

Bertorelli - Mincing Lane, London



Unit 7, Plantation Place 15 Mincing Lane, London, EC3R 7BD

Located just off Fenchurch Street, this glamorous Bertorelli restaurant is the ideal getaway from the City. With dark chocolate coloured walls, stylish seating and grand chandeliers, the restaurant is the perfect space for more formal dining. Here, you can savour classic, authentic Italian dishes from the a la carte menu, including pasta, meat and fish meals. A truly decadent range of desserts also provide the perfect complement to your dinner. Alternatively, the bar offers a lighter menu, as well as a wide selection of Italian wines, champagnes and cocktails. Additionally, the elegant private dining room is ideal for business dinners, lunch with friends, or for presentations. This room offers seating for up to 36 guests, with doors opening onto the bar area.

CHRISTMAS MENU £39.95

Pane -

Selection of Italian breads with olive oil and balsamic vinegar

Starters -

Zuppa di lenticchie :

Piedmontese style lentil soup with porcini mushrooms, finished with pecorino shavings

Prosciutto San Daniele :

Parma ham drizzled with white truffle honey and served with toasted olive ciabatta

Capesante in padella :

Pan-fried King scallops with a creamy wild mushroom risotto and sage crisps

Insalata di Tomino :

Tomino cheese baked with garlic on ciabatta with mixed leaves

Mains –

Rotolo di tacchino :

Roasted Bronze turkey with chestnut stuffing, roast potatoes and seasonal vegetables

Filetto di maiale :

Roasted tenderloin of free-range pork with prunes wrapped in smoked pancetta, served with a carrot mash and green beans

Risotto ai funghi :

Creamy wild mushroom risotto with mascarpone cheese and freshly chopped parsley

Branzino arrosto :

Roasted sea bass with fennel seeds, lemon and roasted root vegetables, dressed with pesto

Bistecca di manzo :

Pan-fried sirloin steak with porcini mushrooms, mashed potato and Barolo wine sauce

Dessert -

Torta di limone :

Creamy, sharp lemon tart served with crème fraîche

Tiramisù :

A classic Italian dessert of light sponge, mascarpone cheese and coffee liqueur, dusted with chocolate

Fondente al cioccolato :

Hot chocolate fondant with praline cream and amarena cherries

Sformato Natalizio :

Traditional Christmas chocolate log with raspberry coulis

Caffè e cioccolatini :

Filter coffee and chocolates

Prices are inclusive of VAT. Service is discretionary, but a recommended 12.5% will be added to your bill.

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