

BANCONE

Group dining menu

Antipasti

Nocellara olives from south west Sicily *vg* 3

Honeyed garlic focaccia *v* 4

Aubergine, sundried tomatoes & basil 5.5

'Cime di rapa' (*turnip tops*), garlic & chilli *vg* 5

Panelle with smoked duck breast, lardo & whipped anchovies 8

Burrata, charred radicchio, 8 year balsamic, puffed wild rice *v* 9.5

Pasta

Ditalini, black & green olives, fresh & dry tomatoes, capers, almond *vg* 8.5

Silk handkerchiefs, walnut butter & confit egg yolk *v* 9

Braised goat ragu with rosemary, garlic & mafalde 13.5

Octopus, n'duja & taggiasche olives with bucatini 12.5

Beef shin 'ossobuco' ravioli with saffron butter 14

Strozzapreti, cavolo nero, pancetta, Cornish scallop & crispy onion 14.5

Dessert

Poached Comice pears, yoghurt foam & honeycomb *v* 6.5

Tarragon panna cotta with poppy seeds & lemon 7

Please let us know if you have any dietary requirements

An optional gratuity of 12.5% will be added to the total bill and shared by the whole team

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