



WELCOME	<i>Music by DJ Alex Gromadzki from 2-6 pm 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
	Sicilian baked eggs, tomato, spinach, chilli & Parmesan	12
	French toast, berries & maple - <i>add bacon £3</i>	10
FOR THE TABLE	Selection of homemade focaccia	4.5
	Asparagus & Taleggio arancini	6
	Spiced salami, roasted pepper & provolone pizzezza	9
	Confit leek, Taleggio & celery leaf pizzezza	8
	Prawn, wild garlic & fresh chilli pizzezza	9
ANTIPASTI	Spring vegetable ribollita soup	8
	Burratina, Roman bruschetta & fresh basil	10.5
	Grilled asparagus, aubergine, buffalo ricotta & walnut salad	12
	Charred squid, garlic, peperoncino & datterini	13
ROASTS	Lamb rump	26
	28 day dry-aged beef sirloin	21.5
	<i>Served with polenta chips, grilled vegetables &amp; Chianti jus</i>	
MAINS	Burrata ravioli, caponata & Calabrian chilli	12 / 22
	Casarecce, rabbit ragù, olive & tomato	12 / 23
	Fettuccine cacio e pepe - <i>Add fresh black truffle 15</i>	9 / 17
	Loch Duart salmon, fresh pea, mint & prawn risotto	21.5
	Blythburgh pork chop, tropea onion & sage butter	22.5
	Pan-roasted hake, asparagus, white crab salad & jersey royals	23
	Chicken breast, lentils, fresh peas, broad beans & prosciutto	22
SIDES £4.5	Polenta chips • Italian tomato salad, red onion & basil	
	Wild rocket & Parmesan • Friggittelli peppers, smoked salt	
	Purple sprouting broccoli & chilli	

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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

FRESH JUICES £4  
 Kale, celery, cucumber & apple  
 Beetroot, ginger & carrot  
 Orange  
 Grapefruit  
 Apple, carrot & ginger

MOCKTAILS  
 VIRGIN MATTINIERO 5.5  
 Fresh apple & sorrel juice, elderflower cordial & elderflower Tonic  
 GRAPEFRUIT COCKTAIL 5  
 Fresh grapefruit, cranberry, rosemary & Mediterranean Tonic water  
 ICE TEA 4  
 Chilled "Rare" Hibiscus & elderflower tea

BRUNCH COCKTAILS  
 BELLINI 9  
 Seasonal fruit pureé & Prosecco  
 APERELMO 10  
 Blood orange juice, Aperol, gin & elderflower  
 MATTINIERO 10.5  
 Fresh apple & sorrel juice, elderflower & Prosecco  
 APEROL SPRITZ 9  
 Aperol, Fever Tree soda water & prosecco  
 CLASSIC NEGRONI 10.5  
 Bombay Sapphire gin, Campari, Cocchi di Torino, Antica Formula  
 BERNARDI'S BLOODY MARY 9  
 Vodka, tomato juice & spices

BY THE GLASS	SPARKLING	125ml
	NV Prosecco, Brut, Le Pianure	8
	NV Prosecco Rosé Brut, Bianca Vigna, Veneto	8.5
	NV Billecart-Salmon, "Brut Reserve", Champagne	12.5
	WHITE	175ML
	2016 Verdicchio dei Castelli di Jesi, Piersanti, Marche	6.5
	2016 Gavi di Gavi, La Chiara, Piedmont	9
	2016 Chardonnay Classico, Cantina Terlano, Trentino Alto Adige	11
	RED	175ML
	2015 Merlot, Via Nova, Veneto	6.5
	2016 Syrah,"Luma", Cantina Cellaro, Sicily	8.5
	2013 Chianti Classico Riserva, Podere Ciona, Tuscany	12.5

*Please ask to see our full cocktail menu & wine list*

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