

BARDO

SPRING

BOWL FOOD

PINSA £9

“A Roman culinary flatbread”

Rossa

Tomato “passata”, fior di latte, basil
(V, Vgn with vegan mozzarella available)

Burrata

Burrata, Datterino tomatoes, Taggiasca olives, anchovies, peperoncino

Prosciutto cotto e stracchino

Prosciutto cotto, stracchino cheese, green asparagus

Tartufo nero

Fior di latte, black truffle purée, truffle oil
(V, Vgn with vegan mozzarella available)

ANTIPASTI £9

Insalata di farro

Spelt, French beans, cucumber salad (Vgn)

Panzanella di verdure

Spring vegetable panzanella salad, frisella croutons, radish, basil (Vgn)

Bresaola “Punta d’Anca” della Valtellina

Thin sliced cured beef, extra virgin olive oil, lemon, aged parmesan

Polenta morbida

Creamy polenta , fricassee of truffled mushrooms

Vitello tonnato

Vitello “tonnato” rosa, rocket salad, crispy capers

Burrata

Burrata, pea purée, broad beans, almonds, mint, lemon (V)

Capesante gratinate (extra £5)

Roasted scallops, Jerusalem artichoke purée, nduja

PASTA £14

Penne alla Bardo

Penne, oven roasted tomato sauce, ricotta cream, bacon

Risotto al tartufo

Risotto, artichokes, mascarpone cheese, Umbrian black truffle (V)

Maccheroni al ragù Genovese

Maccheroni, slow-cooked spring lamb Genovese ragù

Paccheri all’astice (extra £5)

Lobster penne, acqua pazza, Datterino tomatoes, chilli, lemon

SECONDI £18

Costoletta di agnello

Herb crusted roast rack, aubergine confit, bagna cauda, wild garlic

Entrecôte di manzo

“Vecchia Vacca Padana” rib-eye, truffle & parmesan crispy potato,
Hen of woods mushrooms, peas, red wine jus

Branzino

Roasted sea bass, artichoke, peas, broad beans, mint vignarola