

Osteria il Bertoldo

Starter

<i>Sorrentino's hors d'oeuvre (assorted cheeses and sausages)</i>	11,00
<i>Baked Aubergine (tomato, olives, capers, mozzarella)</i>	7,00
<i>Anchovies au gratin</i>	7,00
<i>Prawns with orange sauce</i>	8,00
<i>Dried salt cod balls with hot pepper jam</i>	8,00

Second course

<i>Pennette alla Nerano (pasta sauted with zucchini and cheese)</i>	8,00
<i>Pappardelle with cheese melted and walnut of Sorrento</i>	9,00
<i>Risotto pie Norcia's sausage, smoked cheese and zucchini</i>	10,00
<i>Taglierini with tuna-fish eggs or lemon or coffee</i>	8,00
<i>Spaghetti Gaetano's style (garlik, oil, hot pepper and mussels)</i>	10,00
<i>Spaghetti with peppery mussels and sheep milk cheese</i>	9,00
<i>Farfalle with clams and sauteed zucchini</i>	10,00
<i>Paccheri with salt-cod fish, cherry tomatoes and graped cheese</i>	10,00
<i>Linguine Imperiale with Sea Fruits (if available)</i>	15,00

Main course

<i>Veal escalope Sorrentine style (tomato and mozzarella)</i>	13,00
<i>Grilled beef steak</i>	13,00
<i>Grilled entrecote (Argentina beef)</i>	14,00
<i>Beef escalope in Prosecco sauce and porcini mushrooms</i>	15,00
<i>Medallions of pork in apple sauce</i>	9,00
<i>Baked of Anchovies pie (tomato, mozzarella and potatoes)</i>	9,00
<i>Braised small octopus (with oil, tomato and red pepper)</i>	11,00
<i>Fillet of Sea bream or Sea bass baked on potato crust</i>	140/160 gr. 13,00 280/320 gr. 24,00
<i>Garnish</i>	3,50
<i>(mixed salad, fresh fried potatoes, peppered and cheesed potatoe. assorted grilled vegetables)</i>	
<i>Desserts and home made pastries:</i>	
<i>Pastiera, Delizia, Caprese, Babà, Cannoli.....</i>	5,00
<i>Coffee</i>	
<i>Thè or Cappuccino</i>	2,00
<i>Cover</i>	2,00

** some foods may have been heat-treated*