



DON BERTO

P I Z Z A • P A S T A • G R I L L

SET MENU A €25

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



DON BERTO

P I Z Z A • P A S T A • G R I L L

SET MENU B €33

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)**

V - Vegetarian | VE - Vegan | E - Eggs | S - Spicy | G - Gluten
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DON BERTO

P I Z Z A • P A S T A • G R I L L

SET MENU C €38

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, 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.

***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 - Vegetarian | VE - Vegan | E - Eggs | S - Spicy | G - Gluten
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DON BERTO

P I Z Z A • P A S T A • G R I L L

SET MENU D €47

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 burrata.

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.

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DON BERTO
PIZZA • PASTA • GRILL

PARTY MENU A
FINGER FOOD €25

- Tuna Rolls **G/E/F**
 - Vegetable Stir Fry Noodles **V/G/E**
 - Mac & Cheese Bites **G/M/V**
 - Chicken Tenders **G/E**
 - Avocado Fries **G/E**
 - Mini Beef Burgers **M/G**
 - Chicken Satay Skewers **N**
 - Lamb Samosas **G**
 - Tempura Prawns **SH**
 - Duck & Orange Croquette **G/E**
 - Onion Bhajis **G/E**
 - Pulled Beef & Mushroom Arancini **G/M**
 - Imqaret **G**
 - Ricotta Cannoli **G/M/N**
- *Selection of dipping sauces**

BEVERAGE TO CHOOSE

Open Bar
Premium Spirits, Beers, Wine, Water, Soft Drinks,
Energy Drinks, Mixers, Aperitifs, Liqueurs, Digestives

3HRS €30 PER PERSON

OR

Free Flowing of Wine,
Beer, Soft Drinks & Water

4HRS €20 PER PERSON

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



DON BERTO
PIZZA • PASTA • GRILL

PARTY MENU B
FINGER FOOD €35

Charcuterie Cheese Board G/N/M
Selection of cured meat, cheese, water biscuits,
dips, fruits & nuts.



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| Vegetable Stir Fry Noodles V/G/E | Pulled Pork Bao Buns G/E |
| Tuna Rolls G/E/F | Mini Beef Burgers M/G |
| Chicken Gyoza G/M | Lamb Koftas |
| Tempura Prawns SH/G/E | Chicken Samosas G |
| Habanero Bites S/G/M/V | Duck Spring Rolls G |
| Vegetable & Parmesan Pies V/G/M | Imqaret G |
| Chicken Tenders G/E | Ricotta Cannoli G/M/N |
| Pulled Beef & Mushroom Arancini G/M | Churros G/M/N/E |
| Duck & Orange Croquette G/E | |

***Selection of dipping sauces**

BEVERAGE TO CHOOSE

Open Bar
Premium Spirits, Beers, Wine, Water, Soft Drinks,
Energy Drinks, Mixers, Aperitifs, Liqueurs, Digestives

3HRS €30 PER PERSON

OR

Free Flowing of Wine,
Beer, Soft Drinks & Water

4HRS €20 PER PERSON

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