

DON BERTO

SET MENU

A

€23

per person

Minimum of
10 persons

STARTERS TO SHARE

Focaccia brushed with roasted garlic & rosemary infused 🌾 🌿 🍷

Focaccia brushed with roasted garlic & rosemary infused extra virgin olive oil, Kalamata olives and Grana Padano

Cheesy Garlic Baguette 🧀 🌿 🍷

French baguette brushed with garlic butter with melted Red Leicester cheese and chives.

Bruschetta al pomodoro è olive 🍷 🌿 🍷 (Ask for Gluten free option)

Toasted Maltese sourdough bread and an aromatic tomato and olive chutney

PASTA TO SHARE

Garganelli with Wild Mushrooms & Black Angus Beef 🌾 🍷 🌿

Black angus beef fillet strips with thyme, jus and mushroom cream sauce.

Penne Pollo 🌾 🍷 🌿

Cajun spiced chicken strips with crispy bacon and Parmesan cream sauce

Risotto Funghi 🌿 🍷

Acquerello Rice with Porcini, truffle and wild mushrooms topped with grana shavings.

DESSERT

Chocolate profiteroles 🌿 🍷 🍷

Choux pastry filled with crème patisserie and topped with dark chocolate sauce



EGGS



VEGAN



MILK



VEGETARIAN



FISH



NUTS



GLUTEN



SHELLFISH



SPICY

DON BERTO

SET MENU

B

€25
per person

Minimum of
10 persons

STARTERS TO SHARE

Focaccia brushed with roasted garlic & rosemary infused extra virgin olive oil, Kalamata olives and Grana Padano   

&

Focaccia topped with tomato & basil salsa, arugula and olive tapenade   

MAIN COURSE

Baked Cajun Spiced Boneless Chicken Thighs & Provolone Cheese

Baked Cajun boneless chicken thighs with melted provolone set on a bed of oven roasted bell peppers

OR

Local Sea Bream

Oven baked sea bream fillets served on a Mediterranean sauce.

OR

Berto's Glazed Pork Ribs

12hr Sous Vide Smoke Glazed Pork Ribs.

DESSERTS

Chocolate profiteroles

Choux pastry filled with crème patisserie and topped with dark chocolate sauce



EGGS



VEGAN



MILK



VEGETARIAN



FISH



NUTS



GLUTEN



SHELLFISH



SPICY

DON BERTO

SET MENU



€32
per person

Minimum of
10 persons

STARTERS

Bouillabaisse    (Ask for Gluten free option)

Classic, French fish soup flavoured with saffron served with garlic bread.

OR

Octopus in garlic 

Fried octopus in garlic, marjoram, Kalamata olives and thyme infused potatoes.

OR

Mozzarella di buffalo D.O.P.    (Ask for Gluten free option)

Served with Kalamata olives, tomatoes, cherry tomatoes, rocket leaves, live oil and grissini.

MAIN COURSE

Black Angus 'Tagliata' of beef (300grs raw weight) 

Char-grilled to your liking, seasoned with Maldon salt, served with arugula, cherry tomatoes and Parmesan shavings.

OR

Quinoa, Sweet Potato & Black Bean Salad   (Ask for Gluten free option)

Mixed Quinoa Tossed With Diced Sweet Potato, Black Beans, Spring Onions, Bell Peppers, tossed in a honey and lime vinaigrette.

OR

Fresh Norwegian salmon  

Seared salmon fillet served with garlic French beans and a fennel and dill sauce.

DESSERTS

Sicilian Cannoli   

Crunchy pastry shells stuffed with Ricotta di Pecora, orange zest, pistachios and dark chocolate dusted with icing sugar.



EGGS



VEGAN



MILK



VEGETARIAN



FISH



NUTS



GLUTEN



SHELLFISH



SPICY

DON BERTO

SET MENU

D

€35
per person

Minimum of
10 persons

STARTERS

Potato & Leek Soup    (Ask for Gluten free option)

Smooth potato & Leek soup served with garlic croutons

OR

Chicken Liver Parfait   (Ask for Gluten free option)

Chicken liver parfait served with spiced apple chutney and toasted sourdough bread

OR

Risotto Funghi   (Ask for Vegan option)

Acquerello Rice with porcini, truffle and wild mushrooms topped with grana shavings.

OR

Pan Seared Calamari  

Pan seared calamari rings in white wine, with kalamata olives, cherry tomatoes & soft herbs.

MAIN COURSE

Oven Baked Salmon  

Oven baked salmon set on a bed of garlic green beans and lemon tarragon sauce.

OR

Chicken Parmigiana 

Breaded chicken breast topped with a basil tomato sauce and Provolone cheese

OR

Argentinian ribeye of beef (250grs raw weight)

Char-grilled to your liking, seasoned with Maldon sea salt

OR

Octopus in garlic 

Fried octopus in garlic, marjoram, kalamata olives and thyme infused potatoes.

DESSERTS

Sicilian cannoli   

Crunchy pastry shells stuffed with ricotta di Pecora, orange zest, pistachios and dark chocolate dusted with icing sugar

OR

Deep Fried 'Imqaret'  

Local maltese deep fried date filled pastry served with vanilla ice cream



EGGS



VEGAN



MILK



VEGETARIAN



FISH



NUTS



GLUTEN



SHELLFISH



SPICY