

# Theatre Workout Rates and Menus 2009-2010

# bertorelli

EST. 1913

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### What's Included:-

All rates listed are net rates to you.

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 and menus are valid from 01/10/09 to 31/03/10

We reserve the right to amend menu content whenever necessary

For all enquiries please contact:-

Theatre Workout Ltd                      0208 144 2290

Theatre Workout Ltd - Eafield House, 13 Stratheden Road, Blackheath, London, SE3 7TH.  
Tel: 020 8144 2290 Email: enquiries@theatreworkout.co.uk

**Non - Premium Time Menu 1 2009-2010**

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**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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**Tagliatelle alla carbonara**

*Fresh egg tagliatelle pasta tossed with smoked pancetta and cream*

**Risotto di capesante**

*Risotto of pan-fried Queen scallops with crispy pancetta*

**Salsiccie Toscane grigliate**

*A traditional Tuscan casserole of cannellini beans and chargrilled Tuscan sausages*

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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 2009-2010**

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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*

**Bocconcini di pizza al Prosciutto**

*Pizza balls baked with mozzarella, Parma ham and black olives*

**Fritto misto di pesce**

*Deep fried squid rings and whitebait fillets with 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 2009-2010**

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

**Insalata di Tomino**

*Tomino cheese baked with garlic on ciabatta with mixed leaves*

**Piatto de Porchetta**

*Thinly sliced fennel roasted pork served cold with grilled artichokes and borage leaves*

**Penne ai gamberi e zucchini**

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

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**Tagliatelle Bolognese**

*A classic Bolognese ragù made from slow braised beef and pork with tomatoes, wine and herbs*

**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 2009-2010

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**2 courses £33.00 / 3 courses £38.00**

**Price of the menu includes ½ bottle house wine per person (please subtract £5.00 to remove the wine inclusion)**

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

**Prosciutto di parma con melone**  
*Parma ham with seasonal melon*

**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 and a seasonal green salad*

**Salmone arrosto**  
*Roasted organic salmon fillet with spinach, new potatoes and a lemon salsa pulcinella*

**Lasagne al forno**  
*Bertorelli's traditional lasagna accompanied with a seasonal green salad*

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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 2009-2010**

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**2 courses £38.00 / 3 courses £43.00**

**Price of the menu includes ½ bottle house wine per person (please subtract £5.00 to remove the wine inclusion)**

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

**Calamari ripieni di granchio**  
*Whole baby squid filled with crab and saffron risotto in a tomato and basil sauce*

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

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**Branzino arrosto**  
*Fennel roasted Mediterranean whole sea bass fillets, new potatoes crushed with Gaeta olives and a lemon and mint dressing*

**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 2009-2010**

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**2 courses £43.00 / 3 courses 48.00**

**Menu price includes ½ bottle house wine per person (please subtract £5.00 to remove the wine inclusion)**

**Insalata di Tomino**

*Tomino cheese baked with garlic on ciabatta with mixed leaves*

**Gamberi in padella**

*Whole gambas prawns sautéed with chilli, served with ricotta*

**Prosciutto San Daniele**

*Italian cured ham from San Daniele with cantaloupe melon and pomegranate seeds*

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**Quadrelli con agnello**

*Braised lamb and thyme ravioli with garden peas and mint, served with sautéed green beans*

**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 2009-2010

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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*

**Raviolini di ricotta e borragine**

*Ricotta and borage leaf ravioli with grilled artichokes and olives*