



B E R N A R D I ' S

Saturday

BRUNCH	Seasonal fruit salad	7
	Almond granola, yoghurt & honey	6.5
	Scrambled eggs, Cornish crab & parsley	12
	Gnocchi alla Romana, poached eggs & smoked salmon	11
	Poached eggs, 'smashed' avocado - <i>add smoked salmon or bacon £3</i>	8.5
	Sicilian baked eggs, tomato, spinach, chilli & Parmesan	12
	French toast, berries & maple - <i>add bacon £3</i>	10
FOR THE TABLE	selection of homemade focaccia	4.5
	Saffron, Parmesan & buffalo mozzarella arancini	6
	36 month Parmigiano Reggiano, 8 year aged balsamic	6
	Spiced salami, roasted pepper & provolone pizze	9
	Carboncino, Crassane pear & walnut pizze	8
	Calabrian tuna, olive & artichoke pizze	9
ANTIPASTI	Spring ribollita soup	8
	Burratina, Castelfranco, artichoke, semi-dried tomato dressing	10.5
	Roasted vegetable, ricotta & pinenut salad	12.5
	Grilled chicken, pumpkin & kale salad	14
	Grilled squid, garlic, peperoncino & datterini	13
	Salumi selection, capers & sweet onion	10.5
PASTA	Casarecce, rabbit ragù, olive & tomato	12 / 23
	Burrata ravioli, caponata & Calabrian chilli	12 / 22
	Orecchiette, cime di rapa, anchovy & pangrattato	9 / 17
MAINS	Sea bream, courgette, mint, purple sprouting broccoli & tomato	22
	Roasted chicken, January King cabbage, pancetta & salsify	23
	Skrei cod, borlotti beans & artichoke	22
	Dry aged sirloin, calçot onion & lemon	19.5
	Blythburg pork belly, braised cheek, cannellini beans, leeks & sage	23.5
	Dry aged rib-eye steak, truffle butter & potato fritti	32
SIDES £4.5	Potato fritti, Parmesan & garlic	
	Wild rocket & Parmesan	
	Italian tomato salad, red onion & basil	
	Friggitelli peppers, smoked salt	
	Roasted squash, chilli & seeds	

  @BernardisLondon

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

BOTANICO 11
Luli Moscato chinato, elderflower, gin, rose syrup & whites

APEROL SPRITZ 9
Aperol, Fever Tree soda water & prosecco

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

THE PINK 11
Hibiscus, Bacardi white, agave, lime & pineapple

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, 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 Nere, 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

2015 Merlot, Via Nova, Veneto 6

2016 Syrah, "Luma", Cantina Cellaro, Sicily 8.5

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

2014 Amarone della Valpolicella, "Moropio", Antolini 23

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WELCOME	<i>Music by DJ Alex Gromadzki from 2-6pm. From 12pm enjoy bottomless prosecco, £19 per person.</i>	
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	Roast lamb rump, polenta chips, grilled vegetables, Chianti Jus	26
SIDES £4.5	Potato fritti, Parmesan & garlic • Wild rocket & Parmesan	
	Italian tomato salad, red onion & basil • Friggitelli peppers, smoked salt	
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