

SAMPLE MENU - IT CHANGES WEEKLY

Ultimate Negroni: Bordiga Excelsior Vermouth (w/Barolo), Bordiga Bitter, Cuneo Gin
(On the Rocks)

Ultimate White Negroni: Bordiga Bianco Vermouth, Fred Jerbis Bitter & Cuneo Gin
(OTR)

Ala Carte Menu June 28, 2024

Appetizers & Soups

Heirloom Tomato Salad, Aged Sherry Vinegar. Dayboat Sea Scallops: Lemon Beurre Blanc.
Clams Casino. Shrimp alla Berta. Baked, Stuffed Clams.
Soft Shell Crab. "Great White" Cape Cod Oysters.
Charentais Melon. Melon w/24 mo. Prosciutto San Danieli.
Smoked Danish Trout, Sauce Ora. Avocado w/Lemon, House or Crab Dressing.
Sicilian Anchovies, Roasted Red Pepper. Broiled Grapefruit w/ Kirsch & Brown Sugar.
Escargots du Bourgogne Lioni Burata with Roasted Pepper & Heirloom Tomato.
Fresh Ricotta, Truffle Honey, Kampot Pepper, Pope's Salt. Lioni Mozzarella, Tomato, Basil Oil.
Jersey Tomato Soup. Minestrone.

Pasta & Risotto

Four Cheese Cannelloni, Bolognese.
Eggplant Parmigiana. Tajarin (Special Thin Egg Noodles) Sage-Butter.
Classic Veal & Spinach Ravioli, Bolognese Sauce. Filet Mignon & Shiitake Ravioli, Truffle Butter.
Homemade Green Noodles with Pesto or 8 Hour Bolognese. Marinara.
Spaghetti *DOP Gragnano*: 8 Hour Bolognese. Marinara.
Spaghetti: 4 Cheese Cacio e Pepe. (Pecorino Sardo & Romano, 24 mo. Parmigiano, Artisan Sbrinz)
Penne Marcella: Sweet Sausage, Sweet Asti Peppers, Onions, San Marzano Tomatoes, Basil.
Risotto: Milanese, Parmigiano-Reggiano or Bolognese. Porcini.
(Exclusively Acquarello Carnaroli Rice: 30 minutes, please)

Meat & Fowl

Stuffed Breast of Chicken Pietro (Veal, Pork, Mushroom, Marsala).
Breast of Chicken Abruzzi: Spicy Sausage, Artichoke, Sweet Peppers & Mushrooms.
Breast of Chicken Parmigiana. (Classic, Spicy or "PB")
14 oz. Dry-Aged Berkshire Pork Chop: "Cöгна" (Piedmont Fruit Chutney, Hazelnuts).
Berkshire Pork Medallions: Amontillado Sherry & Shiitake.
Roast Joe Jurglewicz Duck, "Venetian" Sweet & Sour with Yuzu.
All Veal is Humanely-raised on French Farms
Veal Brasato al Barolo, Mashed Potatoes or Rice.
Veal Medallions: Marsala, Picatta, Parmigiana or Champagne.
Saltimbocca (Veal) Piemontese: Fontina, Prosciutto San Daniele, Sage.
Veal Forestière w/Chanterelles, Aged Madiera, Shallot, Vermont Farm Butter.
Joyce Prime Sirloin: Grilled, au Poivre with Cognac or with Blu di Moncenisio/Saute Onions.
Joyce Farms Prime Filet Mignon.
Tournedos: Joyce Prime Filet Mignon, Maury Wine Reduction, Truffle Butter, Mashed Potatoes.
½ Rack of American Lamb: Barolo Wine Reduction OR Truffle Honey, Mashed Potatoes.

