

— Banquets —

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Verdi



Welcome

to Ristorante Verdi in the heart of the Bernese old town

- Unique premises
- Unforgettable atmosphere
- Care of the details
- Attentive service
- Warm hospitality

Location plan and arrival



From the main train station you can reach us on foot in about 20 minutes or by bus (line 12) in six minutes to the Nydegg stop, which is only a few steps away from us.

If you arrive by car, we recommend the parking lot at the Bärengraben or the parking garages Rathaus and Casino. The Ristorante Verdi does not have its own parking spaces.

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Our rooms on the ground floor

The Ristorante Verdi, with its various niches, is ideal for smaller parties and celebrations. For large parties there is the possibility to reserve the whole Ristorante exclusively. The walk-in wine gallery is perfect for aperitifs in smaller groups.

Saletta La Traviata (next to main entrance)	up to 28 seats
Salotto Don Carlos (at staircase descent)	up to 16 seats
Sala Falstaff (room with fireplace)	up to 50 seats
Giovanna D'Arco (next to fireplace-room)	up to 12 seats
Sant'Agata (in front of wine gallery)	up to 30 seats
Galleria dei Vini (wine gallery)	up to 20 persons
Total seats on the ground floor	up to 160 seats



Aperitif suggestions

Aperitivo 1

Crostini with tuna, olives and tomatoes (3 pieces per person)

per person 6

Aperitivo 2

Crostini with tuna, olives and tomatoes (3 pieces per person)

Eggplant-rolls with dried tomatoes [∨]

Green and black olives on home-made marinade ^{∨+}

Mediterranean chicken skewers

Beef-meatballs with tomato sauce and basil

per person 15

Aperitivo 3

Crostini with tuna, olives and tomatoes (3 pieces per person)

Various appetizers served in a small glass

- Beef tartar
- Salmon tartar
- Seafood salad
- Vegetable salad, mint and lemon ^{∨+}
- Fennel-orange-salad on balsamic vinegar ^{∨+}

per person 18

Aperitivo 4

Crostini with tuna, olives and tomatoes (3 pieces per person)

Tomato-mozzarella skewers [∨]

Dates filled with sheep's milk cheese [∨]

Vegetables with cream-cheese dip [∨]

Tramezzini with smoked salmon

Beef-meatballs with tomato sauce and basil

Mediterranean chicken skewers

Deep-fried risotto balls [∨]

per person 24

Appetizers

A sophisticated addition to every cocktail-party, served on a buffet or on platters.

Cold appetizers

Tomato-mozzarella skewers ^v	per piece	2.5
Melon-prosciutto skewers (<i>depending on season</i>)	per piece	4.5
Grissini wrapped with Parma ham	per piece	2.5
Eggplant-rolls with dried tomatoes ^{v+}	per piece	2.5
Dates filled with sheep's milk cheese ^v	per piece	3
Parmigiano reggiano, broken from the block ^v	per portion *	8
Green and black olives on home-made marinade ^{v+}	per portion *	6
Tramezzini with (<i>small sandwiches</i>)		
• tomato and mozzarella ^v	per piece	3.5
• smoked salmon	per piece	4.5
• chicken breast and bacon	per piece	4.5
• avocado and tomato ^v	per piece	3.5

Warm appetizers

Beef-meatballs with tomato sauce and basil	per portion *	9
Deep-fried risotto balls ^v	per piece	3.5
Marinated prawn skewers	per piece	4.5
Mediterranean chicken skewers	per piece	4

Appetizers in a glass

Beef tartar	per piece	3.5
Salmon tartar	per piece	3.5
Seafood salad	per piece	3.5
Vegetable salad, mint and lemon ^{v+}	per piece	2
Fennel-orange-salad on balsamic vinegar ^{v+}	per piece	2

Dessert

Mini-Pâtisserie (<i>light and dark chocolate mousse, tiramisù, panna cotta</i>)	per piece	3.5
Fruit skewers ^{v+} (<i>depending on season</i>)	per piece	2
Fruit salad served in a glass ^{v+}	per piece	4

v+ = vegan

v = vegetarian

* = one portion is calculated for 3-4 persons

Menu

You have the possibility to combine the dishes below as you wish. Or we can propose a menu suggestion according to your preferences. We will be happy to create an individual menu based on your specifications.

