



bertorelli

EST. 1913

P A N E E O L I V E

Sfogliatina al formaggio 3.50 Goat's cheese breadsticks served with olive tapenade and cherry tomatoes	Olive 3.95 Gaeta black olives, Bella di Cerignola green olives and chillies stuffed with cream cheese	Crescentine e parmigiano 3.50 From Bologna – pizza dough fritters sprinkled with grated parmesan
--	---	--

A N T I P A S T I

Minestrone classico 5.95 Prepared daily, market fresh vegetable and pesto soup with toasted ciabatta	Asparagi alla griglia 7.95 Grilled asparagus topped with a free-range poached egg and parmesan cheese	Calamari fritti 8.75 Southern Italian deep fried calamari served with caper mayonnaise	Prosciutto di Parma 8.95 Italian cured ham served with cantaloupe melon	Burrata Pugliese 8.75 Puglia's creamiest mozzarella with plum tomatoes and basil oil	Calamari e ceci 8.95 Braised squid served with chickpeas, tomato, smoked paprika and spinach	Gamberi in padella 8.95 Whole gambas prawns sautéed with chilli	Antipasto misto (to share) 15.50 Bertorelli's cured Italian meat selection with mozzarella fritters, bruschetta, grilled artichokes, caponata, pepperonata, sun-blushed tomatoes and Gaeta olives
--	---	--	---	--	--	---	---

P I Z Z E

Margherita 7.95 Mozzarella, tomato and fresh basil	Contadina 9.95 Crumbled goat's cheese, marinated grilled aubergines, tomato and garlic	Bianca di Parma 10.95 Italian cured Parma ham with mascarpone, tomato and rocket	Fiorentina 9.95 Wilted spinach, mozzarella, aged parmesan and tomato topped with a free-range poached egg	Diavola 10.95 Spicy salami with ricotta, crushed chillies and tomato	Ruspante 10.95 Smoked chicken with dolcelatte blue cheese, tomato and red onion
--	--	--	---	--	---

P R I M I

Paste

Paccheri al forno 10.95 Sautéed mushrooms and asparagus baked in layers of pasta with a mozzarella cream sauce	Lasagne al forno 12.95 Bertorelli's famous home-made lasagne	Tagliatelle alla carbonara 10.95 Fresh egg tagliatelle tossed with smoked pancetta and cream	Fregola Sarda 15.95 A traditional Sardinian dish of whole gambas prawns, mussels, clams, calamari and Sardinian pasta	Garganelli Lucanica 12.95 Northern Italian sausage with roasted cherry tomatoes, garganelli pasta and pecorino Sardo cheese	Scialatelli alle vongole 14.50 A Neopolitan dish of clams, San Marzano tomatoes, white wine and chilli with scialatelli pasta
--	--	--	---	---	---

Ravioli

Raviolini di ricotta e spinaci 10.95 Buffalo ricotta, spinach and aged parmesan with sage and lemon butter	Quadrelli con agnello 13.95 Braised lamb and thyme with garden peas and mint	Tortelli al granchio e aragosta 13.95 Crab and lobster with roasted tomatoes, wild rocket and olive oil
--	--	---

Risotti

Risotto verde 7.95 / 11.95 Market fresh green vegetables with aged parmesan	Risotto di capesante 8.95 / 14.95 Pan-fried Queen scallops with crispy pancetta
---	---

Insalata

Romagnola 6.95 / 12.95 Roasted chicken, grilled artichoke, goat's cheese, cos and rocket leaves with red pepper dressing and Sardinian crisp bread	Sarda 8.50 / 15.95 Seared line-caught tuna steak, plum tomatoes, hard boiled free-range egg, Gaeta olives and wild rocket with Sardinian crisp bread
--	--

S E C O N D I

Carne

Salsiccie Toscane grigliate 13.95 A traditional Tuscan casserole of cannellini beans and chargrilled Tuscan sausages	Paillard di pollo 14.95 Chargrilled supreme of marinated chicken with pepperonata and rosemary roasted new potatoes	Filetto di manzo 24.95 Chargrilled 8oz fillet steak with chipped potatoes and Salmoriglio dressing	Agnello arrosto 19.50 Roasted rump of lamb served on caponata with green olive tapenade
--	---	--	---

Pesce

Salmone al forno 16.95 Roasted organic salmon fillet with spinach, new potatoes and a lemon salsa pulcinella	Calamari alla griglia 14.95 Chargrilled calamari with a courgette carpaccio, herb risotto cake and roasted red pepper dressing	Branzino arrosto 18.95 Fennel roasted Mediterranean whole sea bass fillets, new potatoes crushed with Gaeta olives and a lemon and mint dressing	Tagliata di pesce spada 16.95 Flash-grilled swordfish, sliced and served on rocket with capers, new potatoes and lemon olive oil
--	--	--	--

C O N T O R N I

Patate 3.50 Chipped potatoes or new potatoes	Fagiolini 3.50 Sautéed green beans	Zucchine fritte 3.50 Courgette fritters with white wine vinegar	Insalata 3.50 Seasonal green or mixed salad	Spinaci 4.50 Sautéed spinach with butter and garlic	Insalata di rucola 3.95 Rocket and parmesan salad with balsamic dressing	Pane 2.50 A selection of Italian breads with extra virgin olive oil and balsamic vinegar
--	--	---	---	---	--	--

We do not charge for service. We prefer our guests to have discretion on whether to reward for service and all gratuities go to our restaurant teams with the exception of a 10% deduction on credit card tips to cover our costs. Some of our dishes may contain traces of nuts. Prices are inclusive of VAT.

bertorelli

EST. 1913

