

bertorelli

EST. 1913

MENU 1

2 courses £18.60 | 3 courses £24.00

Antipasti

Scarmorza al prosciutto

Scarmorza cheese wrapped in parma ham

Zuppa

Freshly made soup of the day

Bruschetta

Tomato, basil and red onion bruschetta

Secondi

Risotto Verde

Market fresh green vegetable risotto with aged parmesan

Taglierini al Nero

Squid ink pasta with courgette ribbons, baby squid and fresh tomato

Garganelli Lucanica

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

Dolci

Panna Cotta

Traditional Italian vanilla cream with a melted chocolate and hazelnut gianduia

Tiramisu

*Classic Italian dessert of light sponge, mascarpone cheese and coffee liqueur
dusted with chocolate*

Gelati

Selection of Italian dairy ice cream

Filter Coffee

Theatre Workout Bertorelli Group Menus 2011

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MENU 2

2 courses £23.40 | 3 courses £27.60

Antipasti

Burrata Pugliese

Puglia's creamiest mozzarella served with plum tomatoes and basil oil

Prosciutto di Parma

Italian cured ham served with figs, rocket and balsamic vinegar

Calamari fritti

Deep fried baby squid served with caper mayonnaise

Secondi

Tagliatelle con Ragu d'Anatra

Braised duck leg ragu served on tagliatelle with pecorino cheese

Ventre di Maiale

Slow roasted Pork belly served on berlotti beans

Salmone al forno

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

Dolci

Panna Cotta

Traditional Italian vanilla cream with a melted chocolate and hazelnut gianduia

Tiramisu

Classic Italian dessert of light sponge, mascarpone cheese and coffee liqueur, dusted with chocolate

Torta di limone

Creamy, sharp lemon tart with crème fraîche

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MENU 3

2 courses £30.60 | 3 courses £35.40

Antipasti

Pepata di Cozze

Mussels and clams in white wine and chilli, garlic and chopped parsley

Burrata Pugliese

Puglia's creamiest mozzarella served with plum tomatoes and basil oil

Prosciutto di Parma

Italian cured ham served with figs, rocket and balsamic vinegar

Secondi

Orata – Pesce Intero

Grilled whole sea bream served with caramelized fennel and potatoes

Risotto all'uva e quaglia

Quail and grape risotto

Ossobuco alla Milanese

Classic Milan dish of braised veal shin served with saffron risotto and gremolata

Dolci

Panna Cotta

Traditional Italian vanilla cream with a melted chocolate and hazelnut gianduia

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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