



B E R N A R D I ' S

FOR THE TABLE	Nocellara olives or rosemary roasted nuts	3
	Today's selection of homemade focaccia	4.5
	Cacio e pepe arancini	4.5
	Tuscan chicken liver parfait, quince & crostini	8.5
	36 month Parmigiano Reggiano, 8 year aged balsamic	6
	Spiced salami, roasted pepper & Provolone pizzetta	9
	Roasted squash, Carboncino & pistachio pizzetta	8
	Wild mushroom & Taleggio pizzetta	9
ANTIPASTI	Celeriac soup, sage & croutons	7
	Burratina, figs, chicory & walnut pesto	9.5
	Pear, Pecorino, crispy prosciutto & pine nut salad	12
	Beef carpaccio, ricotta, black olive & crispy potato	12.5
	Grilled squid, garlic, peperonata & chickpeas	13
	Plate of 14 month Prosciutto Lazio	9.5
PASTA	Pappardelle, ox cheek ragu & anchovy pangrattato	12 / 23
	Ricotta gnudi, slow cooked leek, Pecorino & sage	9 / 17
	Cornish crab risotto, tiger prawn & fennel	13 / 24
	Casarecce, fennel sausage, chestnuts & cavolo nero	9 / 17
MAIN COURSE	Market fish of the day	Mp
	Guinea fowl, salsify, wild mushroom & porcini gnocchi	23
	Cornish Hake, Jerusalem artichoke, clams & 'nduja	21
	28 day aged Aubrey Allen Onglet, roasted squash & spiced salmoriglio	19
	Shoulder of lamb, bagna cauda & brussel tops	26
	Veal ossobuco, Parmesan polenta & gremolata	23
28 day aged ribeye steak, bone marrow & garlic	31	
SIDES £4.5	Potato fritti, Parmesan & garlic	
	Wild rocket & Parmesan	
	Cavolo, garlic & butter	
	Friggitelli peppers, smoked salt	
	Roasted squash, chilli & seeds	

  @BernardisLondon

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



B E R N A R D I ' S

DESSERT

Affogato 5

Rosemary focaccia treacle tart, fig ice cream 8
NV Prosecco Rosé Brut, Bianca Vigna, Veneto 8.5

Zabaglione semifreddo, wine poached pear, almond 8
Grappa Moscato 9

Chocolate ganache, orange & pistachio 8.5
2015 Recioto della Valpolicella, Antolini, Veneto 9.5

Artisan Italian cheese, mustard fruits, raisin & walnut crostini 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

~

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

  @BernardisLondon

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



B E R N A R D I ' S

SEASONAL COCKTAILS

BELLINI 9
Seasonal fruit pureé & Prosecco

BOTANICO 10.5
Luli Moscato chinato, elderflower, gin, Rose syrup & whites

APEROL SPRITZ 9
Aperol, Fever Tree soda water & prosecco

PERO 12
Grey Goose Poire, ginger syrup, pear puree, Belsazar white & lime

THE PINK 10
Hibiscus, Bacardi white, agave, lime & pineapple

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 13

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

2015 Gavi di Gavi, La Chiara, Piedmont 8.5

2016 Sauvignon, Di Lenardo, Friuli Venezia Giulia 9.5

2016 Lugana, Ca Lojera, Veneto 12

RED 175ml

2014 Rosso Conero, Piersanti, Marche 6

2016 Primitivo Salento, "Pietrafitta", Mocavero, Puglia 8

2016 Pinot Nero, Stocco, Friuli Venezia Giulia 10

2012 Chianti Classico Riserva, Podere Ciona, Tuscany 12

CORAVIN 125ml

2012 Barolo, Azelia, Luigi Scavino, Piedmont 18

2008 Amarone della Valpolicella Riserva, Meroni, Il Velluto, Veneto 27

  @BernardisLondon

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