BERNARDI'S

SATURDAY MENU - 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

PIZZETTE

Aubergine, caprino, chilli & wild garlic	8
Speck, romano courgette & provolone	8.5
'Nduja, Taleggio & basil	8

ANTIPASTI

Seared yellowfin tuna, chilli & cold pressed lemon oil	14
Burratina, marinda tomato & Taggiasche	9.5
Beef carpaccio, wet garlic aioli & 'giardiniera'	15
Minestrone, fregola & basil	6
Cornish squid, garlic, parsley & peperoncino	12.5
Hot smoked salmon salad, purple broccoli & chicory	11
Rosemary chicken salad, olives, pancetta & caprino	11

PRIMI

Tagliolini, lobster, prawns, chilli & tomato	17.5 / 34
Linguine alle vongole, bottarga	10 / 19
Ricotta gnudi 'al crudo'	9 / 17
Celeriac, confit leek & provolone risotto	10 / 19
Maltagliati, veal ragu, rosemary & mascarpone	10 / 19

SECONDI

Skrei cod, brown shrimp, capers & agretti	19.5
Fillet of beef, ox tongue fritti, purple broccoli & caper sauce	32.5
Confit salmon, asparagus, peas & preserved lemon	18.5
Rump of lamb, pressed belly, wild garlic & goat's curd	26
Rabbit loin, hazelnut, pearl barley & tarragon	19.5

GRILL

Spatchcock poussin, rosemary & lemon	18
Rump steak	21
Sirloin steak on the bone	22.5
T- bone 'Bistecca alla Fiorentina' (for 2 to share)	40pp

CONTORNI

Fine beans, pistou 4.5 • Wild rocket & Parmesan 4.5 • Peperonata 4.5
Purple sprouting broccoli & chilli 4.5 • Potato fritti, Parmesan & garlic 5

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.

BERNARDI'S

SATURDAY MENU - DISHES MAY CHANGE DAILY

CICHETI

Today's selection of homemade bread	4
Nuts *or* Nocellara olives	3
Salumi – Coppa, Bresaola & San Daniele	10
Suppli all'amatriciana	4.5
Polpette fritte, agrodolce shallots	5
Marinated white anchovies, oregano & chilli	7
36 month Parmigiano Reggiano, aged balsamic	6

COCKTAILS

BELLINI *Seasonal fruits purée & prosecco*	9.5
HIBISCUS ISLAND *Hibiscus flower, Hendrick's gin, rose liqueur & Prosecco*	10.5
MATTINIERO *Freshly pressed English apples & sorrel, St Germain Elderflower & prosecco*	10.5
APERELMO *Aperol, gin, elderflower & fresh grapefruit*	10
BLOODY MARY *Russian Standard vodka, tomato juice & spices*	9

Full cocktail list also available

CHAMPAGNE & SPARKLING

	125 ml
2014 Prosecco, Brut, Valdobbiadene DOCG, Bianca Vigna, Veneto	8
NV Billecart-Salmon, "Brut Reserve", Champagne	13
NV Forget Brimont 1er Cru Rosé, Champagne	13

NON-ALCOHOLIC

Fresh apple & sorrel	4
Fresh pineapple & mint	4
Carrot, pineapple, mint & orange	4
Fresh pineapple juice, sage, lemon, agave & ginger ale	5.5
Fresh apple & sorrel juice, elderflower cordial & elderflower tonic	5.5

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BERNARDI'S

SUNDAY MENU - 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

PIZZETTE

Aubergine, caprino, chilli & wild garlic	8
Speck, romano courgette & provolone	8.5
'Nduja, Taleggio & basil	8

ANTIPASTI

Burratina, marinda tomato & Taggiasche	9.5
Beef carpaccio, wet garlic aioli & 'giardiniera'	15
Minestrone, orzo & basil	6
Cornish squid, garlic, parsley & peperoncino	12.5
Hot smoked salmon salad, purple broccoli & chicory	11
Rosemary chicken salad, olives, pancetta & caprino	11

PRIMI

Tagliolini, lobster, prawns, chilli & tomato	17.5 / 34
Linguine alle vongole, bottarga	10 / 19
Ricotta gnudi 'al crudo'	9 / 17
Celeriac, confit leek & provolone risotto	10 / 19
Maltagliati, veal ragu, rosemary & mascarpone	10 / 19

SUNDAY ROAST

Porchetta 18.5
Sirloin steak on the bone, grilled lemon 25
Roast leg of lamb, rosemary 21
All served with heritage carrots, polenta potatoes, spring greens & salsa verde

SECONDI

Skrei cod, brown shrimp, capers & agretti	19.5
Fillet of beef, ox tongue fritti, purple broccoli & caper sauce	32.5
Confit salmon, asparagus, peas & preserved lemon	18.5
Rabbit loin, hazelnut, pearl barley & tarragon	19.5

CONTORNI

Fine beans, pistou 4.5 • Wild rocket & Parmesan 4.5 • Peperonata 4.5
Purple sprouting broccoli & chilli 4.5 • Polenta potatoes 5

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