



bertorelli

EST. 1913

PARTY MENU 1

2 Course £20 / 3 Course £25

A N T I P A S T I

Insalata romagnola

Salad of roasted chicken, artichoke, goat's cheese, cos and rocket leaves with red pepper dressing and Sardinian crisp bread

Zuppa

Freshly made soup of the day

Bruschetta

Tomato, basil and red onion bruschetta

S E C O N D I

Triglia con spinaci

Red mullet with clams and spinach, served with new potatoes

Paillard di pollo

Chargrilled supreme of marinated chicken with roasted rosemary new potatoes

Risotto capesante

Risotto of Queen scallops with crispy pancetta

D O L C I

Tiramisù

Italian dessert of light sponge, mascarpone cheese and coffee liqueur

Gelati

Selection of Italian dairy ice cream

Tartufo nero affegato

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

C A F F E

Filter coffee

Some of our dishes may contain nuts. Service is discretionary but a recommended 12.5% will be added to your bill.

F I N E I T A L I A N F O O D S I N C E 1 9 1 3



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PARTY MENU 2

3 Course £30

3 Course with ½ a bottle of house wine £37.50

A N T I P A S T I

Caprese

Mozzarella with plum tomatoes and basil oil

Prosciutto di Parma

Italian cured ham served with cantaloupe melon

Calamari fritti

Deep fried calamari served with caper mayonnaise

S E C O N D I

Garganelli Lucanica

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

Quadrelli con agnello

Ravioli of braised lamb and thyme with garden peas and mint

Salmone al forno

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

D O L C I

Tartufo nero affogato

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

Cheesecake alla vaniglia

Creamy vanilla cheesecake with forest fruit compote

Torta di limone

Creamy, sharp lemon tart with mascarpone

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PARTY MENU 3

3 Course £38.50

3 Course with a ½ a bottle of house wine £45.00

A N T I P A S T I

Gamberi in padella

Whole gambas prawns sautéed with chilli

Burrata

Puglia's creamiest mozzarella with plum tomatoes and basil oil

Prosciutto di Parma

Italian cured ham served with cantaloupe melon

S E C O N D I

Filetto di manzo

Chargrilled 8oz fillet steak with chipped potatoes and Salmoriglio dressing

Branzino arrosto

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

Tortelli al granchio e aragosta

Crab and lobster ravioli with roasted tomatoes, wild rocket and olive oil

D O L C I

Cheesecake alla vaniglia

Creamy vanilla cheesecake with forest fruit compote

Fromaggi misti

Selection of Italian cheeses served with walnut bread and grapes

Fondente al cioccolato

Hot chocolate fondant with praline cream and amarena cherries

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VEGETARIAN OPTIONS

Dishes can be substituted into a menu of any rate

A N T I P A S T I

Minestrone

Market fresh vegetable and pesto soup with toasted ciabatta

Insalata tricolore

Buffalo mozzarella, vine tomatoes and avocado

S E C O N D I

Paccheri al forno

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

Raviolini di ricotta e spinaci

Buffalo ricotta, spinach and parmesan with sage and lemon butter

Risotto verde

Risotto of market fresh green vegetables with aged parmesan

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