

## 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

#### Fagottini V/M/G/N/E

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

#### Risotto Cacio Pepe' M

Carnaroli rice, pecorino cream, black cracked pepper, crispy guanciale, pecorino & parmesan.

### Casarecce Octopus & Calamari G/F/E/SH

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

#### Penne Pollo G/M

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

#### Salmon Bowl E/F/N

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

#### Chicken Caesar G/M/E/F

Mixed leaves, grilled chicken breast, garlic croutons, bacon lardons, parmesan shavings, cherry tomatoes & Caesar dressing.

#### Capricciosa G/M/E

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

#### BBQ Chicken G/M

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

### Pepperoni G/M/S

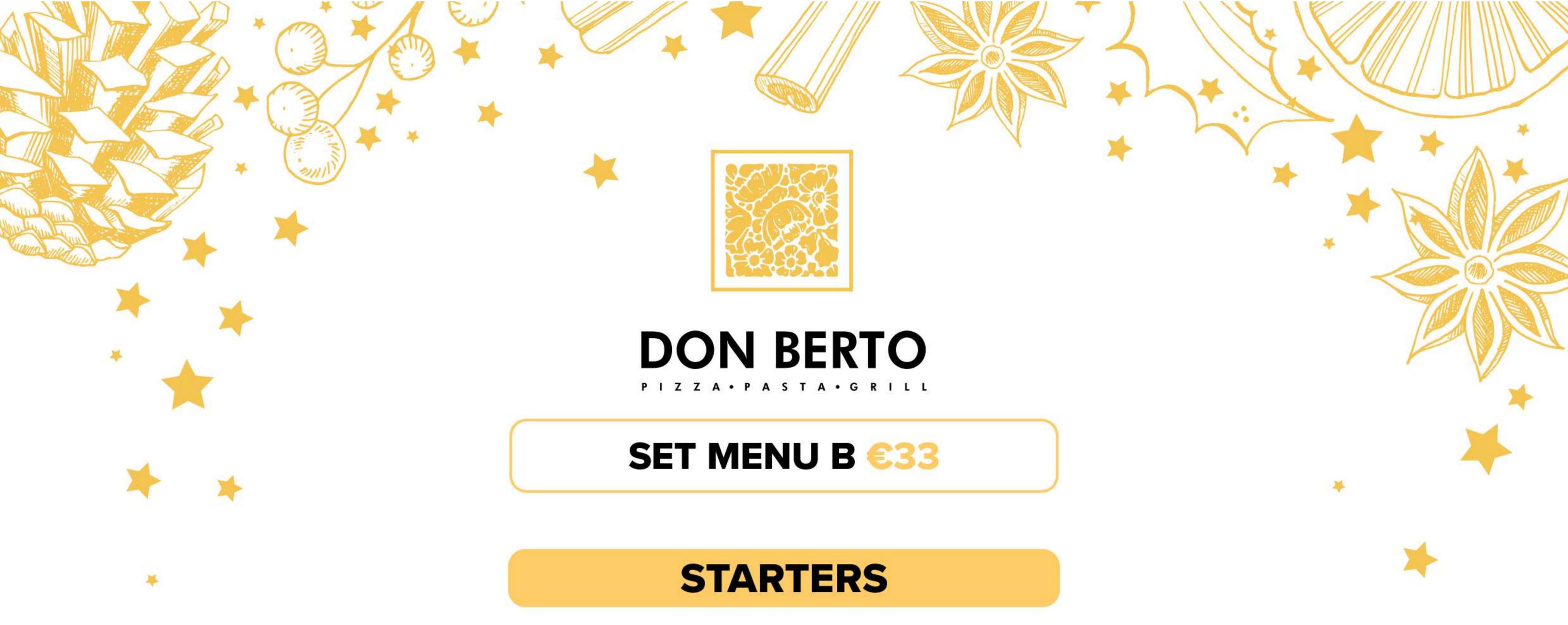
Tomato sauce, mozzarella, pepperoni, onions, black olives.

## DESSERTS

Chocolate Profiteroles

Vanilla Custard Millefoglie

Selection from our ice cream display



#### Soup of the Day G/M/V

Served with croutons.

#### Bruschetta & Garlic Bread V/M/G

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

#### Mezze Rigatoni Salmon & Prawns G/N/M/F/SH

Sauteed salmon & prawns flamed in pernod, zucchini & pistachio pesto, cherry tomatoes, fresh cream & fresh basil.

