

A Sample of our Chef's Night Menu @ Berta's Every Monday except Holidays

Bresaola (Air cured beef) Lemon & Extra Virgin Olive Oil

Pate of Duck a l'Orange Anchovies & Roasted Pepper Melon Minestrone

Jersey Tomato Soup 5 Cheese Cannelloni

Angel Hair: Sage, Aglio-Olio or Tomato-Basil Eggplant Parmigiana

Baked, Stuffed Clams Organic Prosciutto with Melon

Burata: (Buffalo Mozzarella shell w/creamy Mozzarella inside) with Roasted Pepper & Tomato \$3. ex.

Chicken Breast alla "Saltimbocca" or Parmigiana

Roast Organic Chicken, Frites

Veal Kidneys au Bistro (Red Wine, Mustard)

Berkshire Pork Milanese, Marsala or ala "Giorgio"

Creminelli Porcini Sausage, Onion Mashed P

Charred & Chilled Kobe (American Wagyu) Sirloin, Creamy & Spicy Truffle Honey Dressing

Sole Francese Coho Salmon: Lemon or Spicy

Fettucine with Burata & Roasted Red Pepper or "Doppio Burro" aka "Alfredo"

Penne with our "Sunday" (Southern Style Meat) Sauce or Ragu Bolognese (Northern Meat Sauce)

Special Desserts Coffee Tea Single Espresso or Cappuccino \$31.95

Choose Two of the Following Wines

WHITE

#1 Sauvignon Blanc "Tres Palacios Reserva", Chile ESTATE

#2 Torrontes "Callia" Valle de Tulum Argentina ESTATE

#3 Orvieto, Umbria, Italy ESTATE

#4 Reid Vogelsang: This blend of Welschrieling, Weissburgunder & Gelbermuskateller is from the Eastern border of Austria. Heidi Schröck. ESTATE. SEMI-SWEET

ROSE

#5 Rose of Cabernet (off-dry) "Torres" Chile, ESTATE

#6 Rose of Aglianico (full, dry) "Cantina del Taburno" Campania, Italy ESTATE

RED

#7 Montepulciano d'Abruzzo, ITALY

#8 Barbera Monferrato "Marchese di Barolo" ESTATE

#9 Lambrusco (Frizzante, Fruity, Dry) "Vecchio Modena - Premium" ESTATE

#10 Cabernet Sauvignon "Tres Palacios Reserva", Chile ESTATE

#11 Grenache "Castello di Monserran" Spain ESTATE