

DON BERTO

SET MENU A €23

STARTERS

House Focaccia To Share

Classica & Cheesy G/M/V

Crusty pizza base brushed with garlic & rosemary oil topped with parmesan shavings & Kalamata olives.

Crusty pizza base brushed with garlic butter topped with mozzarella & fresh rucola.

MAIN COURSE

Vegan Bowl V/VE

Falafel, sweet potato hummus, avocado, kale, baby spinach, quinoa, tahini dressing, curry beans, sunflower seeds.

Salmon Bowl N

Sticky rice, shredded carrots, edamame beans, mango cubes, pickled red cabbage, wakame, cherry tomato, furikake salmon, cashew nuts, yuzu kewpie mayo.

Fagottini V/M/G/N/E

Pasta parcels stuffed with Taleggio Cheese & soft pears, tossed in a rich cheese fondue & walnuts.

Penne Pollo G/M

Sauteed chicken breast, smoked pancetta, mushrooms, truffle cream & asparagus.

Linguine Octopus & Calamari G/F/SH

Slow cooked octopus & calamari ragu, San Marzano tomato sauce, Greek black olives, lemon & fresh basil.

Capricciosa G/M/E

Tomato sauce, mozzarella, mushrooms, ham, eggs, artichokes, olives.

Pepperoni G/M/S

Tomato sauce, mozzarella, pepperoni, onions, black olives.

BBQ Chicken G/M

Tomato sauce, mozzarella, curry barbeque chicken, onions, bacon, sweet peppers, sweet corn, BBQ sauce.

DESSERTS

Chocolate Profiteroles
Vanilla Custard Millefoglie

Selection from our ice cream display (2 scoops)

V - Vegatarian | VE - Vegan | E - Eggs | S - Spicy | G - Gluten N - Nuts | M - Milk | F - Fish | SH - Shellfish



DON BERTO

SET MENU B €31

STARTERS

Soup of the Day G/M/V

Served with croutons.

Bruschetta & Garlic Bread V/M/G - 2 Pieces

Toasted flat bread, one topped with fresh plum tomatoes, olives, onions, the other brushed with garlic butter & mozzarella.

Mezzi Rigatoni Alla Norcina G/M/E

Italian sausage, black cracked pepper, fresh cream & pecorino.

Penne Salmon & Prawn G/M/N/E/F/SH

Sauteed fresh salmon, baby prawns flamed in Pernod, asparagus, basil pesto & tomato cream sauce.

MAIN COURSE

Fagottini V/M/G/N/E

Pasta parcels stuffed with Taleggio Cheese & soft pears, tossed in a rich cheese fondue & walnuts.

Sea Bream F/M

Fresh fillet of sea bream cooked in white wine & soft herbs, served with fennel cream sauce, wakame, lemon & herb oil.

Berto's Cheesy Chicken M/G

Grilled chicken breast topped up with provolone cheese & bacon, served with a creamy mushroom sauce.

Pork Shank M

48hrs cooked pork shank, creamy mashed potatoes & rosemary jus.

*All main courses are served with two side orders of your choice

Choose from fries or roasted potatoes, and fresh garden salad or seasonal vegetables.

DESSERTS

Chocolate Profiteroles
Vanilla Custard Millefoglie

Selection from our ice cream display (2 scoops)



DON BERTO

SET MENU C €36

STARTERS

Soup of the Day G/M/V

Served with croutons.

Casarecce Octopus & Calamari G/F/SH

Slow cooked octopus & calamari ragu, San Marzano tomato sauce, Greek black olives, Iemon & fresh basil.

Chicken Bites M/G/E

Buttermilk fried chicken, honey drizzle, black cracked peppered mayo & sesame seeds.

Beef & Truffle Arancini G/E/M/N

Slow cooked beef rice balls, truffle, curry & mango sauce, grated parmesan, kewpie mayo & flaked almonds.

MAIN COURSE

Fagottini V/M/G/N/E

Pasta parcels stuffed with Taleggio Cheese & soft pears, tossed in a rich cheese fondue & walnuts.

Salmon Supreme F

Seared salmon supreme, red pepper & coconut coulis, wakame & lemon.

Berto's Cheesy Chicken M/G

Grilled chicken breast topped up with provolone cheese & bacon, served with a creamy mushroom sauce.

Angus Rib-eye (300G) M

Char-grilled to your liking, seasoned with black pepper and sea salt.

*All main courses are served with two side orders of your choice

 ${\hbox{\bf Choose from {\it fries or roasted potatoes, and {\it fresh garden salad or seasonal vegetables.}}}$

DESSERTS

Selection from our display.



SET MENU D 645

ANTIPASTO

House Focaccia To Share

Classica & Cheesy G/M/V

Crusty pizza base brushed with garlic & rosemary oil topped with parmesan shavings & Kalamata olives.

Crusty pizza base brushed with garlic butter topped with mozzarella & fresh rucola.

STARTERS

Fagottini V/M/G/N/E

Pasta parcels stuffed with Taleggio Cheese & soft pears, tossed in a rich cheese fondue & walnut.

Prosecco Mussels F/SH

Sautéed fresh mussels in prosecco, garlic, cherry tomatoes & soft herbs.

Gochujang Pork Belly G/M/S/N

Fried pork belly bites tossed in gochujang sauce, crispy onions, sesame seeds, pico di gallo, kewpie mayo, peanuts & spring onions.

Risotto Pulled Beef & Burrata M

Carnaroli rice, slow cooked pulled beef, roasted tomato fondue, wilted spinach, parmesan cheese, rucola & fresh burratina.

MAIN COURSE

Vegan Bowl V/VE

Falafel, sweet potato hummus, avocado, kale, baby spinach, quinoa, tahini dressing, curry beans, sunflower seeds.

Sea Bass F/M

Pan seared fillet of sea bass, grilled globe artichoke, white wine sauce & caper dressing.

Berto's Cheesy Chicken M/G

Grilled chicken breast topped up with provolone cheese & bacon, served with a creamy mushroom sauce.

BBQ Ribs G

Smoky tender full rack of pork loin ribs, brushed with Bertos' sticky BBQ sauce.

Angus Rib-eye (300g) M

Char-grilled to your liking, seasoned with black pepper and sea salt.

Duo of Duck M/N

Pan seared fillet of duck, grilled duck sausage, prune jam, salted pumpkin seeds, Israeli couscous, raisin & red almond relish, port wine jus.

*All main courses are served with two side orders of your choice

Choose from fries or roasted potatoes, and fresh garden salad or seasonal vegetables.

DESSERTS

Selection from our display.

V - Vegatarian | VE - Vegan | E - Eggs | S - Spicy | G - Gluten N - Nuts | M - Milk | F - Fish | SH - Shellfish