

# Travel Trade Rates and Menus 2008-2009



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### What's Included:-

Menus are all inclusive – the price you see is the price you pay

Menus are for a minimum of 10 pax and require a pre-order to be provided in advance of the event

Vegetarian options can be substituted into a menu of any rate

Rates are updated 30/08/2008, valid to 30/09/09

We reserve the right to amend menu content whenever necessary

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## Non - Premium Time Menu 1 2008-2009

**bertorelli**  
r i s t o r a n t e & c a f f é

**2 courses £16.00 / 3 courses £20.00**

**Insalata tricolore**

*Buffalo mozzarella and ripe plum tomatoes with sliced avocado, dressed with extra virgin olive oil and cracked pepper*

**Minestrone Genovese**

*Genovese version of the classic soup, spring vegetables and beans with pesto*

**Bruschetta tiepida al pomodoro, cipolla rossa e mozzarella**

*Warm plum tomato, basil and red onion bruschetta with mozzarella and rocket*

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**Penne al sugo di piselli, funghi e panna**

*Egg pasta twists with peas and mushrooms in a cream sauce topped with fresh parmesan*

**Crocchette di pesce e patate con maionese ai capperi**

*Smoked haddock and spring onion fishcake, mixed salad and tartare sauce*

**Salsiccie grigliate con fagiolini**

*Char-grilled Tuscan style sausages served with a casserole of borlotti beans*

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**Cheesecake alla vaniglia e Amaretto**

*Smooth and creamy vanilla and Amaretto biscuit cheesecake*

**Tiramisu**

*Classic Italian dessert made with coffee, chocolate and mascarpone cheese*

**Torta al limone**

*Creamy, sharp lemon tart served with creme fraiche*

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**Filter coffee**

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**Piatto di formaggio (supplement £ 5.95)**

*An extra course of cheese is available on request*

**Non - Premium Time Menu 2 2008-2009**

**bertorelli**  
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**2 courses £19.50 / 3 courses £23.50**

**Insalata Romagnola**

*Grilled chicken salad with artichoke, rocket leaves, goats cheese and red pepper dressing*

**Antipasti Bolognese**

*Selection of cured meats served with lime preserve and Tigelle bread*

**Fritto misto di pesce**

*Deep fried baby squid and whitebait fillets, lemon mayonnaise*

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**Risotto ai funghi misti e parmigiano**

*Mixed mushroom and parmesan risotto*

**Fileto di merluzo arrosto con caponata**

*Roasted fillet of cod with aubergine and tomato caponata and basil mash*

**Petto di pollo alla griglia con salmoriglio**

*Grilled escalope of corn fed chicken, sautéed rosemary potatoes and rocket dressing- parsley and lemon salsa*

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**Cheesecake alla vaniglia e Amaretto**

*Smooth and creamy vanilla and Amaretto biscuit cheesecake served with a forest fruit compote*

**Tiramisu**

*Classic Italian dessert made with coffee, chocolate and mascarpone cheese*

**Tartuffo nero**

*Rich Italian chocolate bombe dusted with cocoa powder and toasted nuts served with raspberry coulis*

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**Filter coffee**

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**Piatto di formaggio (supplement £ 5.95)**

*An extra course of cheese is available on request*

**Non - Premium Time Menu 3 2008-2009**

**bertorelli**  
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**2 courses £23.00 / 3 courses £27.00**

**Tomino**

*Roasted tomino cheese wrapped in walnut and ciabatta crumbs, served with baby leaves and red pepper jam*

**Rotolino di bresaola a asparagi al parmigiano**

*Thinly sliced bresaola rolled with asparagus and parmesan shavings dressed with lemon oil*

**Penne ai gamberi e zucchini**

*Penne with sautéed tiger prawns and courgettes in a spicy tomato and herb sauce*

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**Bauletti alla ricotta di capra**

*Goats cheese ricotta and pistachio nut filled fresh pasta with roasted tomatoes and baby spinach*

**Filetti di orata con carciofi e limone**

*Baked fillets of sea bream studded with garlic and lemon, served with a baby artichoke casserole*

**Costolette di maiale**

*Char-grilled pork rib eye chop, marinated with white wine and rosemary, with truffled potato and smoked pancetta salad*

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**Torta di limone**

*Creamy, sharp lemon tart with creme fraiche*

**Fondante al cioccolato con panna montata**

*Warm chocolate fondant with praline whipped cream*

**Selezione di sorbetti**

*Selection of sorbets*

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**Filter coffee**

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**Piatto di formaggio (supplement £ 5.95)**

*An extra course of cheese is available on request*

## Premium Time Menu 4 2008-2009

**bertorelli**  
r i s t o r a n t e & c a f f é

**2 courses £32.00 / 3 courses £37.00**

**Price of the menu includes ½ bottle house wine per person**

**Risotto ai funghi misti e parmigiano**  
*Mixed mushroom and parmesan risotto*

**Prosciutto di parma con fichi**  
*Parma ham with fresh figs*

**Insalata Sarda**  
*Grilled tuna fish with mixed leaves, vine tomatoes, black olives, free range egg and Sardinian crisp bread*