Antipasti

Insalata mista di stagione ^{v+} <i>Mixed seasonal salad</i>	12
Insalata di rucola e finocchi con arance al balsamico ^{v+} <i>Rocket-fennel salad with orange on balsamic vinegar</i>	15
Carpaccio di barbabietola con gamberoni alla griglia (je nach Saison) <i>Beetroot carpaccio with grilled king prawns</i>	21
Carpaccio di manzo con rucola <i>Beef carpaccio with rocket salad</i>	24
Burratina e verdure grigliate al balsamico ^v <i>Burratina and grilled vegetables on balsamic vinegar</i>	24

Pasta e risotto

Caramelle di ricotta e spinaci al burro e salvia ^v <i>Ricotta-spinach caramelle on butter and sage</i>	27
Cappellacci dell'emilia romagna <i>Cappellacci filled with veal on butter and sage</i>	29
Risotto al radicchio rosso, noci e taleggio ^v <i>Risotto with red chicory, walnuts and taleggio (depending on season)</i>	24

Carne

Pollastrello al forno con patate al rosmarino <i>Oven-roasted cockerel, served with rosemary potatoes</i>	39
Brasato di manzo al sangiovese di Romagna <i>Braised beef roast on sangiovese red wine sauce, served with tagliatelle</i>	39
Bistecca di vitello alle erbe con burro alle erbe <i>Veal steak with herbs, served with roasted potatoes, grilled vegetables and herb butter</i>	46
Filetto di manzo «Rossini» al tartufo nero <i>Beef fillet with goose liver and black truffle, served with risotto</i>	55

v+ = vegan

v = vegetarian

Pesce

Filetti di orata alla livornese <i>Gilthead fillet with capers, olives and date tomatoes, served with lemon risotto</i>	39
Filetto di San Pietro con melanzane e pomodorini datterri <i>St. Peter's fish fillet with eggplant and date tomatoes, served with lemon risotto</i>	42
Coda di pescatrice al forno <i>Oven-cooked small monkfish, served with black venere rice and spinach</i>	43

Formaggi e dolci

Formaggi misti <i>Gorgonzola, taleggio and pecorino</i>	15
Panna cotta con frutti di bosco <i>Panna cotta with wild berries</i>	10
Torta di ricotta e pere <i>Ricotta-pear cake</i>	10
Tiramisù fatto in casa <i>Home-made tiramisù</i>	10
Tiramisù ai mirtilli <i>Home-made blueberry tiramisù</i>	10
Torta della nonna <i>Shortcrust tarte filled with lemon-vanilla cream and topped with pine nuts</i>	10
Crema di mascarpone ai frutti di bosco <i>Mascarpone cream with wild berries</i>	10
Macedonia di frutta fresca e sorbetto al limone <i>Fresh fruit salad with lemon sorbet</i>	12
Piccola sinfonia di dolci «Verdi» <i>Small dessert selection «Verdi»</i>	14

v+ = vegan

v = vegetarian

Prices in CHF incl.VAT/ 02.20

Our rooms on the lower level

For Tavolatas, the historic vaulted cellar is unique!

A «Tavolata» is the casual way of dining and celebrating together in Italy. A complete Italian culinary experience enjoyed in a close circle of family and friends or colleagues. You take a seat at the long table, serve yourself from the deliciously prepared dishes and simply savour the moment...

Vaulted cellar

up to 56 seats

up to 96 standing spaces

In the vaulted cellar, we only serve the tavolata menu.
Please note the service time, which takes from 2 to 2½ hours.



