



DON BERTO

P I Z Z A • P A S T A • G R I L L

À la carte Menu



Starters

Soup of the Day €9.50 G/M

Served with croutons.

Garlic Mushrooms €8.95 V/M

Sautéed mushrooms in garlic, white wine, butter & soft herbs.

Bruschetta & Garlic Bread €5.50 V/M/G (2pieces)

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

Burrata €16.95 M/N/G

Fresh burrata, prosciutto crudo, fried artichokes, pistachio pesto, honey infused evo oil & sour dough focaccia.

Calamari Fritti €16.50 G/E/F

Battered fried calamari, tartar sauce, rucola & lemon.

Prosecco Mussels €14.95 F/SH

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

Shellfish Soup €16.50 F/SH

Prawn & fish bisque, mussels, vongole, white fish, king prawn, white rice & lemon.

Chicken Bites €14.50 M/G/E

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

Trio Of Sausages €16.50 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.

Beef & Truffle Arancini €14.95 G/E/M/N

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

Platters & Focaccia's

Focaccia Classica €11.95 G/M/V

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

Focaccia di Buffalo €16.50 G/M/N

Crusty pizza base brushed with basil pesto & topped up with rucola, buffalo mozzarella, Parma ham, cherry tomatoes & parmesan shavings.

Fig & Gorgonzola €14.95 G/M/V/N

Crusty pizza base, caramelised onions, fig chutney, gorgonzola, baby spinach, flaked almonds & evo oil.

Charcuterie & Cheese Board €29.95 G/N/M

Selection of cured ham & cheeses, burrata, nuts, fruits, grilled vegetables & grissini.

Maltese Platter €29.95 G/M

Soft local cheeselet, peppered cheeselet, sun dried tomatoes, Maltese sausage, black olives, bigilla dip, Maltese bread with tomato paste, olive oil, marinated butter beans, pickled vegetables & galetti.

Salads

Chicken Caesar €16.95 G/M/E/F

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

Beef Satay Buddha Bowl €18.95 N/E/M/G

Mixed leafy greens, satay beef strips, roasted sweet potato, bulgar wheat, spring onions, chickpeas, pickled cucumbers, cherry tomatoes, Asian slaw, sesame seeds, peanuts & satay sauce.

Salmon Bowl €21.95 E/F/N

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

Asian Vegan Bowl €18.50 G/S/V/VE

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

Pasta & Rice

Fagottini €17.50 V/M/G/N/E

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

Penne Pollo €16.95 G/M

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

Tagliatelle Angus €18.95 G/M/E

Seared Angus beef strips, mushrooms & porcini cream sauce, ricotta salata & tarragon.

Linguine Octopus & Calamari €19.95 G/F/SH

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

Spaghetti Allo Scoglio €20.95 G/F/SH

Spaghetti chitarra, mussels, vongole, calamari, king prawn, octopus, cherry tomatoes, prawn bisque, fresh basil & evo oil.

Risotto Cacio Pepe' €18.95 M

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

Wild Boar Tortelli €19.95 G/M/E/N

Tortelli stuffed with wild boar & provolone, sautéed black pig sausage, porcini cream, parmesan snow, chives & pine nuts.

Treccioni Burrata & Nduja €18.50 E/N/M/S/G

Fresh egg pasta, pistachio & basil pesto, nduja, mascarpone, fresh burrata, nibbed pistachio & marinated cherry tomatoes.

Fish

Catch of the Day € market price F/SH

Served al cartoccio, grilled or aqua pazza.

Sea Bass €26.95 F/M

Pan seared fillet of sea bass, tartare beurre blanc, red pepper piperade & lemon.

Salmon Supreme €27.50 F/M

Seared salmon supreme, fennel puree, chorizo salsa, wakame & lemon.

Octopus in Garlic €28.95 F

Pan fried octopus in garlic, kalamata olives, white wine, cherry tomatoes, orange zest & soft herbs.

Shellfish Platter for 1 €33.95 F/SH/G

Fresh sautéed mussels & clams, king prawns, battered fried calamari, octopus & fresh fish.

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

Meats

Berto's Cheesy Chicken €22.50 M/G

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

BBQ Ribs €25.95 G/M

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

Pork Shank €23.95 M

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

Angus Rib-eye (300g) €30.95 M

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

Surf & turf your rib eye with pan fried king prawns flamed in brandy €2.75 per king prawn SF

Tagliata di Carne (400g) €31.95 M

Prime selected Angus steak, char-grilled to your liking, served with rocket, parmesan & tomato salad.

Surf & turf your tagliata with pan fried king prawns flamed in brandy €2.75 per king prawn SF

Lamb Chump €30.95 M/N/G

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

Veal Milanese €30.95 G/M/E

Shallow fried veal escalope, breaded in panko breadcrumbs, served with parmesan snow, tomato fondue, green salad & evo oil.

Sauces €3 G/M

Mushroom sauce, Peppercorn sauce & Blue cheese sauce.

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

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

Pizza

Margherita €9.95 V/G/M

Tomato sauce, mozzarella.

Funghi €10.95 V/G/M

Tomato sauce, mozzarella, mushrooms.

Capricciosa €13.50 G/M/E

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

BBQ Chicken €13.95 G/M

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

Maltija €14.50 G/M

Tomato sauce, mozzarella, peppered cheeselet, Maltese sausage, caponata, onions, sundried tomato, black olives.

Pepperoni €13.95 G/M/S

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

Tonnata €13.50 G/M/F

Tomato sauce, mozzarella, tuna, onions, capers, olives.

Parma €14.95 G/M

Tomato sauce, mozzarella, rucola, parmesan shavings, cherry tomatoes, Parma ham.

Calzone Classica €13.95 G/M/E

Mozzarella, mushrooms, eggs, ham, tomato sauce on the side.

Calzone Tartufata €15.95 G/M

Mozzarella, mushrooms, ricotta, crema tartufato, Parma ham, parmesan shavings, rucola.

Pizzotto €13.95 G/M/N

Mozzarella, gorgonzola, walnuts, honey, sesame seeds.

Torta (Semi-closed) €14.95 G/M

Tomato sauce, mozzarella, mushrooms, bacon, curry chicken, onions.

Marinara €17.50 G/M/F/SF

Tomato sauce, mozzarella, mussels, clams, king prawn, octopus, calamari.

Bianca €15.50 G/M

Cream cheese, mozzarella, scamorza affumicata, prosciutto cotto, marinated zucchini, Rosemary potato gratin.

Napoli €12.95 G/F

Tomato sauce, anchovies, black olives, capers, garlic, basil & evo oil.

Gozitana €16.50 G/M

Tomato sauce, mozzarella, roasted pork belly, fried aubergines, sun-dried tomato, baked potatoes, fresh local gbejna & Rosemary oil.

Mortadellina €16.50 G/N/M

Pistachio cream, mozzarella, mortadella, yellow cherry tomatoes, pistachio crumbs & fresh burratina.

All pizzas are sprinkled with oregano.

Allergens Guide Which Contains

V	-	VEGETARIAN
VE	-	VEGAN
E	-	EGGS
S	-	SPICY
G	-	GLUTEN
N	-	NUTS
M	-	MILK
F	-	FISH
SH	-	SHELLFISH

Disclaimer: *Please note you may consult with a server before placing an order. We use reasonable efforts in our sourcing, preparation & handling procedures to avoid the introduction of the named allergen into these menu choices; however, it is possible for the allergen to be introduced before the food is provided to us or indefinitely during our preparation or handling. We do not have separate kitchens to prepare allergy friendly items or separate dining areas for guests for allergies or intolerances.*

