

# Islington Gazette

The Gazette | Thursday, October 2, 2008

25

FOODANDDRINK **WHAT'S ON**

## what's on bite

### Review: Berto, Holloway Road

**Berto strikes the perfect balance between homely and hip - casual enough for a quick bite in your comfies, yet chic enough for more of celebration.**

The melted caciocavallo cheese with homemade red onion chutney - adding on some Dusty Knuckle bread - was a delicious start which set us up for the indulgence which was to come.

The all-important drinks list deserves a shout out. My boyfriend appreciated the mix of Italian and Islington beers and I was impressed by the cocktails list. I opted for the refreshing Hugo; a winning combination of Prosecco, elderflower cordial, soda and fresh



Berto opened earlier this summer.

Picture: HAYDON PERRIOR

mint.

There's no scrimping when it comes to portions for the mains. My delicious gnocchi with nduja and melted stracciatella thwarted me despite my very best efforts. Meanwhile my boyfriend's rich tagliatelle

with slow-cooked beef ragu went down very nicely.

For dessert, the moreish crema mascarpone with chocolate and biscuit was creamy (naturally), sweet and yet somehow quite light, in a very good way. **Janine Rasiah**