



# bertorelli

EST. 1913

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## PARTY MENU 1

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£25.00 for 3 courses and coffee

£18.50 for 2 courses

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### **Minestrone classico**

Prepared daily, market fresh vegetable and pesto soup with toasted ciabatta

### **Insalata Romagnola**

Roasted chicken, grilled artichoke, goat's cheese, cos and rocket leaves with red pepper dressing and Sardinian crisp bread

### **Risotto di capesante**

Pan-fried Queen scallops with crispy pancetta

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### **Paillard di pollo**

Chargrilled corn-fed supreme of marinated chicken with asparagus, pecorino cheese, tomato and chipped potatoes

### **Salmone al forno**

Roasted organic salmon fillet with spinach, new potatoes and a lemon salsa pulcinella

### **Tagliatelle or spaghetti bolognese**

A classic Bolognese ragù made from slow braised beef and pork with tomatoes, wine and herbs

### **Selection of seasonal vegetables**

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### **Gelati e sorbetti**

Choose three scoops from vanilla pod, chocolate chip, pistachio, amarena cherry or cappuccino dairy ice cream, mango or mandarin fresh fruit sorbet

### **Torta di limone**

Creamy, sharp lemon tart with crème fraîche

### **Tiramisù**

A classic Italian dessert of light sponge, mascarpone cheese and coffee liqueur, dusted with chocolate

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### **Filter Coffee**

*An additional course of Italian cheeses can be added at a supplement of £ 7.50*



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## PARTY MENU 2

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£32.50 for 3 courses and coffee

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### **Insalata di Tomino**

Tomino cheese from Piedmonte baked with garlic on ciabatta with mixed leaves

### **Prosciutto San Daniele**

Italian cured ham from San Daniele with cantaloupe melon and pomegranate seeds

### **Insalata tricolore**

Thinly sliced vine tomato, buffalo mozzarella, avocado and fresh basil leaves

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### **Garganelli Lucanica**

Northern Italian sausage with roasted cherry tomatoes, garganelli pasta and pecorino Sardo cheese

### **Quadrelli con agnello**

Braised lamb and thyme ravioli with garden peas and mint

### **Tagliata di pesce spada**

Flash-grilled swordfish, sliced and served on rocket with capers, new potatoes and lemon olive oil

### **Selection of seasonal vegetables**

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### **Torta di limone**

Creamy, sharp lemon tart with crème fraîche

### **Tartufo nero affogato**

Dark chocolate and orange liqueur ice cream bomb with a shot of espresso

### **Fondente al cioccolato**

Hot chocolate fondant with praline cream and amarena cherries

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### **Filter Coffee**

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## PARTY MENU 3

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£38.50 for 3 courses and coffee  
£44.50 with a glass of champagne

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### Gamberi in padella

Whole gambas prawns sautéed with chilli, served with ricotta

### Piatto di porchetta

Classically Roman, thinly sliced fennel roasted pork served cold with purple artichokes and borage leaves

### Insalata di Tomino

Tomino cheese from Piedmonte baked with garlic on ciabatta with mixed leaves

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### Bistecca di manzo

Chargrilled prime rib eye steak, chipped potatoes, watercress and salmoriglio dressing

### Branzino arrosto

Fennel roasted Mediterranean whole sea bass fillet, new potatoes crushed with Gaeta olives and a lemon and mint dressing

### Carre d'agnello

Pistachio-cruste roasted rack of lamb with a potato, pancetta and fontina cheese gratin and green beans

### Selection of seasonal vegetables

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### Cheesecake alla vaniglia

Creamy vanilla cheesecake on an Amaretto biscuit base with forest fruit compote

### Panna cotta

Traditional Italian vanilla cream with a melted chocolate and hazelnut gianduia

### Fondente al cioccolato

Hot chocolate fondant with praline cream and amarena cherries

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### Filter Coffee

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## VEGETARIEN MENU

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£25.00 for 3 courses and coffee