Tavolata «Emiliana»

Antipasti

Seasonal Italian appetizers

Primi – choose two dishes

Strozzapreti romagnoli ^v

Strozzapreti with rocket salad, peperoncini and date tomatoes

Cappellacci dell'emilia romagna

Cappellacci filled with veal on butter and sage

Lasagne alla bolognese

Home-made lasagne with beef and tomato sauce

Risotto alla modenese con gamberoni

Saffron risotto with spinach and king prawns

Secondi – choose three dishes

Guance di maiale brasate

Roasted pork cheeks

Costoletta di vitello alla bolognese

Breaded veal cutlet the Bologna way with Parma ham, gratinated with parmesan

Coda di pescatrice al forno con pomodorini datterri

Oven-cooked monkfish with date tomatoes, capers, olives and pine nuts

Parmigiana di melanzane ^v

Eggplant lasagne

As supplements we serve green salad, roasted potatoes and caponata vegetables.

Dolce

Sinfonia di dolci «Verdi»

Dessert selection «Verdi»

per person 74

v = vegetarian

Tavolata «Aida»

Antipasti

Seasonal Italian appetizers

Primi – choose three dishes

Strozzapreti al ragù di salsiccia e funghi porcini

Strozzapreti with salsiccia-boletus ragout

Ravioli alla Rossini

Ravioli filled with smoked buffalo-mozzarella on tomato-cream sauce with Parma ham

Caramelle di ricotta e spinaci al burro e salvia ^v

Ricotta-spinach-caramelle on butter and sage

Risotto al limone con gamberoni

Lemon risotto with king prawns

Secondi – choose three dishes

Brasato di manzo al sangiovese di Romagna

Braised beef on Sangiovese sauce

Saltimbocca di vitello

Veal cutlet with Parma ham and sage

Filetti di orata ai pomodorini datteri e cipollotti

Roasted gilthead fillets with date tomatoes and spring onions

Tagliata di manzo ai funghi trifolati

Sliced beef sirloin with sautéed mushrooms

Parmigiana di melanzane ^v

Eggplant lasagne

As supplements we serve green salad, roasted potatoes and caponata vegetables.

Dolce

Sinfonia di dolci «Verdi»

Dessert selection «Verdi»

per person 82

v = vegetarian

Tavolata «Nabucco»

Antipasti

Seasonal Italian appetizers

Primi – choose three dishes

Strozzapreti al ragù di salsiccia e funghi porcini

Strozzapreti with salsiccia-boletus ragout

Ravioli di ricotta al tartufo nero ^v

Ricotta-ravioli with black truffle

Caramelle di ricotta e spinaci al burro e salvia ^v

Ricotta-spinach-caramelle on butter and sage

Risotto ai frutti di mare

Seafood-risotto

Secondi – choose three dishes

Brasato di manzo al sangiovese di Romagna

Braised beef on Sangiovese sauce

Tagliata di vitello alle spugnole

Sliced veal steak on morel sauce

Tagliata di manzo al tartufo nero

Sliced beef sirloin with black truffle sauce

Filetto di San Pietro con melanzane e pomodorini datterini

St. Peter's fish fillet with eggplant and date tomatoes

Parmigiana di melanzane ^v

Eggplant lasagne

As supplements we serve green salad, roasted potatoes and caponata vegetables.

