



PRIVATE  EVENTS

FEASTING MENUS



BERNARDI'S

£40 *A three course feasting menu with all dishes served to share.*

- ANTIPASTI Burrata, heritage tomatoes, black olive tapenade, toasted pine nuts (v/gf/n)
Smoke cured salmon, heirloom beetroot & watercress (gf/df)
Seasonal Italian salad (v/gf)
Served with a selection of homemade bread
- MAINS Casarecce pasta, marinda tomato, fresh basil & ricotta (v)
Slow cooked flat iron, grilled radicchio & salsa verde (gf)
Served with a selection of seasonal sides
- SWEET Carrot cake with mascarpone & candied orange (v)
Dark chocolate delice & fresh raspberry (n/v)

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gf - gluten free / df - dairy free / n - contains nuts / v - vegetarian

Please inform us of any dietary or allergen requirements in advance as some dishes may contain allergen traces. Individually plated courses are available, please speak to Frankie.



BERNARDI'S

£50 *A four course feasting menu with all dishes served to share.*

CICCHETTI *Please choose two cicchetti*

Oven-roasted peppers with goats cheese & oregano (gf/v)

Prosciutto, pear & rocket bruschetta (df)

Cured salmon, mascarpone & basil tart

Tomato & Taleggio arancini (v)

ANTIPASTI *Please choose two dishes*

Salumi plate, olives & pane carasau

Tiger prawns, garlic, parsley & peperoncino (gf/df)

Beef carpaccio, salsa verde & fresh herbs (gf)

Burrata, heritage tomatoes, black olive tapenade, toasted pine nuts (v/gf/n)

Served with a selection of homemade bread

MAINS *Please choose two dishes*

Aged sirloin, grilled tropea onions, green peppercorn jus (gf/df)

Parmesan gnocchi, braised ox cheeks, seasonal greens

Sea bream, green lentils, datterini & samphire (gf/df)

Ricotta & spinach mezzaluna, toasted pistachio, Grana Padano (v)

Served with a selection of seasonal sides

SWEET *Please choose two dishes*

White chocolate & fresh strawberry roulade, lemon curd (n/v)

Creme caramel with clementines (v)

Chocolate & fresh raspberry tart, clotted cream (v)

Campari ice cream (gf/v)

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BERNARDI'S

£65 *A five course feasting menu with all dishes served to share.*

CICCHETTI Whipped ricotta & truffle crostini, honey, thyme & shaved black truffle (v)

ANTIPASTI *Please choose two dishes*

Grilled tiger prawns, garlic, parsley & peperoncino (gf/df)

Burratina, grilled asparagus & black truffle pesto (gf/v)

Yellow fin tuna crudo, chilli, lemon & cucumber (gf/df)

Vitello tonnato, caper berries, radish salad (gf)

Served with a selection of homemade bread

PASTA *Please choose two dishes*

Tagliatelle, rabbit ragu, olive & pine nut pangrattato (n)

Tiger prawn & Cornish crab risotto, asparagus & chilli (gf)

Porcini mushroom & black truffle risotto (v)

MAINS *Please choose two dishes*

Rib eye steak grill king oyster mushrooms, wild rocket & aged balsamic (gf/df)

Roasted lamb fillet, wild garlic, broad beans & 'bagna cauda' (gf)

Roast cod, fregola with shellfish, spianata picante (gf)

Gressingham duck breast, swiss chard, peperonata & aged balsamic (gf)

Spinach & ricotta mezzaluna, toasted pistachio & Parmesan (n/v)

Served with a selection of seasonal sides

SWEET *Please choose two dishes*

Amalfi lemon cheesecake, mango & passion fruit (v/n)

Cherry, chocolate & pistachio cake (n/v)

Orange & polenta cake, rhubarb compote (v)

Timamisu, coffee meringue (v)

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BERNARDI'S

£85 *A six course feasting menu, served to share or plated individually.
Please select 1 dish per course if plated, or 2 dishes if sharing.*

- CICCHETTI** *Please choose two cicchetti*
Dorset white crab crostini, chilli & capers
Rasted pepper crostini, goats cheese, anchovy & oregano
Steak tartare, quail egg & grilled crostini
Beetroot, Campari, cured salmon & chicory
- ANTIPASTI** Market fish crudo, sea herbs, chilli & lemon (gf/df)
Burratina, fresh peas, broad beans & mint oil (gf/v)
Hand dived scallops, cauliflower velouté & prosciutto (gf)
Beef Carpaccio, tardivo, baby artichoke, wild garlic aioli (gf)
Served with a selection of homemade bread
- PASTA** Homemade saffron fettuccine with lobster, samphire & lemon
Porcini mushroom & black truffle risotto (gf)
Braised veal ossso bucco agnolotti, Gremolata
Ricotta gnudi, asparagus, fresh morels & Parmesan
- MAINS** Fillet of beef, truffled potato fondant, chard & wild mushroom jus (gf)
Line-caught cod, globe artichoke & vongole (gf)
Roasted duck breast, gnocchi alla Romana, raspberry vinaigrette
Veal chop, purple sprouting broccoli, artichoke & salsa verde (gf/df)
Served with a selection of seasonal sides
- SWEET** Dark chocolate & pistachio cheesecake (v/n)
Millefeuille with crème patissiere & fresh strawberries (v)
Tiramisu, coffee meringue (v)
Amalfi lemon & raspberry macaroons (n/v)
Dalmore whisky & chocolate truffles (gf)

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