



B E R N A R D I ' S

FOR THE TABLE	Nocellara olives or rosemary roasted nuts	3.5
	Selection of homemade focaccia	4.5
	'Nduja & Taleggio arancini	6
PIZZA	<i>Freshly baked 'pizzetta' from our oven</i>	
	Sausage, fennel & chilli	9
	Tuna, smoked burrata, black olive & rocket	9
	Courgette blossoms & provolone	8.5
STARTERS	Gazpacho, cucumber	8
	Burrata, heritage beets & pistachio	10.5
	Grilled prawns, tomato, basil, chilli & garlic	12
	'Rainbow crudo' of sea bream, yellowfin tuna & salmon (Tue-Fri)	15
	Vitello tonnato, capers, radish & parsley	12.5
SALADS	Grilled asparagus, aubergine, buffalo ricotta & walnut salad	11.5
	Grilled chicken salad, courgette, wild rocket & pumpkin seeds	12.5
PASTA	Asparagus risotto, broad beans & truffled girolles	11 / 21
	Maltagliati, rabbit ragù, prosciutto pangrattato	12 / 23
	Lobster & crab ravioli, samphire, clear tomato broth	15 / 24.5
	Ricotta & Parmesan gnudi, datterini tomato & fresh peas	10 / 19
	Bucatini courgette pesto, datterini, bocconcini	10.5 / 19.5
MAINS	Scottish salmon fillet, fennel, olive & courgette salad, citrus dressing	21
	Chicken breast, lentils, fresh peas, broad beans & prosciutto	19.5
	Monkfish, fregola, datterini tomato, clams & spianata piccante	24.5
	Grilled Blythburgh pork chop, runner beans & braised apple	21.5
	Dry-aged sirloin, polenta chips & salsa rossa	23
	Lamb cutlets, shoulder, peperonata, stuffed courgette flower fritti	27.5
	Fillet steak, aubergine, artichoke & rainbow chard	34
SIDES £4.5	Potato fritti, Parmesan & garlic • Tomato, red onion & basil salad	
	Friggitelli peppers, smoked salt • Tenderstem broccoli & chilli	
	Wild rocket, aged balsamic & Parmesan	

  @BernardisLondon

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



BERNARDI'S

DESSERT

Hazelnut panna cotta, chocolate brownie & meringue 8
NV Prosecco Rosé Brut, Bianca Vigna, Veneto 8.5

Crème fraîche & elderflower semifreddo, limoncello baba 9
2014 Passito di Pantelleria, Solidea, Sicily 10

Peach strudel, lavender ice cream & toasted almonds 8
2007 Vinsanto Quercia al Poggio, Tuscany 11.5

Vanilla & white chocolate cheesecake, Amaretti crumble
& balsamic strawberries 8.5
2016 "Pass the Cookies", Verduzzo, Di Leonardo 6

Artisan Italian cheese, mustard fruits, raisin & honey walnuts 10
2015 Recioto della Valpolicella, Antolini, Veneto 9.5

Affogato 5

Selection of homemade ice cream & granita
2 scoops 5
Frozen Evangelista Limoncello 8

-

AFTER DINNER COCKTAILS

XO MARTINI 11
Patron XO Cafe, agave & 202 espresso

PISTACHIO MARTINI 11.5
Bacardi rum, hazelnut & pistachio, lime

SMOKY NEGRONI 12.5
*Peat Monster whisky, dry vermouth,
Vecchio amaro*

DIGESTIVI

Grappa di Moscato, Capovilla 9

Amaro Montenegro 8.5

Remy Martin VSOP 11

Glenmorangie 10YO 10

  @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

COCKTAILS

BELLINI 9

Seasonal fruit pureé & Prosecco

GIAPPONESE 13.5

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

BERNARDI'S PIMMS 10.5

Lambrusco Solco, bilberry liqueur, Martini Bianco, lemonade & fruits

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 Madregale Rosato, Cantina di Tollo, Abruzzo

6.5

2017 Bardolino Chiaretto, Casaretti, Veneto

8

2016 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

2017 Pinot Noir, Cantina Terlano, Trentino Alto Adige

13.5

2014 Chianti Classico, Querciabella, Tuscany

14.5

CORAVIN

125ml

2012 Barolo, Azelia, Luigi Scavino, Piedmont

18

2014 Amarone della Valpolicella, "Moropio", Antolini

23

  [@BernardisLondon](https://www.instagram.com/BernardisLondon)

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