



WELCOME	<i>Music by DJ Alex Gromadzki from 2-6pm. From 2pm enjoy bottomless prosecco, £19 per & 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	Cauliflower soup, wild sage & Parmesan	7
	Burratina, figs, chicory & walnut pesto	9.5
	Pear, Pecorino, crispy prosciutto & pine nut salad	12
	Vitello tonnato, capers, red onion & parsley	12.5
	Grilled squid, garlic, peperoncino & datterini	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.*



B E R N A R D I ' S

SEASONAL COCKTAILS

BELLINI 9
Seasonal fruit pureé & Prosecco

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

APEROL SPRITZ 9
Aperol, Fever Tree soda water & Prosecco

HIBISCUS ISLAND 10.5
Hibiscus flower, Hendrick's gin, rose liqueur & Prosecco

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 list. Happy Hour 3pm-6.30pm Mon-Fri.

BY THE GLASS

SPARKLING 125ml

NV Prosecco, Brut, 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 Nerre, 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

2009 Amarone della Valpolicella Riserva, Meroni, Il Velluto, Veneto 27

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