



WELCOME	<i>Music by DJ Alex Gromadzki from 2-6pm. From 2pm enjoy bottomless prosecco, £19 per &amp; 2 for 1 on selected cocktails</i>	
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 focaccia	4.5
	Cacio e pepe arancini	4.5
	Tuscan chicken liver parfait, quince & crostini	8.5
	36 month Parmigiano Reggiano, 8 year aged balsamic	6
	Spiced salami, roasted pepper & provolone pizzezza	9
	Roasted squash, Carboncino & pistachio pizzezza	8
	Wild mushroom & Taleggio pizzezza	9
ANTIPASTI	Celeriac soup, sage & croutons	7
	Burratina, figs, chicory & walnut pesto	9.5
	Pear, Pecorino, crispy prosciutto & pine nut salad	12
	Beef carpaccio, ricotta, black olive & crispy potato	12.5
	Grilled squid, garlic, peperonata & chickpeas	13
	Plate of 14 month Prosciutto Lazio	9.5
PASTA	Pappardelle, ox cheek ragu & anchovy pangrattato	12 / 23
	Ricotta gnudi, slow cooked leek, Pecorino & sage	9 / 17
	Cornish crab risotto, tiger prawn & fennel	13 / 24
	Casarecce, fennel sausage, chestnuts & cavolo nero	9 / 17
MAINS & ROAST	Cornish Hake, Jerusalem artichoke, clams & 'nduja	21
	Guinea fowl, salsify, wild mushroom & porcini gnocchi	23
	28 day aged Aubrey Allen Onglet, roasted squash & spiced salmoriglio	19
	Veal ossobuco, Parmesan polenta & gremolata	23
	Roast porchetta, potato fritti, winter vegetables	21
	Roast leg of lamb, potato fritti, cavolo nero & salsa verde	25
SIDES £4.5	Potato fritti, Parmesan & garlic • Wild rocket & Parmesan	
	Cavolo, garlic & butter • Friggitelli peppers, smoked salt	
	Roasted squash, chilli & seeds	

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*Please inform us of any dietary or allergen requirements.  
A 12.5% service charge will be added to the bill.*



# BERNARDI'S

## SEASONAL COCKTAILS

BELLINI 9  
Seasonal fruit pureé & Prosecco

BOTANICO 10.5  
Luli Moscato chinato, elderflower, gin, Rose syrup & whites

APEROL SPRITZ 9  
Aperol, Fever Tree soda water & prosecco

PERO 12  
Grey Goose Poire, ginger syrup, pear puree, Belsazar white & lime

THE PINK 10  
Hibiscus, Bacardi white, agave, lime & pineapple

CLASSIC NEGRONI 10.5  
Bombay Sapphire gin, Campari, Cocchi di Torino, Antica Formula

*Please ask to see our full cocktail menu & wine list. Happy Hour 3pm-6.30pm Mon-Fri.*

## BY THE GLASS

SPARKLING 125ml

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 175ml

2016 Bardolino Chiaretto, Casaretti, Veneto 8

2015 Etna Rosato, Tenuta delle Terre Nere, Sicily 10.5

WHITE 175ml

2016 Verdicchio dei Castelli di Jesi, Piersanti, Marche 6

2015 Gavi di Gavi, La Chiara, Piedmont 8.5

2016 Sauvignon, Di Lenardo, Friuli Venezia Giulia 9.5

2016 Lugana, Ca Lojera, Veneto 12

RED 175ml

2014 Rosso Conero, Piersanti, Marche 6

2016 Primitivo Salento, "Pietrafitta", Mocavero, Puglia 8

2016 Pinot Nero, Stocco, Friuli Venezia Giulia 10

2012 Chianti Classico Riserva, Podere Ciona, Tuscany 12

## CORAVIN 125ml

2012 Barolo, Azelia, Luigi Scavino, Piedmont 18

2008 Amarone della Valpolicella Riserva, Meroni, Il Velluto, Veneto 27

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BERNARDI'S

DESSERT

Affogato 5

Rosemary focaccia treacle tart, fig ice cream 8  
*NV Prosecco Rosé Brut, Bianca Vigna, Veneto 8.5*

Zabaglione semifreddo, wine poached pear, almond 8  
*Grappa Moscato 9*

Chocolate ganache, orange & pistachio 8.5  
*2015 Recioto della Valpolicella, Antolini, Veneto 9.5*

Artisan Italian cheese, mustard fruits, raisin & walnut crostini 10  
*2001 Vin Santo, Podere il Palazzino, Tuscany 12*

Apple & golden sultana strudel, Marsala cream 8.5  
*20 YO Marsala Riserva, Soleras, Cantine Rallo, Sicily 7.5*

Selection of homemade ice cream & granita  
2 scoops 5  
*Frozen Villa Massa Limoncello 7*

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AFTER DINNER COCKTAILS

Espresso martini 10  
*Russian Standard Vodka, Illyquore & 202 espresso*

Pistachio martini 12  
*Woodford Reserve, hazelnut & pistachio, peach & lime*

Smoky negroni 12  
*Peat Monster whisky, Belsazar dry vermouth, Vecchio amaro*

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