



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
Wild mushroom & Gorgonzola arancini	4.5
36 month Parmigiano Reggiano, 8 year aged balsamic	5
Brandade, shallot & lemon bruschetta	6
Spiced salami, roasted pepper & provolone pizzetta	9
Carboncino, fig, honey & walnut pizzetta	8.5
Potato, rosemary, bresaola & rocket pizzetta	9

## ANTIPASTI

Heirloom tomato & Parmesan soup, pangrattato	7
Plate of 14 month Prosciutto Lazio	9
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

## 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 &amp; 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 4.5

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



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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
2014 Pinot Bianco-Chardonnay, "Batar", Querciabella, Tuscany <i>(by Coravin 125ml)</i>	32

## RED

Glass (175ml)

2014 Rosso Conero, Piersanti, Marche	6
2016 Primitivo Salento, "Pietrafitta", Mocado, 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*

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
FOR THE TABLE	Today's homemade bread	4.5
	Wild mushroom & Gorgonzola arancini	4.5
	36 month Parmigiano Reggiano, 8 year aged balsamic	5
	Brandade, shallot & lemon bruschetta	6
	Spiced salami, roasted pepper & provolone pizzezza	9
	Carboncino, fig, honey & walnut pizzezza	8.5
	Potato, rosemary, bresaola & rocket pizzezza	9
ANTIPASTI	Plate of 14 month Prosciutto Lazio	9
	Burratina, marinated courgettes, chilli & white anchovy	9.5
	Vitello tonnato, capers, radish & celery	13.5
	Tiger prawns, garlic, parsley & peperoncino	12.5
	Peaches, Gorgonzola & almond 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
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 &amp; 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.*

*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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