

BANCONE

Antipasti

- Nocellara olives from south west Sicily *vg* 3
Honeyed garlic focaccia & rosemary rye bread *v* 4.5
Grissini with lardo 5
3 arancini: N'duja, mushroom & Dolcelatte 7
Charred hispi cabbage, chilli, garlic & 2017 Planeta olive oil *vg* 5
Zucchini scapece (*garlic, chilli & herb marinated courgette*) *vg* 5.5
Fried polenta, portobello mushroom & lardo 6.5
Burrata, black figs & speck 9.5
Rainbow chard, marinated anchovies, 8 year balsamic & pine nuts 10.5

Pasta (*gluten free pasta available*)

- Potato gnocchi with sage butter *v*
or with cherry tomatoes, basil & 2017 Planeta olive oil *vg* 7.5
Spaghetti 'alla chitarra' with chestnut & chervil *vg* 8.5
Cacio e pepe with spaghetti 'alla chitarra' *v* 8.5
Silk handkerchiefs, walnut butter & confit egg yolk *v* 9
Tagliatelle with pressatella calabra, tomato, ricotta & black olives 11
Ricotta 'mezzalune' ravioli with wild mushrooms *v* 11.5
Slow cooked 10 hour oxtail ragu with pappardelle 11.5
Brown shrimp tagliolini with seaweed butter 12.5
Beef shin 'ossobuco' ravioli with saffron butter 12.5
Paccheri with cod cheeks, capers, tomatoes, black olives & almonds 13
Primitivo, juniper & bay braised rabbit with pappardelle 13.5

Dessert

- Earl Grey panna cotta, biscuit crumb & dulce de leche 7
Chilled rhubarb, custard & pistachio *v* 7.5
Gianduja chocolate, mascarpone & hazelnut *v* 8

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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Cocktails

BELLINI Peach purée topped with prosecco	7
APEROL SPRITZ Aperol, soda topped with prosecco	7
NEGRONI Plymouth gin, red vermouth & Campari	7.5

Prosecco

	125ml	250ml	500ml	Bottle
Quadri Extra Dry, Botter NV VENETO, 11%	7.5			33
Argeo Brut, Ruggeri NV VENETO				39.5

White

Trebbiano, Rometta 2016 EMILA ROMAGNA 11%	4	7.5	14.5	
Malvasia, Sartori 2017 VENETO 12%	4.5	8.25	16	
Pinot Grigio, Via Nova 2017 PUGLIA 12%	5.5	9.25	18	
Vermentino, Da Vinci 2016 TUSCANY 13%	6	11.75	20	28.5
Pecorino, Umani Ronchi 2016 ABRUZZO 12.5%	6.75	12.5	24	34
Alastro, Planeta 2016 SICILY				36
Gavi di Gavi, Nicola Bergaglio 2016 PIEMONTE				39.5

Rosé

Nero D'Avola, Planeta 2017 SICILY 12.5%	6	11.75	20	28.5
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Red

Primitivo, Boheme 2017 SALENTO 13%	4.25	7.75	14.75	
Barbera Amonte, Volpi 2016 PIEMONTE 12%	4.5	8.25	16	
Montepulciano, Umani Ronchi 2016 ABRUZZO 13%	5.75	9.75	19	
Cannonau, Picco del Sole 2015 SARDINIA 13.5%	6	11.75	20	28.5
Biferno Riserva, Palladino 2012 MOLISE 13%	6.5	12	22	29.5
Negroamaro Primitivo, Baccanera 2017 PUGLIA				34.5
Brusco dei Barbi, Fattori dei Barbi 2015 TUSCANY				39.5

Beer

Birra Moretti ITALY 4.6% 2/3 pint draught	4.75
Table Beer, The Kernel LONDON 3% bottle	5
Pale Fire, American Pale Ale Pressure Drop LONDON 4.8% bottle	5