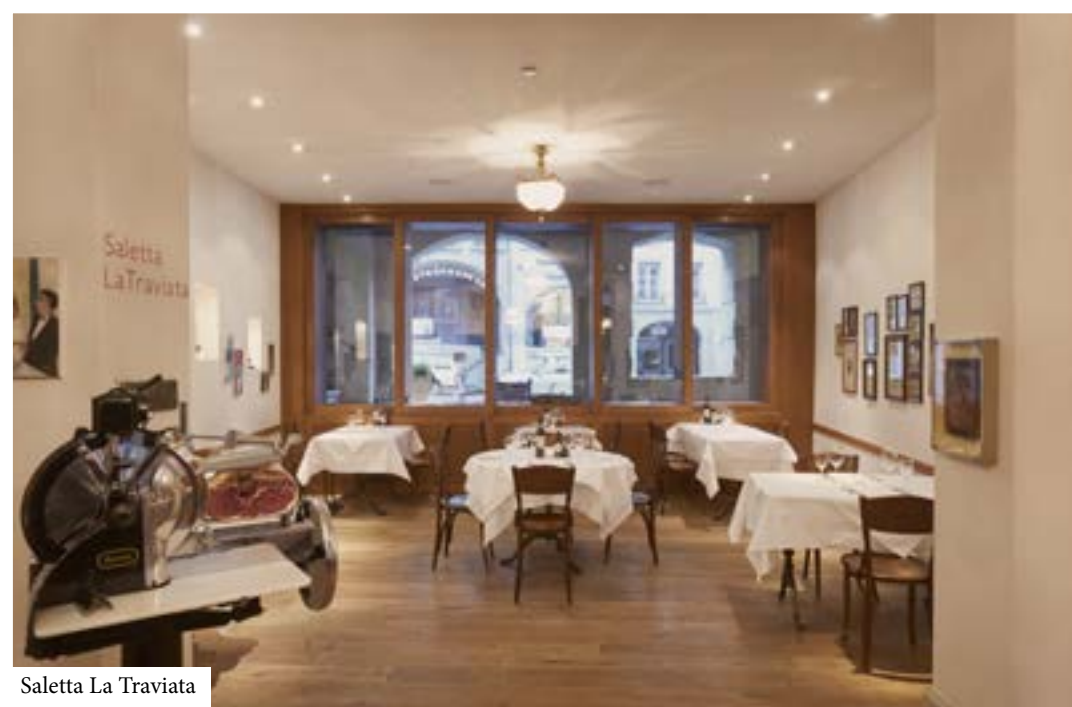
Dolce

Sinfonia di dolci «Verdi»

Dessert selection «Verdi»

per person 92

v = vegetarian



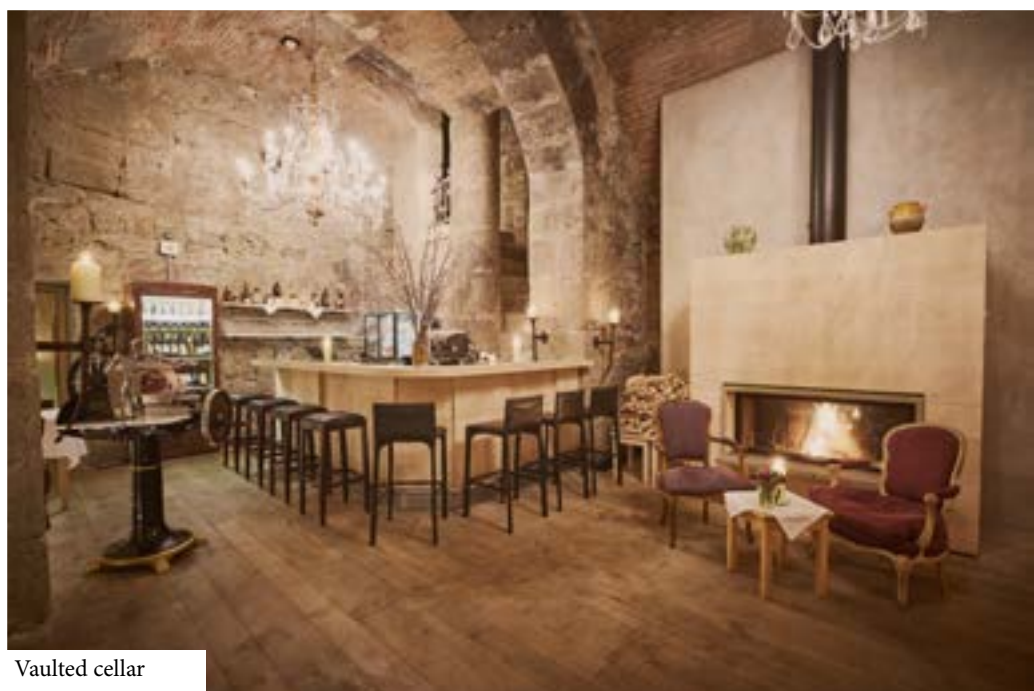
Saletta La Traviata



Vaulted cellar



Sant'Agata



Vaulted cellar



Sala Falstaff