



# B E R N A R D I ' S

FOR THE TABLE	Nocellara olives or rosemary roasted nuts	3
	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	Tuscan ribollita soup, Parmesan & croutons	7
	Burratina, purple sprouting broccoli, tomato & oregano	9.5
	Roasted vegetable, ricotta & pinenut salad	12
	Grilled squid, garlic, peperoncino & datterini	13
	Salumi selection, capers & sweet onion	9.5
	Beef carpaccio, tardivo, crispy Parmesan & salsa verde	12.5
	Cured salmon, fennel, dill & blood orange	10
PASTA	Casarecce, rabbit ragù, olive & tomato	12 / 23
	Paccheri, shellfish, red mullet & peperonata	13 / 25
	Burrata ravioli, caponata & Calabrian chilli	11 / 22
	Orecchiette, cime di rapa, anchovy & pangrattato	9 / 17
MAIN COURSE	Sea bream, courgette, mint & tomato	21
	Roasted chicken, January King cabbage, pancetta & salsify	23
	Skrei cod, borlotti beans & artichoke	22
	Aged sirloin, calçot onion & lemon	19
	Lamb rump, celeriac, fregola & rosemary	25
	Blythburg pork belly, braised cheek, cannellini beans, leeks & sage	23
	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*

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*

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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

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

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