

Bernie's

San Daniele ham
24-month-aged
8.5

Rosemary focaccia
with extra virgin olive oil & aged balsamic (vg)
6

Marinated olives
(vg)
6.5

ANTIPASTI

- Bruschetta with stracciatella, tomato, garlic & basil (v) 8
- Arancini with beetroot, Dolcelatte & black garlic aioli (v) 6.5
- River Test trout crudo with pickled strawberries, chilli, basil & pistachios 12.5
- Flatbread with woodland mushrooms, black truffle & gorgonzola (v/vg) 14
- Baked Queen scallops with garlic butter & breadcrumbs 14
- Sicilian caponata with Pane carasau (v/vg) 8.5

VERDURE

- Rocket, parmesan & aged balsamic salad (v/vg) 6
- Cuore del Vesuvio tomatoes with Taggiasche olives, red onion & crispy capers (v/vg) 12.5
- Burrata di Puglia with roasted fragola grapes, chicory & Sicilian tomato pesto (v) 14.5
- Heritage beetroot, goat's cheese, black figs & honey roasted pecan nuts (v) 13.5
- Aubergine parmigiana with smoked scamorza (v) 12
- Roasted potatoes with garlic & rosemary (v/vg) 6

CARNE & PESCE

- Veal Milanese with honeycomb tomato salad 26
- Roasted fillet of hake with mussels, sweetcorn, samphire & Prosecco sauce 24
- Corn-fed chicken breast escalope with green beans, Datterini tomatoes & aged balsamic 21
- Florentine T-bone steak (for 2) 100g/11.8 *Sauces: Barolo wine or gorgonzola* 2.5
- Pan-fried mackerel with courgette alla Scapece & mint salsa verde 18
- Liver alla Veneziana 18.5

PIZZETTE

- Pizzetta rossa with mozzarella & spicy Ventricina salami 12
- Pizzetta bianca with caramelised onions, goat's cheese, black figs & purple kale (v) 12
- Pizzetta bianca with autumn squash, n'duja & oyster mushrooms 10.5

PASTA

- Fregola Sarda with frutti di mare 18.5
- Spinach & ricotta tortelloni with butter, sage & parmesan (v) 16.5
- Pappardelle with wagyu x beef shin ragú & ricotta salata 18

(v/vg) indicates the dish can be vegetarian or vegan.

Before ordering please speak to our staff about any allergies or intolerances.

An optional 12.5% service charge will be applied to your bill.