



# B E R N A R D I ' S

FOR THE TABLE	Nocellara olives or house roasted nuts	3.5
	Selection of homemade focaccia	4.5
	Asparagus & Taleggio arancini	6
	Spiced salami, roasted pepper & provolone pizetta	9
	Prawn, wild garlic & fresh chili pizetta	9
	Confit leek, Taleggio & celery leaf pizetta	8
ANTIPASTI	Spring vegetable ribollita soup	8
	Burratina, bruschetta Romana & fresh basil	10.5
	Grilled asparagus, aubergine, buffalo ricotta & walnut salad	12
	A plate of Italian salumi , caper berries	10
	Beef carpaccio, artichoke, rocket & Parmesan	12.5
	Charred squid, garlic, peperoncino & datterini	13
	Beetroot & Campari cured salmon, fennel, dill & capers	11
PASTA	Casarecce, veal ragù & ricotta salata	12 / 23
	Bucatini verde, prawns, mussels, clams, chili & tomato	13 / 25
	Ricotta & Parmesan gnudi, morels, spinach & sage	12 / 22
	Fettuccine, red pesto, bocconcini & courgette flower	10 / 19.5
MAIN COURSE	Loch Duart salmon, prawn, fresh pea & mint risotto	21.5
	Chicken breast, lentils, fresh peas, broad beans & prosciutto	22
	Cornish hake, asparagus & crab salad, Jersey royals	23
	Grilled Blythburgh pork chop, tropea onion & sage butter	22.5
	Dry-aged sirloin, polenta chips, pink peppercorn salsa verde	21.5
	Lamb rump, crispy lamb belly, wild garlic gnocchi	25
	Fillet steak, rainbow chard, crispy potato, fresh black truffle	34
SIDES £4.5	Potato fritti, Parmesan & garlic	
	Wild rocket, aged balsamic & Parmesan	
	Tomato, red onion & basil salad	
	Green beans, onion seeds & Parmesan	
	Purple sprouting broccoli & chilli	

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*Please inform us of any dietary or allergen requirements.  
A 12.5% service charge will be added to the bill.*



# BERNARDI'S

## DESSERT

Affogato 5

Vanilla panna cotta, poached Yorkshire rhubarb & amaretti 8  
*NV Prosecco Rosé Brut, Bianca Vigna, Veneto 8.5*

Chocolate semifreddo, hot chocolate & amaretto sauce 8.5  
*Espresso Negroni - Belsazar red, 202 coffee beans, Gin & Campari 11*

White chocolate & passionfruit tart 8  
*2014 Passito di Pantelleria, Solidea, Sicily 10*

Artisan Italian cheese, mustard fruits, raisin & honey walnuts 10  
*2001 Vin Santo, Podere il Palazzino, Tuscany 12*

Apple & golden sultana strudel, Marsala cream 8.5  
*20 YO Marsala Riserva, Soleras, Cantine Rallo, Sicily 7.5*

Selection of homemade ice cream & granita  
2 scoops 5  
*Frozen Villa Massa Limoncello 7*

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## AFTER DINNER COCKTAILS

Espresso martini 10  
*Russian Standard Vodka, Illyquore & 202 espresso*

Pistachio martini 12  
*Woodford Reserve, hazelnut & pistachio, peach & lime*

Smoky negroni 12  
*Peat Monster whisky, Belsazar dry vermouth, Vecchio amaro*

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# B E R N A R D I ' S

## COCKTAILS

### BELLINI 9

Seasonal fruit pureé & Prosecco

### GIAPPONESE 13.5

Fresh Yuzu & lime, Yuzu liqueur, lemon vodka, white vermouth, limoncello & whites

### APEROL SPRITZ 9

Aperol, Fever Tree soda water & Prosecco

### HIBISCUS ISLAND 11

Hibiscus flower, Hendrick's gin, rose liqueur & Prosecco

### SICILIAN COOLER 10

Bergamot infused gin, bergamot cordial, fresh lime & lemon, soda

### CLASSIC NEGRONI 10.5

Bombay Sapphire gin, Campari, Cocchi di Torino, Antica Formula

*Please ask to see our full cocktail menu & wine list. Happy Hour 3pm-6.30pm Mon-Fri.*

## BY THE GLASS

### SPARKLING

125ml

NV Prosecco, Extra Dry, DOC, Le Pianure, Veneto

8

NV Prosecco Rosé Brut, Bianca Vigna, Veneto

8.5

NV Billecart-Salmon, "Brut Reserve", Champagne

12.5

### ROSE

175ml

2016 Bardolino Chiaretto, Casaretti, Veneto

8

2015 Etna Rosato, Tenuta delle Terre Nere, Sicily

10.5

### WHITE

175ml

2016 Verdicchio dei Castelli di Jesi, Piersanti, Marche

6.5

2015 Gavi di Gavi, La Chiara, Piedmont

9

2016 Sauvignon, Di Lenardo, Friuli Venezia Giulia

9.5

2016 Lugana, Ca Lojera, Veneto

12

### RED

175ml

2015 Merlot, Via Nova, Veneto

6.5

2016 Syrah, "Luma", Cantina Cellaro, Sicily

8.5

2016 Pinot Nero, Stocco, Friuli Venezia Giulia

11

2012 Chianti Classico Riserva, Podere Ciona, Tuscany

12.5

### CORAVIN

125ml

2012 Barolo, Azelia, Luigi Scavino, Piedmont

18

2014 Amarone della Valpolicella, "Moropio", Antolini

23

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