



COCKTAILS

CHAMPAGNE COCKTAILS – ALL £8.25

Classic Champagne Cocktail

Cognac and a brown sugar cube soaked in Angostura bitters, topped with Champagne

Rossini

Raspberry purée, Chambord and orange bitters topped with Champagne

Pimm's Royale

Champagne, Pimm's No. 1 and fresh fruit

Bellini

Champagne and peach purée

COCKTAILS – ALL £7.50

Bloody Mary

Vodka shaken with tomato juice, Worcestershire sauce, Tabasco, celery salt and a float of port, garnished with a celery stalk and lemon

Caipirinha

Fresh limes muddled with brown sugar and lemon juice, topped with cachaça and served over crushed ice

Daiquiri

Havana Club rum shaken with fresh lime and served on the rocks

Martini

Tanqueray gin or Grey Goose vodka with a dash of dry vermouth, chilled and served straight up

Ginger Cosmopolitan

Lemon vodka, triple sec, fresh ginger, fresh lime and cranberry juice shaken over ice and finished with flaming orange zest

Long Island Iced Tea

White rum, vodka, gin, triple sec and tequila served straight up with lime and cola

Lynchberg Lemonade

Muddled lemon and sugar on ice with Jack Daniel's, triple sec and lemonade top

Mai Tai

Dark rum, white rum, orange juice, pineapple juice, orgeat and Cointreau over ice

Mezcal Margarita

Mezcal tequila and triple sec shaken with fresh lime and served in a salt-rimmed glass

Mojito

Fresh limes, mint, sugar and lime juice, muddled with Havana Club rum, topped with soda

Negroni

Equal parts gin, Martini Rosso and Campari. The perfect Italian aperitif

Sea Breeze

Vodka topped with cranberry and grapefruit juice

Sogni Di Notte

A dreamy blend of vodka, Tia Maria and cream with a splash of Amaretto di Sarrono

Whisky Sour

Malt whisky with lemon juice, Angostura bitters and sugar shaken on crushed ice

TEMPTING MOCKTAILS – ALL £3.95

Cranberry Cooler

Soda water topped with cranberry juice and a squeeze of lemon, served on ice

Shirley Temple

Grenadine and ginger ale served on the rocks, garnished with Maraschino cherries

Virgin Mary

Tomato juice, Worcestershire sauce, lemon juice, salt and pepper, horseradish and Tabasco shaken with ice and garnished with celery

Virgin Mojito

Muddled mint, lime and sugar topped with soda water over crushed ice

SPIRITS (25ML)

Vodka

Absolut	3.75
Grey Goose	4.50
Stolichnaya Red	3.25
Gin	
Bombay Sapphire	3.75
Gordon's	3.25
Hendrick's	3.75
Tanqueray	3.75
Grappa	
Grappa Refosco	3.75
Grappa Tocai	3.75

Scotch and Whiskey

Famous Grouse	3.25
Jack Daniel's	3.75
Jim Beam	3.75
Lagavulin	4.75
Oban	4.75
Spirits	
Amaretto	3.75
Bacardi	3.25
Baileys	3.75
Black Sambuca	3.75
Campari	3.00
Sambuca	3.75
Tequila Gold	3.25

CHAMPAGNE & SPARKLING

	125ml glass	bottle
Pinot Grigio Cuvée Rosé Brut, Sant Orsola, Italy, NV Light, dry and refreshing with a citrus fizz		25.00
Prosecco Extra Dry, Fantinel, Italy, NV Fresh, dry and fruity	4.50	26.00
Rocco Venezia Prosecco, Italy, NV Extra dry and elegant with a lovely creamy fizz		28.00
Bouché Père et Fils Cuvée Réservee Brut, France, NV Three grapes from south of Epernay resulting in bubbles of baked apple	7.50	41.00
Piper-Heidsieck Brut, France, NV Young, lively fruit flavours with a fresh and assertive crispness	8.50	46.00
Piper-Heidsieck Rosé Sauvage Brut, France, NV Fresh, red berry aromas with a hint of spice		50.00

WHITE WINE

	175ml glass	250ml glass	500ml carafe	bottle
Vita Sauvignon-Chardonnay del Veneto, Italy, 2008/9 Lovely fresh redcurrant and gooseberry	4.85	6.70	13.00	18.00
Terre D'Alteni Pinot Grigio, Lombardia, Italy, 2008/9 A fresh, subtle bouquet of apples and aromatic herbs	5.25	7.25	14.25	19.50
Raimat Abadia Blanc de Guarda Costers del Segre, Spain, 2007/8 Full bodied citrus fruit with a smooth, mellow finish				19.50
Verdicchio dei Castelli di Jesi Classico, Marche, Italy, 2007/8 Dry and fresh with a hint of hazelnuts				21.00
Frascati Superiore, Fontana Candida, Italy, 2007/8 Juicy and refreshing with delicate aromas of wild flower and almond	5.75	8.00	15.75	22.00
Errázuriz 1870 Sauvignon, Chile, 2008/9 Classic Casablanca herbs and tropical fruit	6.25	8.75	17.25	23.50
Orvieto Classico Secco Vigneto Torricella, Bigi, Italy, 2008/9 Refreshing pear and apple flavours with almond blossom				28.50
Vidal Sauvignon Blanc, Marlborough, New Zealand, 2008/9 Crisp and dry with passion fruit, tangerine and ripe peach characters				31.00
Viognier Sicilia Accademia del Sole, Calatrasi, Italy, 2007/8 Classic peach and apricot aromas with hints of oak and vanilla				31.00
Chardonnay Langhe, Domini Villa Lanata, Italy, 2007/8 Full and rich with ripe fruit and excellent acidity				32.00
Fiano del Beneventano, Sant Orsola, Italy, 2007/8 Honeyed palate with white peach, pear and hints of hazelnut				33.00
Gavi di Gavi La Toledana, Domini Villa Lanata, Italy, 2008/9 Delicate floral bouquet with a mineral palate				35.00
Pinot Grigio Collio Sant' Helena, Vigneti Fantinel, Italy, 2007/8 A rich, honeyed style with aromas of almond and pear				37.00
Chardonnay Toscana La Solatia, Ruffino, Italy, 2007/8 Aromatic, exotic, rich and spicy				44.00

