



# bertorelli

EST. 1913

---

## PARTY MENU 2

---

£32.50 for 3 courses and coffee

---

---

### **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

---

---

### **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**

---

---

### **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

---

---

### **Filter Coffee**

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