Double Cream | Humbolt Fog goat cheese  
Saputo Aged Parmesan | candied walnuts | Tuscan marmalade

### Chef's Meat Sampler Board 15

thin slices of prosciutto | beef salami | spicy capicola ham  
jalapenos | Dijon mustard

### Castelvetrano "table" olives 7

### Zio's Famous Garlic Bread 7

### Fritto Misto 14

breaded calamari | shrimp | vegetables | garlic aioli | lemons

### Burrata Bruschetta 11

roma tomatoes | garlic | basil | olive oil | burrata cheese

### Warm Artichoke Dip Vasi 10

artichoke hearts | creamy cheese | garlic | leeks | prosciutto

### Roasted Bone Marrow 14

garlic | thyme | kosher salt | crispy rustic baguette

### Nonna's Meatballs 11

*certified angus beef*® meatballs | marinara | polenta

## STONE FIRE PIZZAS

**Diavolo** prosciutto | spicy capicola ham | mozzarella | wild baby arugula | spicy jalapenos 18

**Crispy Salami** beef salami | mozzarella cheese | fresh tomato marinara | fresh thyme 17

**Margherita** housemade tomato marinara | mozzarella cheese | fresh aromatic basil 15

**Limone** thin slices of fresh lemon | sweet sundried tomatoes | mozzarella cheese | burrata cheese | pine nut pesto 17

**Greco** ground beef | tomato marinara | mozzarella | pepperoncini | feta cheese | red onions | oregano 17

## SALADS

add grilled chicken breast 5    add prosciutto 6    add grilled shrimp 7    add sautéed steak tips 8

**Berevino Caesar** romaine lettuce topped with an anchovy garlic dressing, parmesan cheese and garlic croutons 11

**Chopped Italian** romaine lettuce, roma tomatoes, feta cheese crumbles, spicy beef salami, artichoke hearts  
red onions, pepperoncini & castelvetrano olives with an oregano vinaigrette 13

**Tuscan Greens** wild baby arugula tossed with a honey balsamic vinaigrette topped with creamy feta cheese,  
oven toasted pine nuts and sweet roasted red beets 11

**Pear Field** romaine lettuce tossed with an italian vinaigrette topped with gorgonzola cheese crumbles,  
sweet dried cranberries, sliced Bartlett pears and candied walnuts 11

**Red Beet Caprese** roasted red beets & creamy burrata mozzarella with fresh basil, olive oil & balsamic glaze 12

## PASTA SPECIALTIES

**Carbonara** - crispy prosciutto, sautéed leeks, egg yolk & black pepper with spaghetti pasta 18    vegetarian 15

**Short Rib Pappardelle**-tender *certified angus beef*® short rib, sweet caramelized carrots, buttery  
garlic crimini mushrooms tossed with egg pappardelle pasta & parmesan cheese 20

**Blushing Saffron Lobster** – saffron cream sauce tossed with spaghetti pasta topped with a petite lobster tail  
fresh lemon zest gremolata 21    vegetarian 15

**Spicy Arrabbiata** – spicy buttery marinara sauce tossed with spaghetti pasta topped with fresh basil 15

**Spaghetti Bolognese** - slow cooked tender ground *certified angus beef*® with a housemade tomato marinara,  
topped with whipped garlic ricotta cheese & fresh basil 18

**Pesto alla Genovese** – roasted garlic pine nut pesto tossed with orecchiette pasta, broccolini & sun-dried  
tomatoes topped with juicy tiger shrimp 20    chicken 17    vegetarian 15

**Rigatoni Rosa** – chicken breast, crimini mushrooms, parmesan cheese & red pepper flakes tossed with a spicy  
garlic marinara cream sauce with rigatoni pasta 18    vegetarian 15

**Butternut Gnocchi** - soft fluffy gnocchi stuffed with butternut squash in a garlic brown butter sage  
cream sauce topped with crushed walnuts 17

**Pear Focchi** - purse shaped pasta filled with ricotta cheese and crisp pieces of fresh pear in a roasted pear cream  
sauce topped with oven toasted pine nuts 18

**Lasagna** - layers of flat pasta with ground beef, tomato marinara, fresh ricotta, parmesan & mozzarella 18

## PIATTI

**Chicken Marsala** - pan seared chicken breast with crimini mushrooms & crisp green beans, marsala wine & buttery  
demi-glaze, served with creamy saffron garlic mashed potatoes 20

**Lemon Chicken Piccata** - sautéed chicken breast with a lemon-butter white wine sauce, capers and red onions,  
served with capellini pasta and broccolini 19

**Pesce Pomodoro** - herb crusted Wild Atlantic cod pan-seared, served with creamy parmesan polenta topped with a  
fresh garlic pomodoro sauce and sautéed green beans 21

**Lamb Shank "osso buco"**- braised Australian lamb shank in red wine demi-glaze with fresh lemon zest gremolata,  
served with creamy saffron mashed potatoes and broccolini 24

**Berevino Grille** - juicy tenderloin medallions on skewers with red peppers topped with a crimini mushroom balsamic  
cream sauce, served with saffron mashed potatoes 23

**Eggplant Rustica** - breaded eggplant layered with fresh mozzarella and parmesan cheese topped with fresh  
pomodoro marinara sauce with capellini pasta 17

**Cucina Chicken Baguette** - grilled chicken breast, basil pine nut pesto, baby arugula, double cream brie and red  
onions on a toasted baguette, served with julienne potato fries 16    **Lunch Only**

**Filet Tip; Baguette** – sautéed filet tenderloin tips with onions, parmesan and mozzarella cheese on a warm rustic  
baguette topped with garlic aioli and jalapenos, served with julienne potato fries 17    **Lunch Only**