



SET MENUS





# BERNARDI'S

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

ANTIPASTI Selection of artisanal salumi, carta di musica & olives  
Heritage tomatoes, burrata, black olive & basil (v/gf)  
Hot smoked salmon, pea & watercress salad (gf)  
*Served with a selection of homemade focaccia & grissini*

MAINS *Please choose two dishes*  
Casarecce cacio e pepe (v)  
Sea bream, tender stem broccoli & sauce vierge (gf/df)  
Rosemary & garlic roasted chicken, black olives & fennel (gf/df)  
*Served with a selection of seasonal sides*

SWEET Rhubarb, vanilla & amaretti tart (v)  
Chocolate, orange & ricotta cannoli (n/v)

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*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 vegetarian crostini & arancini*

ANTIPASTI *Please choose two dishes*

Tiger prawns, garlic, parsley & peperoncino (gf)

Antipasto misto, salumi, olives & carasau

Beef carpaccio, salsa verde & herb salad (gf)

Heritage tomatoes, burrata, peanut dressing (v/gf/n)

*Served with a selection of homemade bread*

MAINS *Please choose two dishes*

Aged sirloin, porcini butter (gf)

Sea bream, spring vegetable fregola & lemon

Confit pork, cannellini, spring onions & early potatoes (gf)

*Served with a selection of seasonal sides*

SWEET *Please choose two dishes*

Dark chocolate & espresso tart, hazelnut cream (n/v)

Orange & polenta cake, rhubarb compote (v)

Pineapple sorbet (gf/v)

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*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 crostini, arancini & salumi*

ANTIPASTI *Please choose two dishes*

Tiger prawns, garlic, parsley & peperoncino (gf/df)

Burratina & summer truffle pangrattato

Market fish crudo, chilli, lemon & radish (gf/df)

Vitello tonnato, caper, red onion & parsley salad (gf)

*Served with a selection of homemade bread*

PASTA *Please choose two dishes*

Casarecce, lamb ragu & broad beans

Heritage tomato risotto, buffalo ricotta & basil (gf/v)

Ricotta gnudi, prosciutto cotto & Parmesan

MAINS *Please choose two dishes*

Scottish salmon, peas & confit tomato (gf)

Aged sirloin, asparagus & salsa rossa (gf)

Guinea fowl, Jersey royals & charred onions (gf)

Hake, spinach & brown shrimp (gf)

*Served with a selection of seasonal sides*

SWEET *Please choose two dishes*

Amalfi lemon cheesecake, summerfruits (v)

Chocolate & ricotta cake, orange mascarpone (v)

Pineapple carpaccio, lime & coconut (v)



YOUR DEDICATED  
EVENTS MANAGER

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*Artwork by André Bergamin*



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