#### Crispy Pork Belly G/M/S/N

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

# 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.

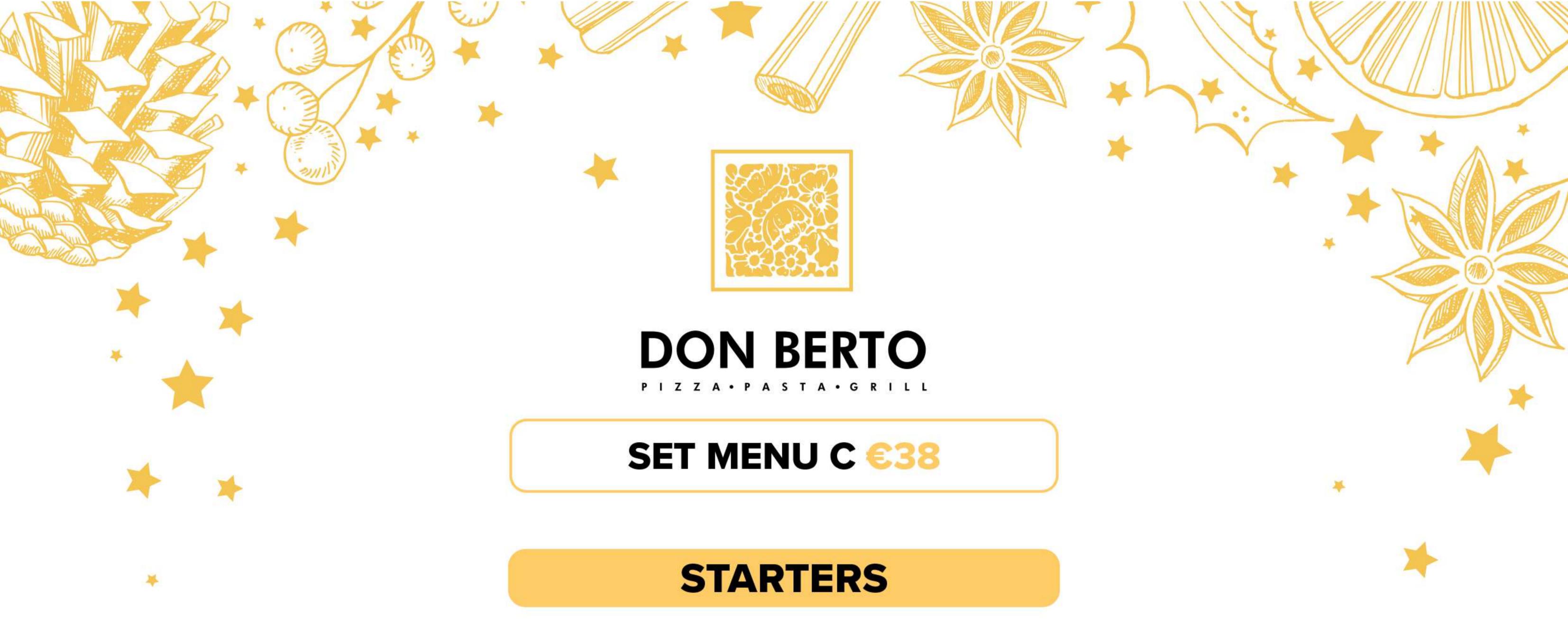
\*All main courses are served with two side orders of your choice Choose from fries or roasted potatoes, and fresh garden salad or seasonal vegetables.

## DESSERTS

Chocolate Profiteroles

Vanilla Custard Millefoglie

Selection from our ice cream display (2 scoops)



### 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

## Asian Vegan Bowl G/S/V/VE

Sticky rice, marinated cucumbers, carrots, sliced avocado, sriracha vegan mayo, sesame seeds, nori, pumpkin seeds, spicy tofu & miso roasted cabbage.

