



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

FOR THE TABLE

Nocellara olives	3
Today's selection of homemade bread	4.5
'Nduja & Taleggio arancini	4.5
Brandade, shallot & lemon bruschetta	6
36 month Parmigiano Reggiano, 8 year aged balsamic	6
Spiced salami, roasted pepper & provolone pizzette	9
Carboncino, fig, honey & walnut pizzette	8.5
Potato, rosemary, bresaola & rocket pizzette	9

ANTIPASTI

Hierloom tomato & Parmesan soup, pangrattato	7
Burratina, marinated courgettes, chilli & white anchovy	9.5
Vitello tonnato, capers, radish & celery	13.5
Tiger prawns, garlic, parsley & peperoncino	12.5
Fig, blu di capra, chicory & almond salad	11
Plate of 14 month Prosciutto Lazio	9.5

PASTA

Pan fried gnocchi, pumpkin, Gorgonzola, pancetta & seeds	9 / 17
Risotto, wild mushroom & Pecorino	10 / 19
Maltagliati, white veal ragu & rosemary	11 / 21
Casarecce, Cornish crab, chilli & samphire	16 / 28

MAIN COURSE & GRILL

Market fish of the day	Mp
Cornish Hake, lentils & spinach	19.5
Chicken cacciatora, olive & tomato	18
Veal Milanese, rocket & Parmesan	27
Rump of lamb, walnut, beetroot & goats curd	29
Flat iron steak, salsa verde & roasted peppers	19
28 day aged ribeye steak, bone marrow & garlic	35
'Butchers cut' with Chef's seasonal side	Mp

SIDES 4.5

Potato fritti, Parmesan & garlic • Wild rocket & Parmesan • Broccoli & chilli
 Friggirelli peppers, smoked salt • Tomato, basil & red onion salad

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.



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SUMMER COCKTAILS

BELLINI	9
Seasonal fruit pureé & Prosecco	
BERNARDI'S PIMMS	10.5
Lambrusco Solco, blueberry liqueur, Martini Bianco, lemonade & fresh fruit	
APEROL SPRITZ	9
Aperol, Fever Tree soda water & prosecco	
APERELMO	10
Aperol, gin, elderflower & fresh grapefruit	
SEASONAL G&T	10
Tanqueray Rangpur, Indian Tonic water, lime, bay leaves & ginger	
CLASSIC NEGRONI	10.5
Bombay Sapphire gin, Campari, Cocchi di Torino, Antica Formula	

Please ask to see our full cocktail menu

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 Bardolino Chiaretto, Casaretti, Veneto	8
2015 Etna Rosato, Tenuta delle Terre Nerre, Sicily	10.5

WHITE

Glass (175ml)

2016 Verdicchio dei Castelli di Jesi, Piersanti, Marche	6
2016 Sauvignon, Di Lenardo, Friuli Venezia Giulia	9.5
2015 Gavi di Gavi, La Chiara, Piedmont	10.5
2016 Lugana, Ca Lojera, Veneto	12

RED

Glass (175ml)

2014 Rosso Conero, Piersanti, Marche	6
2016 Primitivo Salento, "Pietrafitta", Mocavero, Puglia	8
2015 Nebbiolo, Coste della Sesia, Travaglini	11
2012 Chianti Classico Riserva, Podere Ciona, Tuscany	12
2012 Barolo, Azelia, Luigi Scavino, Piedmont (<i>by Coravin 125ml</i>)	18
2008 Amarone della Valpolicella Riserva, Meroni, Il Velluto, Veneto (<i>by Coravin 125ml</i>)	27

Please ask to see our wine list for a full selection of wines from across Italy



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
FOR THE TABLE	Today's selection of homemade bread	4.5
	'Nduja & Taleggio arancini	4.5
	Brandade, shallot & lemon bruschetta	6
	36 month Parmigiano Reggiano, 8 year aged balsamic	6
	Spiced salami, roasted pepper & provolone pizzezza	9
	Carboncino, fig, honey & walnut pizzezza	8.5
	Potato, rosemary, bresaola & rocket pizzezza	9
ANTIPASTI	Burratina, marinated courgettes, chilli & white anchovy	9.5
	Vitello tonnato, capers, radish & celery	13.5
	Tiger prawns, garlic, parsley & peperoncino	12.5
	Fig, blu di capra, chicory & almond salad	11
	Plate of 14 month Prosciutto Lazio	9.5
PASTA	Pan fried gnocchi, pumpkin, Gorgonzola, pancetta & seeds	9 / 17
	Risotto, wild mushroom & Pecorino	10 / 19
	Maltagliati, white veal ragu & rosemary	11 / 21
	Casarecce, Cornish crab, chilli & samphire	16 / 28
MAINS	Cornish Hake, lentils & spinach	19.5
	Chicken cacciatora, olive & tomato	18
	Flat iron steak, salsa verde & roasted peppers	19
	Roasted rump of spring lamb, rosemary	26
	28 day aged roasted 'double sirloin', bone marrow & garlic (for 2)	30pp
	<i>Roasts served with polenta chips & roasted vegetable 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.

12.5% Service Charge will be added to your bill.

@BernardisLondon #SummerSundays



COCKTAILS & WINES BY THE GLASS

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		
SEASONAL G&T	10	
Tanqueray Rangpur, Indian tonic water, lime, bay leaves & ginger		
CLASSIC NEGRONI	10.5	
Bombay Sapphire gin, Campari, Cocchi di Torino, Antica Formula		
<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 Verdicchio dei Castelli di Jesi, Piersanti, Marche	6
	2016 Sauvignon, Di Lenardo, Friuli Venezia Giulia	9.5
	2015 Gavi di Gavi, La Chiara, Piedmont	10.5
	2016 Lugana, Ca Lojera, Veneto	12
RED	2014 Rosso Conero, Piersanti, Marche	6
	2016 Primitivo Salento, "Pietrafitta", Mocavero, Puglia	8
	2015 Nebbiolo, Coste della Sesia, Travaglini	11
	2012 Chianti Classico Riserva, Podere Ciona, 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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