

## FORNO

Today's selection of homemade bread	4
Confit leek, Taleggio & celery pizzette	8
'Nduja, broccoli & mozzarella pizzette	8.5
Prawn, tomato, chilli & wild rocket pizzette	9.5

## ANTIPASTI

Market fish crudo	17
Burratina, peperonata & basil	9.5
Rose veal tonnato, parsley, crispy caper & red onion	11
Broccoli & Gorgonzola soup	6
Cornish squid, garlic, parsley & peperoncino	12.5
Poached pear, Gorgonzola dolce, walnut & chicory salad	9.5
Rosemary chicken, Castelfranco, spinach & squash salad	10

## PRIMI

Truffle fettuccine	19 / 38
Tagliolini, Cornish crab, spring onion & chilli	10.5 / 20
Ricotta gnudi 'al crudo'	9 / 17
Rabbit risotto, tarragon & pancetta	10 / 19
Short rib ragu, Parmesan gnocchi	10 / 19

## SECONDI

Stone bass, cannellini beans, fennel & mussels	19
Venison loin, braised cabbage, polpetta & sage	29.5
Bream, caponata & rainbow chard	18.5
Lamb rack, Jerusalem artichoke, purple broccoli & anchovy sauce	25
Guinea fowl, January king cabbage, baby onions & lardo di Colonnata	19.5
Grilled sirloin steak, cime di rapa & aged balsamic	24
Pork ribeye, oregano, chilli & rosemary	17.5

## GRILL TO SHARE (FOR 2)

T-Bone 'Bistecca alla Fiorentina'	30pp
Chateaubriand	36pp

## CONTORNI

Agrodolce lentils 3.5 • Fine beans, nigella seeds 4.5
Wild rocket & Parmesan 4.5 • Broccoli & chilli 4.5
Potato fritti, Parmesan & garlic 5

## CICHETI

Nuts <i>or</i> Nocellara olives	3
Salumi	9
Quattro formaggi arancini	4.5
Roasted pepper, black olive and anchovy crostini	4.5
Pork & fennel polpette	5
Roasted pepper & caprino cheese frittata, aioli	4
36 month aged Parmigiano Reggiano	6

## APERITIVI

BELLINI	9.5
Seasonal fruits purée & prosecco	
APERELMO	10
Aperol, gin, elderflower & fresh grapefruit	
SGROPPINO	10.5
Seasonal fruits granita, gin & Prosecco	

## SPARKLING

2014 Prosecco, Brut, Valdobbiadene DOCG, Bianca Vigna, Veneto	7
NV Billecart-Salmon, "Brut Reserve", Champagne	13
NV Forget Brimont , 1er Cru Rosé, Champagne	13

## NEGRONIS

CLASSIC	10.5
Bombay Sapphire gin, Campari, Cocchi di Torino, Antica Formula	
IL BALENO	10.5
Sipsmith dry gin, Martini Bianco, Suze & lavender bitters	
THE IRISH	10.5
Jameson, Campari, Martini Rosso	
TEMPESTOSO	10.5
Gin a la Madame, Amaro London, Fernet Branca, Vermouth del professore, bitters	
FOGLIA D'ORO	14
Monkey 47 gin, Belsazar Vintage vermouth, Campari & Billecart-Salmon Champagne	

*Speaking of Negroni's, have you visited The Dog House, our new basement cocktail bar?*

## NON ALCOHOLIC DRINKS

Fresh apple & sorrel juice, elderflower cordial & elderflower tonic	5.5
Fresh pineapple juice, sage, lemon, agave & ginger ale	5.5
Chilled "Rare" Earl Grey & lemon tea	3
Chilled "Rare" English Peppermint tea	3

*Join Bernardi's for weekday breakfast, weekend lunch and Sunday roasts.*

## DOLCE & SWEET WINE

Affogato 5

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Passion fruit & white chocolate cheesecake 8  
*Barolo Chinato, Chinati Vergano, Piedmont 12*

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Custard panna cotta, rhubarb & pistachio 7.5  
*2008 Solalto, Fattoria Le Pupille, Tuscany 8.5*

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Blood orange meringue tart 8  
*2014 "Pass the Cookies", Verduzzo, Di Lenardo, Veneto 6*

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Artisan Italian cheese, fig & carta di musica 9.5  
*2001 Vin Santo, Podere il Palazzino, Tuscany 12*

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Gianduja & chocolate, milk ice cream 8  
*2011 Recioto della Valpolicella, Antolini, Veneto 9.5*

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Selection of homemade ice cream & sorbet  
3 per scoop

## AFTER DINNER COCKTAILS 10.5 DIGESTIVI

ESPRESSO 202 MARTINI  
Wyborowa vodka, Illyquore & 202 espresso

Grappa di Traminer, Pojer e Sandri 8.5

Limoncello D'Amalfi 8

ESPRESSO 202 NEGRONI  
Gin Monsieur, Campari, Belsazar red infused with  
202 coffee beans

Amaro Montenegro 8.5

BRANDY CRUSTA  
Remy Martin VSOP, Belsazar Rose, Amaro  
Mondino, agave & lemon

Vecchio Amaro del Capo 8

*We have an extensive collection of  
vermouths, for the curious...*

*All digestivi are available in 25 & 50ml measures, sweet wines in 75ml measures*