

BEREVINO italian pub

ANTIPASTI

- CRISPY WINGS** 13
spicy chicken wings | herb ranch
- SAUTEED MUSSELS** 15
garlic butter wine sauce
- FRITTO MISTO** 16
flour dusted calamari | jumbo shrimp
vegetables | garlic aioli
- NONNA'S MEATBALLS** 13
2 *certified angus beef* meatballs
With mashed potato

ANTIPASTI

- POMODORO BRUSCHETTA** 12
tomato | basil | red onion | garlic |
creamy burrata cheese
- ZIO'S FAMOUS GARLIC BREAD** 7
garlic parmesan butter | paprika salt
| Basil
- BURRATA VASI** 12
creamy burrata | pesto | roasted garlic
- SPICY POTATOE CROQUETTES** 10
creamy corn polenta cakes
jalapenos | leeks | avocado cream

ANTIPASTI

- CHEF MEAT & CHEESE BOARD** 16
Fromager D' Affinois Double Cream
Aged Manchego | candied walnuts |
prosciutto | spicy capicola ham
- ARTICHOKE & LEEK DIP** 11
warm creamy cheese | jalapenos
- ROASTED BONE MARROW** 15
garlic | thyme | caramelized onions
- FRIED GNOCCHI** 10
served with housemade marinara

STONE FIRE PIZZAS

Gluten free dough available (may have cross contact)

- MARGHERITA** housemade tomato marinara
mozzarella cheese | tomatoes & basil 17
- CRISPY SALAMI** beef salami | mozzarella
fresh tomato marinara | thyme 20
- DIABOLO** prosciutto | spicy capicola ham
mozzarella | jalapenos 20
- PEPPERONI** 19
- VEGETARIAN** mushroom | marinara | mozzarella
jalapeno | onions | cilantro | garlic | peppers 18

LUNCH SPECIAL 11:30-3:00

HALF SALAD/PASTA \$19

(no passports or coupons)

(WE DO NOT TAKE PASSPORT CARD)

- SPICY TOMATO BASIL SOUP** 9
tomatoes | basil | garlic cream | peppers

FRESH SALADS

- ADD:** CHICKEN 6 SALMON 10 SHRIMP 8 LOBSTER 18
- RED BEET CAPRESE**
roasted red beets & creamy burrata mozzarella
with basil, olive oil & balsamic glaze 13
- GARLIC CAESAR**
romaine with a creamy garlic dressing, garlic
croutons, parmesan & roasted garlic cloves 13
- ITALIAN INSALATA**
romaine, roma tomatoes, feta, spicy salami, red
onions, pepperoncinis and tossed with Italian
vinaigrette 13
- PEAR FIELDS**
romaine lettuce tossed with an Italian
vinaigrette, gorgonzola, dried cranberries,
Bartlett pears & candied walnuts 14

PASTAS

- PESTO VERDE** - egg pappardelle pasta ribbons
with basil pesto topped with pine nuts
veg 18 **+chicken** 22 **+shrimp** 24 **+Lobster** 37
- CARBONARA** - crispy prosciutto, sautéed
leeks, egg yolk & tossed with spaghetti 20
- MEATBALLS & SPAGHETTI** - *certified angus beef*[®]
meatballs with spaghetti marinara 24
- SHORT RIB PAPPARDELLE** - tender *certified*
angus beef[®] short rib, sweet caramelized
onions, carrots, brown butter, parmesan &
crimini mushrooms with egg pappardelle pasta
24

Gluten free penne pasta available (may have cross contact)

- SPICY FRUTTI DI MARE** - fresh Atlantic salmon,
mussels & jumbo shrimp in a spicy tarragon
cream sauce with roasted red peppers tossed
with fettucine pasta 28 **vegetarian** 22
- SPAGHETTI BOLOGNESE** - slow cooked ground
certified angus beef[®] in a housemade tomato
marinara with basil 23
- MANZO RAVIOLI** - braised short rib ravioli in
a brown butter topped with toasted panko 24
- NAPOLEAN'S PENNE** - chicken, crimini mushrooms
in a creamy garlic marinara tossed with penne
pasta topped with parmesan 23

PIATTI

- BUTTERNUT GNOCCHI**
fluffy gnocchi with butternut squash in a brown butter sage cream sauce with walnuts 18
- PEAR FIOCCHI**
cheese and pear ficchi with creamy alfredo sauce topped with chives 22
- CUCINA PARMIGIANA**
crispy panko crusted chicken or eggplant with mozzarella, parmesan & burrata cheese,
served with housemade marinara & cappelini pasta **CHICKEN** 23/**EGGPLANT** 19
- LEMON PICCATA**
pan seared chicken or salmon with a creamy lemon-butter white wine sauce, broccolini,
capers & red onions, served with capellini pasta **CHICKEN** 23/**ATLANTIC SALMON** 27 **LOBSTER** 35
- CHICKEN MARSALA**
pan seared chicken breast with crimini mushrooms in a buttery marsala wine demi-glace,
served with creamy saffron garlic mashed potatoes 24
- SPICY ARRABIATA**
Spicy marinara, basil, blistered tomatoes, chilis, parmesan **VEG** 18/ **CHICKEN** 22
- GARLIC LAMB SHANK**
braised lamb shank in a red wine mushroom sauce served with saffron garlic mashed
potatoes and broccolini, topped with a lemon herb gremolata 28
- LASAGNA**
Angus ground beef, Lasagna noodles, Parmesan and Mozzarella Cheese, Marinara Sauce