

TRATTORIA DI BERNARDONE (505) 325-0303

ANTIPASTI (APPETIZERS):

	Garlic Bread	5.00
House Antipasto - Marinated Vegetables, Mediterranean Olives, Salami & Fresh Mozzarella**		9.50
Baked Mushrooms alla Toscana - Oven Roasted Crimini Mushrooms, topped w/ bread crumbs, herbs, Romano & Olive Oil		8.50
Napolitano Chicken Wings - Spicy, BBQ** or Garlic Butter**		8.00
Potata Barca - with Bacon, Cheddar, Sour Cream & Chives**		7.00
Sicilian Nachos - Pita Chips piled with Pepperoni or Italian Sausage, Marinara, Spicy Alfredo, Pepperoncini & More		9.00
Southwest Saltimbocca - Slices of Prosciutto layered with Provolone & Green Chile, then lightly breaded and baked		10.00
Crab & Artichoke Dip w/ Crostini		11.00
Pepper Shooters - Italian Cherry Peppers stuffed with Prosciutto & Provolone**		9.00
Pizza Abruzzi - 6" Fig Sauce, Gorgonzola, Prosciutto, Fresh Basil & Green Onion		12.00

INSALATE (SALADS):

Insalata Abruzzi (House Salad) - Romaine, Cucumbers, Tomatoes, Pepperoncini, Red Onions & Shaved Romano Cheese**		\$5/\$9
Regina Salad - Mixed Baby Greens w/ Sliced Almonds, Fresh Fruit, Dried Cherries, Crisped Prosciutto, & Romano w/ an Orange Balsamic Vinaigrette**		10.00
Arugula Salad - Romaine & Baby Arugula, Cherry Tomatoes, Chicken Scaloppini & Lemon Wedges		11.00
Caesar Pasta Chicken Salad - Romaine Garlic Chicken, Fresh Pasta, Homemade Croutons, Romano Cheese w/ Caesar Dressing		12.00
Spinach Strawberry Salad - Baby Spinach, Walnuts, Dates, Feta, & Red Onions, topped w/ a Spinach Dressing**		12.00

ENTREES:

	Penne Marinara w/ Meatballs \$10 w/ Italian Sausage **	11.00
	Spaghetti Marinara w/ Meatballs	11.50
	Fettuccine Alfredo (Add Chicken \$3; Add Chicken & Green Chile \$4; Add Shrimp \$5)	10.00
	Fettuccine w/ Spicy Alfredo & Chicken	13.50
Conchiglie Primavera - Veggies sautéed in a Garlic Aioli w/ Fresh Basil & Romano Cheese ** (Add Chicken **\$3, Add Prosciutto**\$4, Add Shrimp**\$5)		12.50
Creste Rigate Fiorentino - A curved Macaroni served w/ Beef, Mushrooms & Spinach, topped w/ Alfredo Sauce		13.00
Fusilli Campagnola - Spiral shaped pasta w/ Chicken, Mushrooms, Sun-dried Tomatoes & Calamata Olives in Garlic Aioli**		13.00
Tromba Rustica - Chicken, Shrimp, Sun-Dried Tomatoes, Mushrooms & Prosciutto in delicious Cream Sauce over Trumpet shaped pasta		14.00
	Fusilli Bolognese - A corkscrew pasta in a Meat Sauce Ragù **	11.00
	Cheese Ravioli Bolognese - Fresh Ravioli w/ a Meat Sauce Ragù	13.50
	Spinach Ravioli w/ Garlic Butter Aioli & Romano	13.50
	Mario's Traditional Lasagna - Layered pasta w/3 cheeses & meat sauce	11.50
	Alfredo Lasagna with Chicken & Green Chile	13.50
	Eggplant Parmigiana w/ Penne Marinara	12.00
	Zucchini "Pasta" w/ Marinara & Romano	12.00
	Chicken Parmigiana w/ Penne Marinara	15.00
Veal Marsala with Fettuccine - Veal Sautéed w/ Crimini Mushrooms in Marsala Sauce (available after 5pm)		19.00
	Chicken Marsala (after 5pm)	17.00
Veal Parmigiana - topped w/ Marinara & Mozzarella w/ Penne Marinara (after 5pm)		18.00
Veal Scallopini - Sautéed Cutlet w/ Fettuccine w/ Spicy Alfredo (after 5pm)		19.00
	Chicken Scallopini (after 5pm)	17.00

