DON BERTO

PIZZA • PASTA • GRILL

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

Fagottini V/M/G/N/E

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

Ravioli Funghi Porcini G/V/E

Ravioli stuffed with ricotta & truffle, served with a truffle
& porcini cream and parmesan shavings.

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.

Salmon Bowl E/F/N

Sticky rice, cherry tomatoes, shredded carrots, edamame beans,
mango cubes, cashew nuts & miso glaze.

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 chicken, onions, bacon, sweet
peppers, sweet corn, BBQ sauce.

Pepperoni G/M/S

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

DESSERTS

Chocolate Profiteroles | Tiramisu | Selection from our ice cream display

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

DON BERTO

PIZZA • PASTA • GRILL

SET MENU B €35

STARTERS

Soup of the Day G/M
Served with garlic croutons & herb oil.

Bruschetta & Garlic Bread V/M/G (2 pieces)
Toasted Maltese bread, one topped with fresh plum tomatoes, onions, garlic & fresh basil and 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.

Fried Goat Cheese G/V/M
Sesame seeds, fried Maltese goat cheese & cranberry 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 M/N/F
Fresh fillet of sea bream cooked in white wine & soft herbs, served with zucchini & spinach puree, hazelnut gremolata, wakame & lemon.

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 | Tiramisu | Selection from our ice cream display

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

DON BERTO

PIZZA • PASTA • GRILL

SET MENU C €40

STARTERS

Soup of the Day G/M
Served with garlic croutons & herb oil.

Casarecce Octopus & Calamari G/F/E/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, truffle mayo & flaked almonds.

MAIN COURSE

Ravioli Funghi Porcini G/V/E
Ravioli stuffed with ricotta & truffle, served with a truffle & porcini cream and parmesan shavings.

Salmon Supreme F/M
Seared salmon supreme, fennel puree & 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.

DESSERT

Selection from our diplay

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

DON BERTO

PIZZA • PASTA • GRILL

SET MENU D €50

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 & walnuts.

Prosecco Mussels F/SH

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

Duck Spring Rolls G

Served on a bamboo leaf, spring onions and sweet chilli sauce.

Ravioli Ricotta & Maltese Gbejna V/E/G/M

Homemade ravioli stuffed with sheep cheese & local ricotta, tossed in tomato
sauce, fresh herbs, topped with fresh sheep cheeselet and parmesan.

MAIN COURSE

Ravioli Funghi Porcini G/V/E

Ravioli stuffed with ricotta & truffle, served with a truffle
& porcini cream and parmesan shavings.

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.

Sea Bass F/M

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

BBQ Ribs G/M

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

Duck Breast M

Pan seared duck breast, carrot purée
and orange sauce.

*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.

DESSERT

Selection from our diplay

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DON BERTO
PIZZA • PASTA • GRILL

PARTY MENU A €25

FINGER FOOD

€25 PER PERSON

Tuna Rolls G/E/F

Mozzarella Caprese Brochettes V/M

Mac & Cheese Bites G/M/V

Chicken Tenders G/E

Vegetable Spring Rolls V/G

Mini Beef Burgers M/G

Chicken wrapped in Bacon G

Lamb Koftas G/S

Tempura Prawns SH

Duck & Orange Croquette G/E

Mini Meat Turnovers G/M

Imqaret G

Ricotta Cannoli G/M/N

SELECTION OF DIPPING SAUCES

BEVERAGE TO CHOOSE

Open Bar: 3hrs €25 per person

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

Or

Free Flowing of Wine, Beer, Soft Drinks & Water: 4hrs €20 per person

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DON BERTO
PIZZA • PASTA • GRILL

PARTY MENU B €35

FINGER FOOD

€35 PER PERSON

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

Mozzarella Caprese Brochettes V/M

Tuna Rolls G/E/F

Prawn Gyoza G/M

Tempura Prawns SH/G/E

Mozzarella Tartufo G/M/V

Mini Feta Cheese Roll V/G/M

Chicken Tenders G/E

Pulled Beef & Mushroom Arancini G/M/G

Duck & Orange Croquette G/E

Pulled Pork Bao Buns G/E

Mini Beef Burgers M/G

Lamb Koftas G/S

Chicken wrapped in Bacon G

Duck Spring Rolls G

Imqaret G

Ricotta Cannoli G/M/N

Apple Bites G/V/N

SELECTION OF DIPPING SAUCES

BEVERAGE TO CHOOSE

Open Bar: 3hrs €25 per person

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

Or

Free Flowing of Wine, Beer, Soft Drinks & Water: 4hrs €20 per person

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DON BERTO

PIZZA • PASTA • GRILL

BEVERAGE PACKAGES

½ Bottle of Water & a Soft Drink	€6.50
½ Bottle of Water & a local Pint of Beer	€7.50
½ Bottle of Water & a Glass of Maltese wine	€7.50
½ Bottle of Water & ½ bottle of Maltese wine	€10.95
La Torre Girgentina, La Torre Merlot, Free Flowing Beer, Wine,Water, Soft Drinks (4hrs)	€20.00
Open Bar (3hrs)	€25.00
Tea or Instant Coffee or Espresso	€2.00