



WELCOME	<i>Music by DJ Alex Gromadzki from 1-5pm. From 12pm enjoy bottomless prosecco at £19pp &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 bread	4.5
	'Nduja & Taleggio arancini	4.5
	Brandade, shallot & lemon bruschetta	6
	Spiced salami, roasted pepper & provolone pizzette	9
	Carboncino, fig, honey & walnut pizzette	8.5
	Potato, rosemary, bresaola & rocket pizzette	9
	Burratina, marinated courgettes, chilli & white anchovy	9.5
	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 & ROAST	Cornish Hake, lentils & spinach	19.5
	Chicken cacciatora, olive & tomato	18
	Flat iron steak, salsa verde & roasted peppers	19
	'Butchers cut' with chef's seasonal side	Mp
	Roast porchetta	21
	Roasted rump of spring lamb, rosemary	26
	<i>Roasts served with polenta chips &amp; roasted vegetable salad</i>	
SIDES £4.5	Potato fritti, Parmesan & garlic	
	Wild rocket & Parmesan	
	Broccoli & chilli	
	Friggitelli peppers, smoked salt	
	Tomato, basil & red onion salad	



# B E R N A R D I ' S

## SEASONAL COCKTAILS

BELLINI 9  
Seasonal fruit pureé & Prosecco

BERNARDI'S PIMMS 10.5  
Lambrusco Solco, bilberry liqueur, Martini Bianco, lemonade & fruit

APEROL SPRITZ 9  
Aperol, Fever Tree soda water & prosecco

APERELMO 10  
Aperol, gin, elderflower & fresh grapefruit

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.*

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

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*Please inform us of any dietary or allergen requirements.  
Individually plated courses subject to numbers & availability.*