**** Gluten Free Option-Please specify substitution of Gluten-Free Pasta 4.50**

WOOD-FIRED BRICK OVEN PIZZA 10" / 16" Specialty Pizza:

Abruzzi - Fig Sauce, Gorgonzola, Prosciutto, Green Onion, Fresh Basil	\$13/\$26
Assisi - Spicy Alfredo Sauce, Garlic Chicken, Pepperoni, Sun-dried Tomato, Mushroom	\$12/\$23
Bacon Cheeseburger - Mustard Sauce, Ground Beef, Bacon, Cheddar, Red Onion, Pickles	\$12/\$23
Bianca - Olive Oil, Garlic, Mozzarella	\$9/\$17
Carne - Italian Sausage, Pepperoni, Salami, Canadian Bacon, Ground Beef	\$12/\$23
Fiorenza - Artichoke Hearts, Calamata Olive, Spinach, Sun-dried Tomato, Red Onions	\$12/\$23
Hawaiian Paradise - Canadian Bacon, Bacon, Pineapple, Sun-dried Tomato, Green Chile	\$12/\$23
Italiano - Italian Sausage, Prosciutto, Roasted Red Pepper, Gorgonzola, Salami, Capers	\$13/\$26
Margherita - Fresh Tomato, Fresh Basil	\$9/\$17
Mediterraneo - Sun-dried Tomato, Calamata Olive, Spinach, Feta, Fresh Basil	\$14/\$25
Napolitano - Fresh Mozzarella, Fresh Basil	\$12/\$22
Quattro Formaggi (4Cheese) - Mozzarella, Provolone, Gorgonzola, Romano	\$9/\$17
Ultimo - Pepperoni, Italian Sausage, Green Pepper, Onion, Black Olive, Mushroom	\$13/\$25

CREATE YOUR OWN - 10" Medium Pizza (\$8) / 16" Extra Large Pizza (\$15) & Toppings - \$1 Med/\$2 XL each topping except as noted

Anchovy, Artichoke, Arugula, Basil, BBQ Sauce, Black Olive, Calamata Olive, Can. Bacon, Capers, Capicola, Feta (\$3/6), Fig Sauce (\$3/6), Fresh Mozz (\$3/6), Fresh Tomato, Garlic, Garlic Chicken, Gorgonzola, Green Chile, Green Pepper, Ground Beef, Italian Sausage, Jalapeño, Meatball (\$3/6), Mushroom, Onion, Pepperoncini, Pepperoni, Pineapple, Pine Nuts (\$3/6), Prosciutto, Red Onion, Ricotta, Roasted Red Pepper, Salami, Spicy Alfredo, Spinach, Sun-dried Tomato	As Noted
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WOOD-FIRED CALZONES:

Cheese Calzone - Ricotta, Mozzarella & Romano Cheese	8.00
Meat Calzone - Pepperoni & Italian Sausage	9.00
Philly Cheesesteak Calzone - Steak, Onion, Green Pepper & Mushroom	10.00
Create Your Own Calzone - See Pizza Toppings Above	10+

PANINI (SANDWICHES):

Italian Grinder - Fresh Italian Meats, Provolone, Lettuce & Tomatoes	8.00
Meatball Grinder - Homemade Meatballs w/ Marinara & Mozzarella	8.00
The Godfather - Italian Sausage, Roasted Red Peppers & Provolone	8.00
Eggplant Parmigiana Grinder - Breaded Eggplant w/ Marinara & Mozzarella	8.50
Chicken Parmigiana Grinder - Breaded Chicken Breast w/ Marinara & Mozzarella	10.00
Prosciutto Panini with Provolone, Arugula & Tomatoes - Grilled	10.00

KIDS & SIDES:

Cheesy Bread w/ Marinara	5.00
Side of Penne or Spaghetti Marinara w/ Meatball	6.00
Side of Penne Alfredo \$6 Add Chicken	2.50
Side of 2 Meatballs w/ Marinara	6.00
Side of 2 Meatballs w/ Marinara & Mozzarella	7.00
Half order of Chicken Wings**	5.00
Side of Italian Sausage w/ Marinara**	5.00
Cup of Soup- Soup of the Day	5.00

DOLCI (Home-Made DESSERTS):

