



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
	Saffron, Parmesan & buffalo mozzarella arancini	6
	36 month Parmigiano Reggiano, 8 year aged balsamic	6
	Spiced salami, roasted pepper & provolone pizzetta	9
	Carboncino, Crassane pear & walnut pizzetta	8
	Calabrian tuna, olive & artichoke pizzetta	9
ANTIPASTI	Spring ribollita soup	8
	Burratina, Castelfranco, artichoke, semi-dried tomato dressing	10.5
	Roasted vegetable, ricotta & pinenut salad	12
	Grilled squid, garlic, peperoncino & datterini	13
	Salumi selection, capers & sweet onion	10.5
	Beef carpaccio, tardivo, crispy Parmesan & salsa verde	12.5
	Cured salmon, fennel, dill & blood orange	11
PASTA	Casarecce, rabbit ragù, olive & tomato	12 / 23
	Paccheri, shellfish, red mullet & peperonata	13 / 25
	Burrata ravioli, caponata & Calabrian chilli	12 / 22
	Orecchiette, cime di rapa, anchovy & pangrattato	9 / 17
MAIN COURSE	Sea bream, courgette, mint, purple sprouting broccoli & tomato	22
	Roasted chicken, January King cabbage, pancetta & salsify	23
	Skrei cod, borlotti beans & artichoke	22
	Dry aged sirloin, calçot onion & lemon	19.5
	Lamb rump, celeriac, fregola & rosemary	25
	Blythburg pork belly, braised cheek, cannellini beans, leeks & sage	23.5
	Dry aged rib-eye steak, truffle butter & potato fritti	32
SIDES £4.5	Potato fritti, Parmesan & garlic	
	Wild rocket & Parmesan	
	Italian tomato salad, red onion & basil	
	Friggitelli peppers, smoked salt	
	Roasted squash, chilli & seeds	

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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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SEASONAL COCKTAILS

BELLINI 9
Seasonal fruit pureé & Prosecco

BOTANICO 11
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 11
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
2015 Merlot, Via Nova, Veneto 6
2016 Syrah, "Luma", Cantina Cellaro, Sicily 8.5
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
2014 Amarone della Valpolicella, "Moropio", Antolini 23

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