



SATURDAY - DISHES MAY CHANGE DAILY

BRUNCH

Almond granola, yoghurt & honey	6.5
Scrambled eggs, Cornish crab & parsley	12
Gnocchi alla Romana, poached eggs & smoked salmon	11
'Smashed' avocado, poached eggs	8.5

FOR THE TABLE

Nocellara olives	3
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

Courgette & Parmesan soup	7
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
Grilled chicken & roasted pumpkin salad, red onion & walnuts	12

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

MAIN COURSE & GRILL

Market fish of the day	Mp
Chicken cacciatora, olive & tomato	18
Flat iron steak, salsa verde & roasted peppers	19
Cornish hake, lentils & spinach	19.5
Veal ribeye, rocket & grilled lemon	26
Rump of lamb, gratin potatoes, spinach and tomato pesto	29
28 day aged ribeye steak, bone marrow butter & garlic	35
'Butchers cut' with Chef's seasonal side	Mp

SIDES 4.5

Potato fritti, Parmesan & garlic • Wild rocket & Parmesan • Broccoli & chilli
 Friggirelli peppers, smoked salt • Tomato, basil & red onion salad



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COCKTAILS

BELLINI	9
Seasonal fruit pureé & Prosecco	
BERNARDI'S PIMMS	10.5
Lambrusco Solco, bilberry liqueur, Martini Bianco, lemonade & fresh 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 BY THE GLASS

SPARKLING	Glass (125 ml)
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	Glass (175 ml)
2016 Bardolino Chiaretto, Casaretti, Veneto	8
2015 Etna Rosato, Tenuta delle Terre Nerre, Sicily	10.5
WHITE	Glass (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	Glass (175ml)
2014 Rosso Conero, Piersanti, Marche	6
2016 Primitivo Salento, "Pietrafitta", Mocado, Puglia	8
2016 Pinot Nero, Stocco, Friuli Venezia Giulia	10
2012 Chianti Classico Riserva, Podere Ciona, Tuscany	12
2012 Barolo, Azelia, Luigi Scavino, Piedmont (<i>by Coravin 125ml</i>)	18
2008 Amarone della Valpolicella Riserva, Meroni, Il Velluto, Veneto (<i>by Coravin 125ml</i>)	27

Please ask to see our wine list for a full selection of wines from across Italy

ALL PRICES INCLUDE VAT AT THE PREVAILING RATE.

A 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

PLEASE INFORM US BEFORE ORDERING IF YOU HAVE ANY DIETARY OR ALLERGEN REQUIREMENTS.



WELCOME	<i>Music by DJ Alex Gromadzki from 1-5pm. From 12pm enjoy bottomless prosecco at £19pp & 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
ANTIPASTI	Burratina, marinated courgettes, chilli & white anchovy	9.5
	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
	Flat iron steak, salsa verde & roasted peppers	19
	'Butchers cut' with chef's seasonal side	Mp
ROAST	Roast porchetta	21
	Roasted rump of spring lamb, rosemary	26
	<i>Roasts served with polenta chips & roasted vegetable salad</i>	
SIDES	Potato fritti, Parmesan & garlic	
£4.5	Wild rocket & Parmesan	
	Broccoli & chilli	
	Friggitelli peppers, smoked salt	
	Tomato, basil & red onion salad	



BERNARDI'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. Happy Hour 3pm-6.30pm Mon-Fri.

BY THE GLASS

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2016 Pinot Nero, Stocco, Friuli Venezia Giulia	10
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CORAVIN 125ml

2012 Barolo, Azelia, Luigi Scavino, Piedmont	18
2008 Amarone della Valpolicella Riserva, Meroni, Il Velluto, Veneto	27

@BernardisLondon

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