Fish & Shellfish

Organic Faroe Islands Salmon with Dijon or Classic Lemon-White Wine or Raspberry Port.
Stuffed Sole Santina (Lobster, Sea Scallops, Crab, Dijon, Sweet Red Pepper).
Three Soft Shell Crabs. Jumbo King Crab. Frog's Legs Berta Sauté Garlic.
Scampi Berta, Rice. Shrimp with Herb Beurre Blanc, Rice. Shrimp Fra Diavolo, Pasta.
Main Courses Include Vegetable of the Day & Farina Dolce, House Salad served on request @nc

Berta's, at our discretion, may impose a service charge

New Beer List: New Trail (Pa.) "Crisp" Lager (light, dry & no adjuncts), von Trapp Helles & Vienna Lagers, Czechvar Pils

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Classic 4 Course Dinner: Appetizer, Intermezzo, Main, Dessert & Beverage

Appetizer

Heirloom Tomato Salad, Aged Sherry Vinegar Dayboat Sea Scallops: Lemon Beurre Blanc. ex
"Great White" Cape Cod Oysters. ex. Baked, Stuffed Clams Clams Casino. ex
Soft Shell Crab. Shrimp alla Berta. ex. Broiled Grapefruit w/ Kirsch Brandy & Brown Sugar
Escargots du Bourgogne. ex Charentais Melon Melon with 24 month Prosciutto di San Daniele
Avocado with Lemon, House or Crab Dressing Sicilian Anchovies, Freshly Roasted Red Pepper
Smoked Danish Trout, Sauce Ora. ex Lioni Burata: Roasted Pepper & Heirloom Tomato. ex.
Fresh Ricotta, Truffle Honey, Black Pepper, Pope's Salt Lioni Mozzarella, Heirloom Tomato, Basil Oil

Intermezzo

Jersey Tomato Soup Minestrone
Classic Veal & Spinach Ravioli Filet Mignon & Shiitake Ravioli Four Cheese Cannelloni, Bolognese
Eggplant Parmigiana Homemade Green Noodles with Pesto or 8 Hour Bolognese or Marinara
House Salad, Crumbled Gorgonzola Spaghetti: 8 hr. Bolognese or Marinara

Complete Dinner

Stuffed Breast of Chicken Pietro (Veal, Pork, Mushroom, Shallot, Marsala)
Breast of Chicken Abruzzi w/ Spicy Sausage, Artichoke, Sweet Peppers & Mushrooms
Breast of Chicken Parmigiana (Classic, Spicy or "PB") Eggplant Parmigiana
Berkshire Pork Medallions: Amontillado Sherry & Shiitake

Dinner A

Organic Faroe Islands Salmon with Dijon or Classic Lemon-Wine Sauce or Raspberry Port
Scampi Berta, Rice Shrimp with Fresh Herb Beurre Blanc, Rice
Spaghetti: 4 Cheese Cacio e Pepe (Pecorino Sardo & Romano, 24 mo. Parmigiano, Artisan Sbrinz)
Penne "Marcella" Sweet Sausage, Sweet Asti Peppers, Onions, San Marzano Tomatoes & Basil

Dinner B

Humanely-raised French Farm Veal:
Veal Medallions: Marsala, Parmigiana, Picatta or Champagne
Saltimbocca Piemontese: Fontina, Prosciutto San Daniele, Sage

Dinner C

14 oz. Dry-Aged Berkshire Pork Chop: "Cöгна" (Piedmont Fruit Chutney, Hazelnuts)
French Farm Veal Forestière w/Chanterelles, Aged Madiera, Shallot, Vermont Butter
French Farm Veal Brasato al Barolo, Mashed Potatoes or Rice
Roast Joe Jurglewicz Duck "Venetian" Sweet & Sour with Yuzu
Frog's Legs Berta, Sauté Garlic

Dinner E

Three Soft Shell Crabs
Stuffed Sole Santana (Maine Lobster, Crayfish, Day Boat Sea Scallops, Crab, Dijon, Sweet Red Pepper)
½ Rack of American Lamb: Black Pepper & Barolo Wine Reduction OR Truffle Honey
Joyce Farms USDA Prime Filet Mignon (Grass-fed Aberdeen Angus)
Tournedos: Joyce Prime Filet Mignon, Maury Wine Reduction, Truffle Butter, Mashed Potatoes
Joyce Farms USDA Prime Sirloin: Grilled, au Poivre with Cognac or Blu di Moncenisio Cheese/Onions

Jumbo King Crab Dinner

Dinners include Vegetable of the Day & Farina Dolce

Dessert & Coffee Service included on a separate menu

"Dinners" are for one person and may not be split. Order ala carte. Berta's, at our discretion, may impose a service charge

New Beer List: New Trail (Pa.) "Crisp" Lager (light, dry & no adjuncts), von Trapp Helles & Vienna Lagers, Czechvar Pils