



SATURDAY - DISHES MAY CHANGE DAILY

BRUNCH

Almond granola, yoghurt & honey	6.5
Scrambled eggs, Cornish crab & parsley	12
Gnocchi alla Romana, poached eggs & smoked salmon	11
'Smashed' avocado, poached eggs	8.5

FROM THE OVEN

Today's selection of homemade bread	4.5
Cornish crab, chilli & spring onion pizzette	12
Courgette, Taleggio & courgette blossom pizzette	8.5
Spiced sausage, wild fennel & provolone pizzette	8

ANTIPASTI

White bean soup, rosemary & 'Nduja	7
Burratina, Sicilian tomatoes & basil oil	9.5
Vitello tonnato, capers, radish & celery	15
Tiger prawns, garlic, parsley & peperoncino	12.5
Charred peaches, Gorgonzola & almond salad	11
Heirloom tomato, chicken & summer vegetable salad	12

PASTA

Ricotta gnudi, peas, prosciutto & Parmesan	9 / 17
Risotto of heritage tomato, buffalo ricotta & basil	10 / 19
Fettuccine, porcini, spinach & summer truffle	11 / 21
Saffron bucatini, lobster, chilli & samphire	18 / 34

MAIN COURSE & GRILL

Market fish of the day	Market price
Cornish hake, chickpeas & finocchiona salami	19.5
Chicken saltimbocca, prosciutto, piattoni beans	18
Rump of lamb, grilled chop, Sicilian caponata & pinenuts	35
Blythburgh pork chop, sage, spring onions & salmoriglio sauce	19.5
Flat iron steak, Gorgonzola & wild mushrooms	19
28 day aged ribeye steak, bone marrow & garlic	35
28 day aged 'double sirloin', wild rocket & lemon (for 2 to share)	28 per person

SIDES

Potato fritti, Parmesan & garlic 4.5 • Wild rocket & Parmesan 4.5
Friggitelli peppers, smoked salt 4.5 • Broccoli & chilli 4.5 • Tomato salad 4.5



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CICHETI

Summer truffle arancini	4.5
Daily spiedini, garlic & lemon	5
Sicilian tomato & buffalo mozzarella bruschetta	6
House nuts <i>or</i> Nocellara olives	3
36 month Parmigiano Reggiano, aged balsamic	6

SUMMER COCKTAILS

BERNARDI'S PIMMS	10.5
Lambrusco Solco, blueberry liqueur, Martini Bianco, lemonade & fresh fruit	
APEROL SPRITZ	9
Aperol, Fever Tree soda water & prosecco	
BELLINI	9
Seasonal fruit pureé & Prosecco	
MATTINIERO	10.5
Freshly pressed English apples & sorrel, vodka, elderflower & Prosecco	
<i>Please ask to see our full cocktail menu</i>	

WINE BY THE GLASS

SPARKLING

Glass (125 ml)

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

Glass (175 ml)

2016 Madregale Rosato, Cantina di Tollo, Abruzzo	6.5
2016 Bardolino Chiaretto, Casaretti, Veneto	8
2015 Etna Rosato, Tenuta delle Terre Nerre, Sicily	10.5

WHITE

Glass (175ml)

2016 Sauvignon, Di Lenardo, Friuli Venezia Giulia	9.5
2015 Pinot Grigio, Colli Orientali del Friuli, Giorgio Colutta	10.5
2016 Lugana, Ca Lojera, Veneto	12
2014 Pinot Bianco-Chardonnay, "Batar", Querciabella, Tuscany <i>(by Coravin 125ml)</i>	32

RED

Glass (175ml)

2015 Syrah, Luma, Cantina Cellaro, Sicily	8.5
2012 Chianti Classico Riserva, Podere Ciona, Tuscany	12
2012 Barolo, Azelia, Luigi Scavino, Piedmont <i>(by Coravin 125ml)</i>	17
2008 Amarone della Valpolicella Riserva, Meroni, Il Velluto, Veneto <i>(by Coravin 125ml)</i>	26

ALL PRICES INCLUDE VAT AT THE PREVAILING RATE.

