



# BERRELLI'S

ITALIAN CHOPHOUSE



## SMALL PLATES & SALADS

### GARLIC FOCACCIA

18 hour sauce, parmesan  
9

### BURRATA & TOMATO

heirloom tomato, persian cucumber,  
balsamic caviar, micro basil  
17

### CAESAR SALAD

romaine, parmesan, classic dressing  
14

### ANTIPASTO SALAD

arugula, provolone, salumi, red pepper,  
pepperoncini, red onion, olive vinaigrette  
15

### CALAMARI

crispy salumi, pepperoncini, lemon aioli  
19

### IL MASSO

8 oz meatball, burrata cheese, Berrelli's sauce,  
garlic focaccia  
18

### SHRIMP COCKTAIL

cocktail sauce, horseradish  
21

## 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, lemon, white wine  
31

### + SCALLOPS

roasted grapes, parsnip, frisee, verjus  
32

### VEAL OSSO BUCCO

creamy polenta, wild mushroom, natural jus  
34

## PASTA

### SPAGHETTI

house sauce, shaved parmesan, basil  
19  
add meatball 9

### CAST IRON BAKED RIGATONI

marinara, mozzarella & grana padano  
21

### CACIO E PEPE

black pepper, pecorino romano  
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

truffle 15

## SAUCES 2

bordelaise

au Poivre

hollandaise

## SIDES 10

broccoli rabe

foraged mushrooms

garlic mashed potatoes

macaroni gratin



## WINE

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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

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

## BOTTLED BEER

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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

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### 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

