



# BERNARDI'S

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

ANTIPASTI Buffalo mozzarella, honey roasted squash, chilli & pumpkin seed (v/gf)  
Chicken liver parfait, smoked salt & thyme  
Antipasti misto, marinated vegetables, parmesan & prosciutto (gf)  
*Served with a selection of homemade bread*

MAINS *Please choose two dishes*  
Wild mushroom & gorgonzola macheroni gratin (v)  
Roasted chicken cacciatore, braised fennel & romano peppers (df/gf)  
Cod, white beans, rosemary & crispy prosciutto (df/gf)  
*Served with a selection of seasonal sides*

SWEET *Please choose two dishes*  
Chocolate & chestnut tart (n/v)  
Apple & pear strudel, Marsala cream (v)  
Orange & polenta cake, cranberries (v)



  @BernardisLondon

*Please inform us of any dietary or allergen requirements.*

*Individually plated courses subject to numbers & availability.*



# BERNARDI'S

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

CICHETI *A selection of today's crostini & arancini*

ANTIPASTI *Burratina, caponata & pine nuts (n/v/gf)*  
*Hot smoked salmon brandade, capers & lemon (gf)*  
*Vitello tonnato, wild rocket & crispy shallot (df/gf)*  
*Served with a selection of homemade bread*

MAINS *Please choose two dishes*  
*Wild mushroom & gorgonzola macheroni gratin (v)*  
*Roasted chicken cacciatore, braised fennel & romano peppers (df/gf)*  
*Cod, white beans, rosemary & crispy prosciutto (df/gf)*  
*Served with a selection of seasonal sides*

SWEET *Please choose two dishes*  
*Chocolate & chestnut torte, chantilly (n/v)*  
*Passionfruit & pineapple meringue roulade (v)*  
*Tiramisu (v)*



  [@BernardisLondon](#)

*Please inform us of any dietary or allergen requirements.  
individually plated courses subject to numbers & availability.*



# BERNARDI'S

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

CICHETI *A selection of today's cured meats & arancini*

ANTIPASTI *Please choose two dishes*  
Shellfish orzo, chilli & parsley  
Burrata, fire roasted peppers & anchovy dressing (gf)  
Beef carpaccio, wild rocket, parmesan & truffle (gf)  
*Served with a selection of homemade bread*

PASTA *Please choose two dishes*  
Tuscan Bolognese, casarecce & parmesan  
Tiger prawn gigli, basil & peperoncino  
Risotto Milanese (v)

MAINS *Please choose two dishes*  
Glazed beef shortrib, grilled polenta (gf)  
Slow roasted lamb shoulder, bagna cauda & salsify  
Lemon & oregano hake, cauliflower & brown shrimp (gf)  
Fillet of bass, Jerusalem artichokes & lemon butter (gf)  
*Served with a selection of seasonal sides*

SWEET *Please choose two dishes*  
Amaretto & chocolate opera (v)  
Pear & frangipane tart, marsala cream (v/n)  
Pineapple, rum & raisin strudel, crème Anglais (v)

---

  @BernardisLondon

*Please inform us of any dietary or allergen requirements.  
individually plated courses subject to numbers & availability.*



# BERNARDI'S

£85 *A six course feasting menu with all dishes served to share.*

CICHETI Nocellara Olives  
Prosciutto Lazio on carta di musica  
36 month Parmesan & aged balsamic

ANTIPASTI *Please choose two dishes*  
Beef Carpaccio, black truffle\* & Parmesan (v)  
Cornish crab salad, chilli, lemon & dill (gf)  
Market fish crudo, lemon, chilli & sea herbs (df/gf)  
Burrata & fie roasted peppers, salmoriglio (v/gf)  
*Served with a selection of homemade bread*

PASTA *Please choose two dishes*  
Wild boar cannelloni  
Orrechiette, porcini & truffle sauce (v)  
Lobster macheroni

MAINS *Please choose two dishes*  
Slow roasted leg of lamb, salsa verde (df/gf)  
Italian "Bouillabaise", aioli (df/gf)  
Roast guinea fowl, pancetta & chanterelle mushrooms (gf)  
Fillet of Beef, bone marrow & chianti sauce (gf)  
*Served with a selection of seasonal sides*

SWEET *Please choose two dishes*  
Salted caramel & chocolate tart, mascarpone (v)  
Chocolate orange & amaretto opera (v/n)  
Pear & frangipane tart, marsala cream (v/n)  
Pineapple, rum & raisin strudel, crème Anglais(v)

CHEESE Selection of Artisan cheeses, quince chutney & pane carasau

  @BernardisLondon

*Please inform us of any dietary or allergen requirements.  
individually plated courses subject to numbers & availability.*



## EVENTS MANAGER

---

Francesca Judge  
Events Manager

Bernardi's Restaurant & Bar  
62 Seymour St. London W1H 5BN

E [francesca@bernardis.co.uk](mailto:francesca@bernardis.co.uk)  
T 020 3826 7940  
M 07967 981 268



BERNARDI'S