



Summer SUNDAYS





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 pizzette	9
	Carboncino, fig, honey & walnut pizzette	8.5
	Potato, rosemary, bresaola & rocket pizzette	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
SUMMER ROAST	Blythburgh pork chop, sage & spring onions	23
	Rump of spring lamb, rosemary	26
	28 day aged 'double sirloin', bone marrow & garlic (for 2)	30pp
	<i>Served with polenta chips & 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.

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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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