



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



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WINE LIST

For the Classic package please select 2 of the following wines
(1 red & 1 white)

WHITE

Vita Sauvignon-Chardonnay del Veneto
Italy, 2008/9

Terre D'Alteni Pinot Grigio
Lombardia, Italy, 2008/9

Verdicchio dei Castelli di Jesi Classico
Marche, Italy, 2007/8

**Raimat Abadia Blanc de Guarda Costers
del Segre**
Spain, 2007/8

RED

Castelbello Merlot
Veneto, Italy, 2008/9

Montemarino Barbera del Piemonte
Sant Orsola, Italy, 2007/8

Munro Pinot Noir
Veneto, Italy, 2008/9

**Raimat Abadia Tinto Crianza Costers
del Segre**
Spain, 2006/7

For the Deluxe package please select 2 of the following wines
(1 red & 1 white)

WHITE

Frascati Superiore
Fontana Candida, Italy, 2007/8

Errázuriz 1870 Sauvignon
Chile, 2008/9

Orvieto Classico Secco Vigneto Torricella
Bigi, Italy, 2008/9

Viognier Sicilia Accademia del Sole
Calatrasi, Italy, 2007/8

RED

Salice Salentino 35 Parallelo
Puglia, Italy, 2007/8

Vipra Rossa Merlot-Sangiovese Umbria
Bigi, Italy, 2007/8

Errázuriz 1870 Merlot
Chile, 2008/9

Chianti Celsus
Trambusti, Italy, 2007/8

For all our packages we offer the following Champagne:

Bouché Père et Fils
Cuvée Reservée Brut NV

Supplement of £5.00 per person for more than 1 choice of red or white can be upgraded

Corkage: We charge £10.00 per bottle of wine and £20.00 per bottle of Champagne if you wish to supply your own Wine or Champagne on the day