

BERTO

PASTA • ROLL WITH IT

ARTIGIANO DELLA PASTA
SINCE 1999

WE ARE A **CARD-ONLY** RESTAURANT

PASSATEMPO

Snacks

Altamura bread with extra virgin olive oil	2
Nocellara olives	3.5
Homemade fried raviolini stuffed with Cacio & Pepe	4.5

GENERI ALIMENTARI

Starters

Sautéed radicchio di Treviso	4.5
Bruschetta with pesto & datterini tomatoes	4.5
Bruschetta with Gorgonzola DOP (blue cheese) & honey	5.5
Burrata from Valle d'Itria with EVO & black pepper	5.5
Caponata (Aubergines, olives, celery, tomatoes, onions)	6
Melted caciocavallo cheese with fig confiture	6

HOMEMADE BLACK RAVIOLI

Main

Vegetable charcoal ravioli with pecorino & patate, served with tomato sauce	9.5
Vegetable charcoal ravioli with pecorino & patate, served with butternut squash	10

PASTA
4 types of dough

CHOOSE YOUR DOUGH



EGG
Spaghetti



VEGETABLE
CHARCOAL +£1
Tagliatelle



WHOLEWHEAT
VEGAN +£1
Fettuccine



MADE WITHOUT
GLUTEN* +£2
Tagliatelle

* The flour is without gluten, however there might be contamination in the cooking process.

CHOOSE YOUR SUGO

Sauces

Arrabbiata (Spicy tomato sauce)	7.5
Al pomodoro (Slow cooked tomato sauce)	7.5
Crema di acciughe (Anchovies, butter)	8.5
Alla zucca (Butternut squash, rosemary, black pepper)	8.5
Cacio & pepe (Pecorino cheese, black pepper)	9.5
Pesto & datterini tomatoes	9.5
Nduja pork sausage & fresh burrata (spicy)	10
Beef ragù alla Bolognese (10 hour slow-cooked)	10
Carbonara (Guanciale, eggs, pecorino cheese)	10
Truffle & mushroom sauce, honey, gorgonzola blue chesse	11

ALL PASTA IS FRESHLY MADE BY US, ONSITE EVERYDAY

FOR ANY ALLERGIES PLEASE SPEAK TO OUR STAFF



HANDMAKING PASTA

SINCE 1999 • NORTHERN LAZIO, ITALY

WINES

White

Trebbiano

Medium-bodied, slightly fruity

Pecorino

Fresh and dry, citrusy

Grecanico IGT

Light and refreshing, slightly aromatic

Pinot Grigio

Delicate, floral taste

Gavi DOCG

Round body, floral fragrance

Soave Classico DOC

Gentle, light and aromatic

Red

Sangiovese

Medium-bodied, crisp

Montepulciano d'Abruzzo DOC

Medium-bodied, dry

Primitivo IGT

Intense, fruity flavour

Negroamaro IGP

Smooth, fruity

Chianti

Medium-bodied, dry

Valpolicella Ripasso

Full-bodied, intense, fruity

Sparkling

Prosecco Brut

Soft, refreshing

CRAFT BEERS

	33cl
Birra Cabriolè (4.6% unfiltered lager created by us)	5
Source Pale Ale (4.1% Laine Brewery)	5.7
Ripper Session IPA (4.9% Laine Brewery)	5.9
Lawless Village IPA (4.5%, gluten free)	5.9

COCKTAILS

Hugo	6.5
Prosecco, elder flower cordial, soda, fresh mint	
Gin & Tonic	6.5
Gin, tonic water	
Aperol Spritz	6.7
Aperol, prosecco, soda	
Campari Spritz	6.8
Campari, prosecco, soda	
Negroni	7
Gin, campari, martini rosso	
Negroni Sbagliato	7
Prosecco, campari, martini rosso	

SOFT DRINKS

Still Water	
Acqua Panna ½ Litre	2
Sparkling Water	
San Pellegrino ½ Litre	2.5
Coke / Coke Zero (33cl)	2.5
Juices	
Apple, peach	2.5
San Pellegrino (33cl)	2.5
Lemon & mint, blood orange	

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