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### **Minestrone Classico**

Prepared daily, market fresh vegetable and pesto soup with toasted ciabatta

### **Insalata tricolore**

Thinly sliced vine tomato, buffalo mozzarella, avocado and fresh basil leaves

### **Insalata di Tomino**

Tomino cheese from Piedmonte baked with garlic on ciabatta with mixed leaves

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### **Paccheri al forno**

Sautéed wild mushrooms and asparagus baked in layers of pasta with a mozzarella cream sauce

### **Raviolini di ricotta e spinaci**

Buffalo ricotta, spinach and aged parmesan with sage and lemon butter

### **Risotto verde**

Market fresh green vegetables with aged parmesan

### **Selection of seasonal vegetables**

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### **Gelati e sorbetti**

Choose three scoops from vanilla pod, chocolate chip, pistachio, amarena cherry or cappuccino dairy ice cream, mango or mandarin fresh fruit sorbet

### **Torta di limone**

Creamy, sharp lemon tart with crème fraîche

### **Tiramisù**

A classic Italian dessert of light sponge, mascarpone cheese and coffee liqueur, dusted with chocolate

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### **Filter Coffee**

*An additional course of Italian cheeses can be added at a supplement of £ 7.50*



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## CANAPÉS MENU

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AVAILABLE FOR PARTIES OF 10 GUESTS OR MORE

£15.00 per person

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### **Spiedini pomodoro**

Cherry tomato, buffalo mozzarella and basil bruschetta

### **Grissini con prosciutto**

Italian bread sticks wrapped with Italian cured ham

### **Crostini**

Toasted bread crostini topped with pepperonata / tomato, buffalo mozzarella and basil/  
smoked chicken, mascarpone and pesto

### **Cicoria con pere e dolcelatte**

Chicory leaves filled with dolcelatte cheese, pear and walnut salad

### **Mini tortini di salmone**

Mini salmon fishcakes with caper mayonnaise

### **Ciabattina di salmone**

Mini ciabatta sandwiches filled with smoked salmon

### **Funghi ripieni di ricotta e granchio**

Roasted cup mushrooms filled with ricotta cheese, crab meat and dill

### **Fritto misto marinara**

Paper cones filled with a selection of deep fried seafood in batter served with mayonnaise

### **Spiedini di pollo**

Mini chicken skewers with a balsamic, honey and thyme glaze

### **Arrancini di risotto**

Risotto croquettes sprinkled with parmesan

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**Please note that our canapés are not a meal replacement.**



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## — BUFFET MENU —

AVAILABLE FOR PARTIES OF 10 GUESTS OF MORE  
£25.50 per person

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### **Piatti di legumi grigliate**

Grilled vegetables with mild tomino cheese and pesto

### **Schiacciata al pesto e pomodoro secchi**

Stone baked pizza bread with sun-blushed tomatoes, pesto and rosemary

### **Arrancini di risotto**

Parmesan cheese and risotto croquettes

### **Insalata di penne**

Penne pasta salad with prawns, cherry tomatoes and buffalo mozzarella

### **Tagliare di salumi misti**

Selection of Italian cured meat and salami with lime preserve

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### **Risotto al forno**

A rich wild mushroom risotto baked with chicken and mascarpone cheese

### **Spaghetti con polpette di manzo**

Spaghetti pasta with beef and pork meat balls in a rich tomato sauce, topped with grated parmesan

### **Pollo al cacciatore**

Hunter style chicken cooked with tomato, olives and smoked pancetta

### **Salmone alla griglia**

Chargrilled salmon, watercress salad and salsa verde

### **Insalata di orecchiette piccante**

Orecchiette pasta salad, broccoli, chilli, toasted pine nuts and sultanas

### **Verdura mista**

Mixed vegetables and new potatoes

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### **Tiramisù**

A classic Italian dessert of light sponge, mascarpone cheese and coffee liqueur, dusted with chocolate

### **Cheesecake alla vaniglia**

Creamy vanilla cheesecake on an Amaretto biscuit base with forest fruit compote

### **Panna cotta**

Traditional Italian vanilla cream with a melted chocolate and hazelnut gianduia