



WELCOME	<i>Music by DJ Alex Gromadzki from 1-5pm. From 12pm enjoy bottomless prosecco, £19 per person.</i>	
BRUNCH	Seasonal fruit salad	7
	Almond granola, yoghurt & honey	6.5
	Scrambled eggs, Cornish crab & parsley	12
	Gnocchi alla Romana, poached eggs & smoked salmon	11
	Poached eggs, 'smashed' avocado - <i>add smoked salmon or bacon £3</i>	8.5
	Poached eggs, spiced tomato & Parmesan	11
	French toast, berries & maple - <i>add bacon £3</i>	10
FOR THE TABLE	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	12.5
	Grilled chicken, pumpkin & kale salad	14
	Grilled squid, garlic, peperoncino & datterini	13
	Salumi selection, capers & sweet onion	9.5
PASTA	Casarecce, rabbit ragù, olive & tomato	12 / 23
	Burrata ravioli, caponata & Calabrian chilli	11 / 22
	Orecchiette, cime di rapa, anchovy & pangrattato	9 / 17
MAINS	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
	Blythburg pork belly, braised cheek, cannellini beans, leeks & sage	23
	Roast leg of lamb, potato fritti, cavolo nero & salsa verde	25
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.*



# B E R N A R D I ' S

## 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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