



bertorelli

EST. 1913

PARTY MENU 3

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

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

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

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

Filter Coffee

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