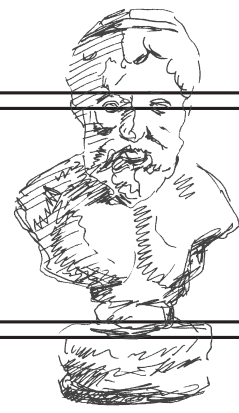


BERRELLI'S

ITALIAN CHOPHOUSE



SMALL PLATES & SALADS

BURRATA

grilled bread, frantoia olive oil
16

CAESAR SALAD

romaine, parmesan, classic dressing
14

ANTIPASTO SALAD

arugula, aged provolone, roasted red pepper, pepperoncini, red onion, olive vinaigrette
15

CALAMARI

crunchy rings, crispy salumi, pepperoncini, lemon aioli
19

IL MASSO

8 oz meatball, aged provolone, marinara, garlic toast
14

SHRIMP COCKTAIL

salsa verde, cocktail sauce, horseradish
18

ENTREES

CHICKEN PARMESAN

angel hair, fresh oregano
28

† BERRELLI'S BURGER

signature blend, truffel aioli, mozzarella cheese, roasted tomato, red wine balsamic onions
22

FAROE ISLAND SALMON

cannellini beans, tomato, garlic, lemon-white wine butter sauce
31

SCALLOPS

roasted grapes, parsnip, frisee, verjus
32

VEAL OSSO BUCCO

creamy polenta, wild mushroom, natural jus
34

PASTA

SPAGHETTI & MEATBALL

house sauce & meatball, shaved parmesan, basil
27

CAST IRON BAKED RIGATONI

marinara, mozzarella & grana padano
21

CACIO E PEPE

black pepper, grana padano
26

WINTER TRUFFLE RISOTTO

fresh shaved truffle, mascarpone, truffle pecorino, chive
29

BERRELLI'S SIGNATURE CUTS

†NY STRIP 14OZ

prime dry aged 30 days
54

†COWBOY RIBEYE 20OZ

prime dry aged 30 days
58

add mushrooms 5

add onion 5

†FILET 8OZ

center cut AB angus
42

VEAL CHOP 18OZ

milk fed
48

SUPPLEMENTS

lobster tail

18

oscar style

14

blue cheese

6

SAUCES 2

bordelaise

au Poivre

hollandaise

salsa verde

SIDES 10

seasonal vegetables

mushrooms

garlic mashed potatoes

macaroni & cheese



WINE

PINK FLAMINGO, Rose, Domaine Jarras, France	13/65
NOBILO, Sauvignon Blanc, Marlborough, New Zealand	14/70
BENVOLINO, Pinot Grigio, Giulia, Italy	12/60
JARGON, Pinot Noir, Central Coast, California	14/70
CHATEAU ST. JEAN, Merlot, California	14/68
ROBERT MONDAVI, Cabernet Sauvignon, California	15/72
MICHELLE CHIARLO, Barbera D' Asti, Italy	15/72

DRAFT BEER

Blue Moon	7
Yuengling Lager	7
New Trails Broken Heels IPA	8
Great Lakes Edmunds Fitzgerald Porter	8

BOTTLED BEER

Coors Lite	7
Coors Banquet	7
Heavy Seas Tropicannon	6
Lagunitas IPA	7
Victory Prima Pils	7
Yards Brawler	7
Corona Premier	6
Schofferhofer Grapefruit	5

COCKTAILS

THE BEGINNING

Revivalist Solstice Gin, Tempus Fugit
Quinquina, Dolin Dry Vermouth, Lejay
Creme de Cassis
17

DEATH OF A POET

Blueberry "Jacked" Wheatly Vodka,
Elderflower Liqueur, fresh lime juice
15

THE VANDERBILT

Kinsey American 10yr Whiskey, Dolin
Rouge, Select Americano Apertivem
Combiere Peche de Vigne
16

CURIOUS MIND

Plantation Pineapple Rum, Passionfruit
Puree , fresh lemon and orange
15

PALOMA SPRITZ

Corazon Blanco Tequilla, Select
Americano Apertivo, Schofferhofer
Grapefruit Bier, fresh lime
16

THE ENDING

Buffalo Traco Bourbon, Meletti Amaro,
St. Gorge Spiced Liqueur,
Tempus Fugit Creme de Noyaux
17