Homemade Gelato - Italian Ice Cream w/ Italian cookie, Ask for Daily Flavors	4.50
Cannoli - Italian Pastry with a Ricotta-Mascarpone Vanilla Cream & Chocolate Chips	4.50
Tiramisu - Layers of Sponge Cake soaked in Espresso w/ Mascarpone & Cocoa	7.00
Torta al Cioccolato - A dense chocolate cake w/ Fresh Raspberries	7.00
Panna Cotta - A sweet cream custard topped w/ Pomegranate Raspberry Coulis	6.00
Lime Mascarpone Cheesecake	7.00
Italian Lemon Cream Cake - An extravagant, multi-layered cake made from fresh squeezed lemons & heavenly cream	8.00

BEVANDE (BEVERAGES):

Italian Cream Soda (Blackberry, Cherry, Coconut, Mango, Peach, Raspberry, Strawberry, Vanilla)	2.25
Lemon Granita (Italian Ice)	2.75
Granita Tea (Italian Ice + Tea)	2.75
Sodas - Coke, Diet Coke, Sprite, Dr. Pepper, Ginger Ale, PowerAde	2.25
Iced Tea 2.50 Flavored Tea	3.00
San Pellegrino Sparkling Water	2.50
San Pellegrino Italian Sodas (Aranciata, Limonata, Blood Orange, Grapefruit, Pomegranate)	2.25
Zuberfizz Root beer	2.25
Aquafina Bottled Water	2.00
Milk	2.00
Coffee	3.00
Espresso / Cappuccino	\$4/\$5
Hot Tea	2.50
Hot Chocolate	5.00

BIRRA & VINO: Beer (by the Bottle)- Moretti Lager & Moretti La Rossa \$5 Coors Light, Amstel Light, Corona, Fat Tire, Monk's Ale 4.00

Wine (by the Glass)-Canyon Road Cabernet, Montepulciano d'Abruzzo, Placido Chianti, Placido Pinot Grigio, Luccio Moscato d'Asti 6.50

<u>Vino Rosso: Reds (Sweet to Dry) - Bottle:</u>	
Lolea Sangria - An exceptional fruity & effervescent wine w/ passion fruit, cherry & strawberry aromas	30
Canyon Road Cabernet- A complex but smooth wine, aromas of black current, plum, chocolate & coffee w/notes of toasty oak	24
Mamma Mia! Cabernet Italian Blend - w/ lovely aromas of blueberries & plums	31
Santa Cristina Toscana - intense notes of cherries, blueberries and black currants w/ sweet tannins and lingering finish	33
Layer Cake Primitivo (Zinfandel) - from Puglia - very fruit forward & delicious	31
Meiomi Pinot Noir-rich yet medium weight w/ edges of blueberry, mocha, oak & spice notes	35
Brancaia Tre-Sangiovese, Merlot & Cab, critical acclaim w/ berries, dried cherries, spice, silky finish	34
St. Francis Cabernet Sauvignon-rich, full-bodied with flavors of plum, black cherry & spice w/ lingering finish	33
Palazzo della Torre Veronese-loads of cherry, dark spice & fig, polished tannins	35
Tenuta di Arceno Chianti Classico-aromas of cherry & earth w/ drying tannins	31
Banfi Cum Laude - "With Honors" - Premium Toscana wine w/ violet, vanilla & licorice hints, full, soft & velvety	79
<u>Vino Bianco: Whites (Sweet to Dry) - Bottle:</u>	
Luccio Moscato d'Asti- fresh, fragrant w/ bright, floral aromas & tangerines, honey & cream, sweet & balanced	27
Michele Chiarlo Moscato d'Asti-sweet, fragrant w/ flavors of peach & apricot 375ml bottle	18
Placido Pinot Grigio- full, fresh & lively w/ aromas of pears, citrus & grapefruit	26
La Marca Prosecco-Sparkling wine that is light, refreshing & crisp w/ flavors of apple & citrus (for 187mL / for 750mL)	\$7.5/\$28
Meiomi Chardonnay-rich & luscious wine, spicy, buttery, ultra smooth & impressive tropical fruit	31
Santa Cristina Campogrande Orvieto- straw colored w/ aromas of white fruit, orange flowers & lemon zest	33

*****ALL MENU ITEMS AND PRICES SUBJECT TO CHANGE WITHOUT NOTICE*****