



PIAZZA III  
DI PIETRA

40

PRIVATE  EVENTS

WINTER FEASTING MENUS



# BERNARDI'S

£40 *A three course feasting menu with all dishes served to share.*

- ANTIPASTI Burrata, roast pumpkin & rocket pesto (v,n)  
Hot smoked salmon, fennel & watercress (df,gf)  
Seasonal Italian salad (v,gf)  
*Served with a selection of homemade bread*
- MAINS Sea bream, fine beans, tomato & black olive (gf)  
Rosemary & garlic roasted chicken, leeks & cavolo nero (gf)  
Vegetarian dish from our A La Carte menu on request  
*Served with a selection of seasonal sides*
- SWEET Salt caramel tart, crème fraîche (v,n)  
Almond & clementine cake, amaretto cream (n)

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*gf - gluten free / df - dairy free / n - contains nuts / v - vegetarian  
Please inform your events manager of any dietary or allergen requirements  
as some dishes may contain allergen traces. Individually plated courses subject  
to numbers & availability.*



# BERNARDI'S

£50 *A four course feasting menu with all dishes served to share.*

CICCHETTI *Please choose two cicchetti*  
Pork & veal polpette, tomato & Parmesan  
Salmon, mascarpone & caper crostini  
Calabrian peppers with goats cheese (gf,v)

ANTIPASTI *Please choose two dishes*  
Burrata, heritage beets & pistachio (v,n)  
Carpaccio of beef, wild rocket pesto & Parmesan (gf,n)  
Hot smoked salmon, fennel & watercress (gf,df)  
Tiger prawns, garlic, parsley & peperoncino (gf,df)  
*Served with a selection of homemade bread*

MAINS *Please choose two dishes*  
Bavette, braised chicory & salsa verde (gf)  
Baked cod, borlotti, pancetta & roasted heritage tomato (gf)  
Slow cooked leg of Welsh lamb, caponata & rainbow chard (gf)  
Jerusalem artichoke & girrolle risotto (v)  
*Served with a selection of seasonal sides*

SWEET *Please choose two dishes*  
Cannolo Siciliano mille-feuille with persimmon ice cream (n,v)  
Limoncello & raspberry semifreddo (v,gf)  
Salt caramel & choc tart with orange mascarpone (n,v)

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# BERNARDI'S

£65 *A five course feasting menu with all dishes served to share.*

CICCHETTI *Please choose two*

Dorset white crab crostini, chilli & capers  
Pork & veal polpetta, tomato & Parmesan  
Salmon, mascarpone & caper crostini  
Calabrian peppers with goats cheese (gf,v)

ANTIPASTI *Please choose two dishes*

Carpaccio of beef, Parmesan & shaved black truffle (gf)  
Sea bream crudo, chilli, sea herbs & lemon (gf,df)  
Burrata, grilled chicory, pomegranate & walnut (v,n)  
Grilled tiger prawns, garlic, parsley & peperoncino (gf,df)  
*Served with a selection of homemade bread*

PASTA *Please choose two dishes*

Gigli pasta, tomato fennel & sausage ragù  
White Cornish crab tagliatelle with fresh chilli  
Jerusalem artichoke & girolle risotto (v)

MAINS *Please choose two dishes*

Hake, grilled fennel, spinach & brown shrimp (gf)  
Slow cooked shoulder of lamb, puy lentils & cime di rapa (gf)  
Glazed ox cheek, Parmesan polenta & Pangrattato  
Chargrilled sirloin, grilled portbello, brussel tops & gorgonzola (gf)  
*Served with a selection of seasonal sides*

SWEET *Please choose two dishes*

Chestnut semifreddo, honey & Grand Marnièr (n,v)  
Salt caramel & chocolate torte, orange mascarpone (n,v)  
White chocolate cheesecake with Amarena cherry (n,v)  
Pistachio tiramisù (n,v)

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# BERNARDI'S

£85 *A six course feasting menu, served individually.  
Please select 1 dish per course.*

- CICCHETTI *Please choose two cicchetti*  
Dorset crab crostini, chilli & capers  
Truffle arancini  
Tuna crudo, cucumber, caviar & pistachio (df,gf)  
Beef tartare & soft quail egg crostini (df)
- ANTIPASTI Beef carpaccio, Parmesan & shaved black truffle (gf)  
Sea bream crudo, chilli, sea herbs & lemon (gf,df)  
Burrata, grilled chicory, pomegranate & pine nuts (v)  
Cressingham duck breast, grilled chicory & Amarena cherry (gf)  
*Served with a selection of homemade bread*
- PASTA Pappardelle, slow cooked venison ragu  
Lobster & crab ravioli, tomato consommé & agretti  
Jerusalem artichoke risotto, girolle mushrooms & Parmesan  
Cornish crab tagliatelle, chilli & samphire
- MAINS Glazed ox cheek, Parmesan polenta & pangrattato  
Chargrilled fillet, cavolo nero, guanciale jus  
Guinea fowl, gnocchi alla romana, porcini mushroom & pancetta  
Rosasted cod with a shellfish & saffron minestrone  
*Served with a selection of seasonal sides*
- SWEET Chestnut semifreddo, honey & Grand Marnier (n,v)  
Salt caramel & chocolate tart, milk ice cream (n,v)  
Pistachio and chocolate opera cake (n,v)  
Rum roasted pineapple, white almond & coconut ice cream (gf,n,v)
- CHEESE Selection of Artisan cheeses, quince chutney & pane carasau (v)

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