A 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

PLEASE INFORM US BEFORE ORDERING IF YOU HAVE ANY DIETARY OR ALLERGEN REQUIREMENTS.



Sunday

12-4PM

DJ *Alex Gromadzki*

EGGS	Scrambled eggs, Cornish crab & parsley	12
	Gnocchi alla Romana, poached eggs & smoked salmon	11
	'Smashed' avocado, poached eggs	8.5

OUR OVEN	Today's homemade bread	4.5
	Cornish crab, chilli & spring onion pizzette	12
	Courgette, Taleggio & courgette blossom pizzette	8.5
	Spiced sausage, wild fennel & provolone pizzette	8

ANTIPASTI	<i>Turn over for our cicheti, perfect with a cocktail</i>	
	Burratina, Sicilian tomatoes & basil oil	9.5
	Vitello tonnato, capers, radish & celery	15
	Tiger prawns, garlic, parsley & peperoncino	12.5
	Peach panzanella salad, buffalo mozzarella & salted almond	12

PASTA	Risotto of heritage tomato, buffalo ricotta & basil	10 / 19
	Tagliatelle, porcini, spinach & summer truffle	9 / 17
	Ricotta gnudi, peas, prosciutto & Parmesan	9 / 17
	Saffron bucatini, lobster, chilli & samphire	18 / 34

MAINS	Cornish hake, chickpeas & finocchiona salami	19.5
	Chicken saltimbocca, prosciutto, piattoni beans	18
	Flat iron steak, Gorgonzola & wild mushrooms	19

SUMMER ROAST	Blythburgh pork chop, sage & spring onions	23
	Rack of spring lamb with rosemary	26
	28 day aged 'double sirloin', bone marrow & garlic (for 2)	30pp
	<i>Served with potato fritti & chefs summer salad</i>	

SIDES £4.5	Potato fritti with Parmesan & garlic
	Wild rocket & Parmesan
	Broccoli & chilli
	Heritage tomato salad, red onion & basil
	Friggitelli peppers, smoked salt

*May contain allergens. Please ask for more info.
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@BernardisLondon #SummerSundays*



DRINKS & BAR SNACKS

CICHETI	House nuts or Nocellara olives	3
	Summer truffle arancini	4.5
	Daily spiedini (grilled skewers)	5
	Sicilian tomato & buffalo mozzarella bruschetta	6
	36 month Parmigiano Reggiano, aged balsamic	6
SUMMER COCKTAILS	BELLINI	9
	Melon purée & prosecco	
	HIBISCUS ISLAND	10.5
	Prosecco, hibiscus flower, Hendrick's gin, rose liqueur	
	BERNARDI'S PIMMS & LEMONADE	10.5
	Lambrusco Solco, bilberry liqueur, Martini Bianco, seasonal fruit	
APERELMO	10	
Aperol, gin, elderflower & fresh grapefruit		
BLOODY MARY	9	
House recipe		
	<i>Please ask for our cocktail list</i>	
		175ml
ROSE	2015 Madregale Rosato, Cantina di Tollo, Abruzzo	6.5
	2015 Bardolino Chiaretto, Casaretti, Veneto	8
	2015 Etna Rosato, Tenuta delle Terre Nerre, Sicily	10.5
SPARKLING	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
WHITE	2016 Sauvignon Blanc, Di Lenardo Friuli Venezia Giulia, Friuli	9.5
	2015 Pinot Grigio, Colli Orientali del Friuli, Giorgio Colutta, Friuli	10.5
	2016 Lugana, Ca'Lojera, Veneto	12
RED	2015 Syrah, Luma, Cantina Cellaro, Sicily	8.5
	2012 Chianti Classico, Podere Ciona, Riserva, Tuscany	12
CORAVIN 125ml	2013 Pinot Bianco-Chardonnay, "Batar", Querciabella, Tuscany	27
	2012 Barolo, Azelia, Luigi Scavino, Piedmont	17
	2008 Amarone della Valpolicella Riserva, Meroni, Il Velluto, Veneto	26
	<i>Please ask to see our wine list</i>	

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📍 @BernardisLondon #SummerSundays