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**Raviolini di ricotta di bufala e spinaci al burro salvia e limone**  
*Premium buffalo ricotta and spinach leaf ravioli tossed in a light sage and Italian lemon butter served with mature parmesan cheese.*

**Salmone in crosta di semi di papavero con salsa di piselli**  
*Roasted fillet of organic salmon with in a poppy seed crust, served on a tomato and aubergine caponata, pea sauce and basil mash*

**Scallopina di vitello al limone**  
*Pan fried escalope of veal with a light lemon and butter sauce served with green beans and pommes frites*

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**Panna cotta con salsa ai Gianduia**  
*Vanilla cream served with melted milk chocolate hazelnut Gianduia*

**Cheesecake alla vaniglia e Amaretto**  
*Smooth and creamy vanilla and Amaretto biscuit cheesecake served with a forest fruit compote*

**Torta di limone**  
*Lemon tart with raspberry coulis*

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**Filter coffee**

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**Piatto di formaggio (supplement £ 5.95)**  
*An extra course of cheese is available on request*

## Premium Time Menu 5 2008-2009

**bertorelli**  
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**2 courses £37.00 / 3 courses £42.00**

**Price of the menu includes ½ bottle house wine per person**

**Mozzarella di bufala con spinacini, pinoli e pomodori arrosto**  
*Buffalo mozzarella with baby spinach, pine nuts and roasted tomatoes*

**Gamberoni alla griglia**  
*Char-grilled marinated king prawns with light lemon and fresh tomato salsa*

**Carpaccio di manzo con scaglie di parmigiano**  
*Thinly sliced carpaccio of beef with parmesan cheese shavings*

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**Branzino arrosto con lattuga, piselli e pancetta**  
*Roasted fillets of seabass on braised lettuce with baby peas and pancetta – served with new potatoes*

**Gnocchi di patate ai funghi di bosco e pesto genovese**  
*Parmesan and potato gnocchi with sautéed wild mushrooms and pesto Genovese*

**Filetto di maiale avvolto in pancetta**  
*Roasted free range pork fillet with prunes wrapped in pancetta and sage, spring carrot mash*

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**Torta di limone**  
*Lemon tart with raspberry coulis*

**Tartuffo nero**  
*Rich Italian chocolate bombe dusted with cocoa powder and toasted nuts served with raspberry coulis*

**Insalata di frutta esotica**  
*Exotic fresh fruits served with Sicilian mandarin sorbet and pistachio biscotti*

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**Filter coffee**

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**Piatto di formaggio (supplement £ 5.95)**  
*An extra course of cheese is available on request*

## Premium Time Menu 6 2008-2009

**bertorelli**  
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**2 courses £42.00 / 3 courses 47.00**

**Menu price includes ½ bottle house wine per person**

### **Tomino**

*Roasted Tomino cheese rolled in crushed walnut and ciabatta crumbs. Served with ruby chard leaves, chilli pepper jam and ciabattina.*

### **Capesante in padella, con salame piccante e Insalata di fave al limone**

*Pan-fried king scallops with a salad of spicy Italian salami and broad beans, dressed with lemon rind and extra virgin olive oil*

### **Mandolino di piacenza**

*Finest ham from northern Italy cured for 18 months served with seasonal melon*

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### **Bauletti alla ricotta di capra e lunette al tartuffo**

*Goats cheese ricotta and pistachio nut filled fresh pasta together with white truffle and ricotto ravioli with roasted tomatoes and baby spinach*

### **Tonno in padella con insalata di spinaci, pomodorini e olive**

*Seared yellow fin tuna served on a salad of baby spinach, San Marzano cherry tomatoes and black olives*

### **Bistecca di manzo alla griglia con salmoriglio**

*Char-grilled prime rib eye steak served with a Sicilian salsa - lemon, fresh herbs and olives oil - served with sautéed potatoes*

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### **Fondente al cioccolato con panna montata e composta di ciliege**

*Hot chocolate fondant with praline whipped cream and cherry compote*

### **Cheesecake alla vaniglia e amaretto**

*Smooth and creamy vanilla and amaretto biscuit cheesecake served with forest fruit compote*

### **Dolcelatte con pane alle noci**

*Dolcelatte with walnut bread*

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### **Filter coffee**

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### **Piatto di formaggio (supplement £5.95)**

*An extra course of cheese is available on request*

## Vegetarian Options Menu 2008-2009

**bertorelli**  
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### Vegetarian options

**Bruschetta tiepida al pomodoro, cipolla rossa e mozzarella**

*Warm plum tomato, basil and red onion bruschetta with mozzarella and rocket*

**Insalata di rape rosse, pere e noci con formaggio di capra**

*Grilled goat's cheese with a beetroot, pear, walnut and endive salad*

**Raviolini di ricotta di bufala e spinachi al burro salvia e limone**

*Premium buffalo ricotta and leaf spinach ravioli, sage and lemon butter and shaved parmesan*

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**Risotto ai funghi di bosco e pecorino**

*Wild mushroom risotto with pecorino cheese*

**Penne pasta con spinacini , pinoli e gorgonzola**

*Penne pasta with pine nuts, spinach and gorgonzola cream sauce*

**Gnocchi di patate ai funghi di bosco e pesto genovese**

*Parmesan and potato gnocchi with sautéed wild mushrooms and pesto Genovese*