



# bertorelli

EST. 1913

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## NEW YEAR'S EVE MENU £50

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### Glass of Prosecco

served with salmon and dill crostini

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### Zuppa del anno nuovo

A creamy celeriac velouté topped with a light gorgonzola crostini

### Piatto di San Daniele con melone

18 month matured Parma ham and melon

### Risotto di capesante

Queen scallops and wild mushroom risotto

### Insalata di Tomino

Tomino cheese baked with garlic on toasted ciabatta with mixed leaves

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### Petto d'anatra arrosto

Roasted marinated magret of duck with a rich red wine sauce, served with a celeriac gratin

### Bistecca di manzo

Grilled rib eye steak with roasted new potatoes and a salmoriglio sauce

### Casseruola di frutti di mare

Salmon, Queen scallops, mussels and prawns in a tomato and basil sauce, served with linguine pasta

### Risotto ai funghi

Creamy wild mushroom risotto with mascarpone cheese and freshly chopped parsley

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### Legumi misti

Selection of vegetables

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### Gelato alla vaniglia e salsa al cioccolato

Vanilla ice cream served with a hot chocolate sauce

### Torta al limone

Creamy, sharp lemon tart served with crème fraîche

### Fondente al cioccolato

Hot chocolate fondant with praline whipped cream and amarena cherries

### Tiramisù

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

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### Caffè

Filter coffee

Prices are inclusive of VAT. Service is discretionary, but a recommended 12.5% will be added to your bill.