

HAPPY HOUR

Monday – Friday

15.00 – 18.30

WINE BY THE GLASS

NV Prosecco DOC, Cantina Bernardi 4

WHITE

2016 Verdicchio dei Castelli di Jesi, Marche 4

2015 Gavi di Gavi, La Chiara, Piedmont 5

2016 Sauvignon Blanc, Friuli Venezia Giulia 5

ROSE

2016 Madregale Rosato, Abruzzo 4

2016 Bardolino Chiaretto, Veneto 5

RED

2014 Rosso Conero, Piersanti, Marche 4

2015 Cilieggiolo, Antonio Camillo, Tuscany 5

2014 Merlot Rosade Furlane, Friuli Venezia Giulia 5

COCKTAILS

APEROL SPRITZ 5

Aperol, Fever Tree soda water & Prosecco

BERNARDI'S PIMMS 6

Lambrusco, blueberry, Martini Bianco, lemonade & fresh fruit

BELLINI 5

Seasonal fruit pureé & Prosecco

BELSAZAR & MONDINO 6

Belsazar rosé, Amaro Mondino & Mediterranean tonic

COLONEL FOX GIN & TONIC 5

Served with dry lavender, grapefruit & elderflower tonic

CLASSIC NEGRONI 6

Bombay Sapphire, Campari, Martini Rosso

SBAGLIATO 6

Campari, Antica Formula & Prosecco

BEER & CIDER

Peroni Nastro Azzurro, 5.1%, Italy - Draught lager 3.5

Birra Moretti 330ml, 4.8%, Italy - lager 3

Mela Rossa, 330ml, 5%, *Italy* – Apple cider 3.5

Angioletti Rosé, 500ml, 4%, Italy - Blueberry cider 5



CICHETI

Nocellara olives 3

Today's selection of homemade bread 4.5

'Nduja & Taleggio arancini 4.5

Brandade, shallot & lemon bruschetta 6

Plate of 14 month Prosciutto Lazio 9.5

36 month Parmigiano Reggiano, 8 year aged balsamic 6

PIZZETTE

Spiced salami, roasted pepper & provolone pizzetta 9

Carboncino, fig, honey & walnut pizzetta 8.5

Potato, rosemary, bresaola & rocket pizzetta 9



@BernardisLondon

B E R N A R D I ' S