

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

 $To mato\ sauce,\ mozzarella,\ mushrooms,\ ham,\ eggs,\ artichokes,\ olives.$

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.

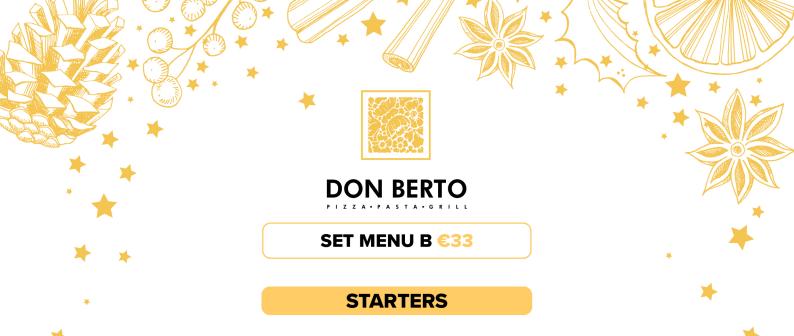
DESSERTS

Chocolate Profiteroles

Vanilla Custard Millefoglie

Selection from our ice cream display (2 scoops)

 $\label{eq:V-Vegatarian} V - Vegatarian \mid VE - Vegan \mid E - Eggs \mid S - Spicy \mid G - Gluten \\ N - Nuts \mid M - Milk \mid F - Fish \mid SH - Shellfish \\$



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.

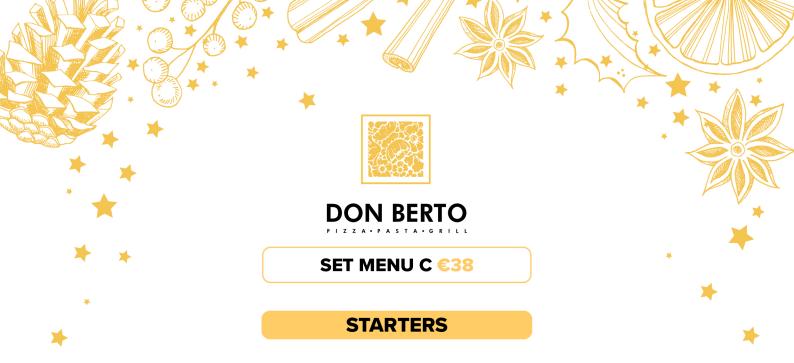
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Chocolate Profiteroles

Vanilla Custard Millefoglie

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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, lemon & 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.

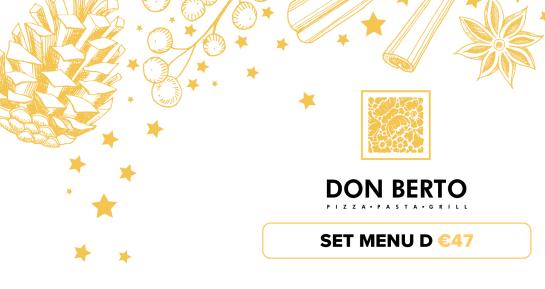
Angus Rib-eye (300G) M

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

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DESSERTS

Selection from our display.



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.