ROSE

	175ml glass	250ml glass	500ml carafe	bottle
Vita Zinfandel Rosé, Puglia, Italy, 2008/9 Medium dry and deliciously fruity	4.85	6.70	13.00	18.00
Pinot Grigio Rosato del Veneto, Collezione Marchesini, Italy, 2008/9 Dry and subtly flavoured with raspberry and apple	5.25	7.25	14.25	19.50
Terre D'Alteni Pinot Noir Rosé, Lombardia, Italy, 2008/9 Refreshing soft fruits with a round, vibrant finish				23.00

RED WINE

	175ml glass	250ml glass	500ml carafe	bottle
Castelbello Merlot, Veneto, Italy, 2008/9 Soft, easy drinking red	4.85	6.70	13.00	18.00
Montemarino Barbera del Piemonte, Sant Orsola, Italy, 2007/8 Fresh and fruity	5.25	7.25	14.25	19.50
Raimat Abadia Tinto Crianza Costers del Segre, Spain, 2006/7 Full bodied and smooth with flavours of smoky oak	5.25	7.25	14.25	19.50
Munro Pinot Noir, Veneto, Italy, 2008/9 Unoaked with ripe cherry, red berry and plummy fruit				21.00
Salice Salentino 35 Parallelo, Puglia, Italy, 2007/8 Juicy, ripe brambly fruit with a slightly smoky finish				22.00
Vipra Rossa Merlot-Sangiovese Umbria, Bigi, Italy, 2007/8 Juicy soft red with lightly baked spiced cherry				23.50
Errázuriz 1870 Merlot, Chile, 2008/9 Spiced plums with a smooth finish				24.50
Chianti Celsus, Trambusti, Italy, 2007/8 Soft and vibrant with Sangiovese fruit	7.25	9.95	19.50	27.00
Primitivo Puglia D'istinto, Calatrasi, Italy, 2007/8 Mature hints of apricot and prune, with notes of spice and cinnamon				27.50
Bardolino Classico, Bolla, Italy, 2007/8 Fresh, fruity character, light bodied with hints of raspberry				28.00
Tintara Horseshoe Row Shiraz, South Australia, 2006/7 Deep purple with ripe cherry and blueberry tones				28.50
Chianti Classico Santedame, Ruffino, Italy, 2007/8 Complex with intense, fragrant fruity notes and a hint of spice				36.00
Montepulciano d'Abruzzo San Calisto, Valle Reale, Italy, 2005/6 Intense blackberry and cherry fruits with notes of leather, chocolate and herbs				44.00
Amarone della Valpolicella Classico, Bolla, Italy, 2006/7 Incredibly rich with a harmonious velvet finish				45.00
Barolo Lo Zoccolao, Domini Villa Lanata, Italy, 2004/5 Four years barrel aged with concentrated aromas of violets and game				46.00
Faustino de Autor Rioja Reserva, Spain, 1998/01 Rich and full bodied with ripe berry fruit and vanilla oak flavours				54.00
Romitorio di Santedame, Toscana, Ruffino, Italy, 2003/4 Complex with intense, fruity notes and a hint of spice with savoury cherry				68.00

BAR SNACKS

Pane	2.25
A selection of Italian breads with extra virgin olive oil and balsamic vinegar	
Sfogliatina al formaggio	2.95
Goat's cheese breadsticks served with olive tapenade and cherry tomatoes	
Crescentine e parmigiano	2.95
From Bologna – pizza dough fritters sprinkled with grated parmesan	
Pizzetta pesto e pomodorini	3.25
Stone baked pizza bread with pesto, rosemary and sun-blushed tomatoes	
Patate fritte	3.50
Chipped potatoes	
Olive	3.95
Gaeta black olives, Bella di Cerignola green olives and chillies stuffed with cream cheese	
Formaggi misti	8.50
Selection of Italian cheeses: parmesan, dolcelatte and mild goat's cheese served with walnut bread and grapes	
Antipasto misto (to share)	14.95
Bertorelli's cured Italian meat selection with mozzarella fritters, bruschetta, grilled artichokes, caponata, peperonata, sun-blushed tomatoes and Gaeta olives	

SOFT DRINKS

Coke or Diet Coke 330ml bottle	2.30	Juices: orange, apple, cranberry, tomato, pineapple or grapefruit	2.40
Still or sparkling water 750ml bottle	3.35	Ginger Ale	2.00
Lemonade	2.10	Bitter Lemon	2.00

BOTTLED BEER AND CIDER

	330ml bottle	660ml bottle
Peroni Nastro Azzuro 5.2%	3.50	6.00
Moretti 4.6%	3.85	
Magners Irish Cider 4.5%	3.85	

Prices are inclusive of VAT. Some of our dishes may contain traces of nuts



bertorelli
EST. 1913

BAR MENU

FINE ITALIAN FOOD SINCE 1913