#### 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.

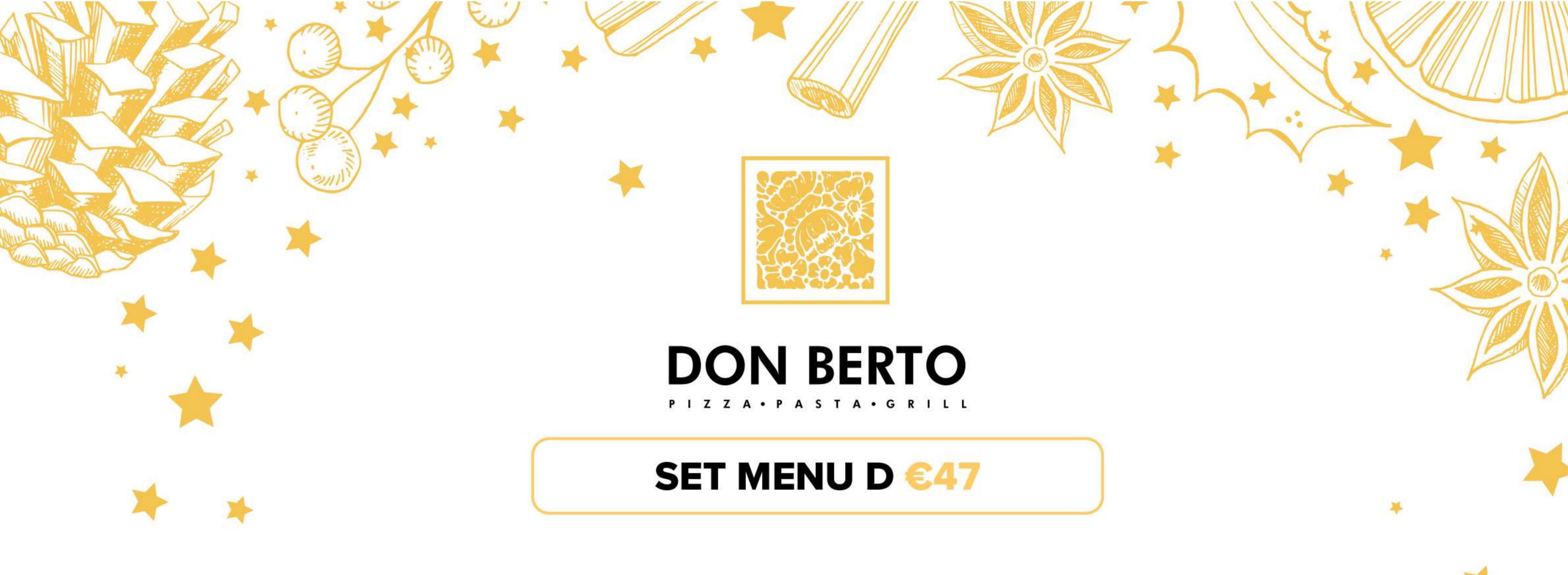
### Angus Rib-eye (300G) M

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 ice cream 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.

#### Risotto Cacio Pepe' M

Carnaroli rice, pecorino cream, black cracked pepper, crispy guanciale, pecorino & parmesan.

#### Trio of Sausage S/M/G/E

Wild Boar infused with gin & juniper berries - Spicy beef — Local pork truffle & cheddar, served with house pickled slaw & honey mustard sauce.

## MAIN COURSE

### Asian Vegan Bowl G/S/V/VE

Sticky rice, marinated cucumbers, ribbon carrots, sliced avocado, sriracha vegan mayo, sesame seeds, pumpkin seeds, nori, spicy tofu & miso roasted cabbage.

#### 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.

#### Lamb Chump M/N/G

Pan roasted, za'atar lamb chump, saganaki feta, pistachio, pearl couscous, mint & cucumber yoghurt, bell pepper salsa & Port 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.



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 €25 PER PERSON

OR

Free Flowing of Wine, Beer, Soft Drinks & Water

4HRS €20 PER PERSON



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

#### 00000

Vegetable Stir Fry Noodles V/G/E

Tuna Rolls G/E/F

Chicken Gyoza G/M

Tempura Prawns SH/G/E

Habanero Bites S/G/M/V

Vegetable & Parmesan Pies V/G/M

Chicken Tenders G/E

Pulled Beef & Mushroom Arancini G/M

Duck & Orange Croquette G/E

Pulled Pork Bao Buns G/E

Mini Beef Burgers M/G

**Lamb Koftas** 

Chicken Samosas G

**Duck Spring Rolls G** 

Imqaret G

Ricotta Cannoli G/M/N

Churros G/M/N/E

\*Selection of dipping sauces

## **BEVERAGE TO CHOOSE**

## Open Bar

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

3HRS €25 PER PERSON

OR

Free Flowing of Wine, Beer, Soft Drinks & Water

4HRS €20 PER PERSON