

BANCONE

Nocellara olives from south west Sicily *vg* 3

Honeyed garlic focaccia *v* 4

Smoked duck breast 5

Antipasti

Broccolini with confit garlic, chilli & Sicilian crumb *v* 5.5

Gorgonzola filled fried polenta with leeks, coppa & nutmeg 7.5

Cuttlefish fettuccini, grapefruit, edamame beans & tarragon 9

Burrata with kale, beetroot & chive *v* 9.5

Selection of Italian salumi 11

Coppa, bresaola, lardo pepe & prosciutto crudo

Pasta (*gluten free pasta available*)

Bucatini cacio e pepe *v* 9

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

Rigatoni with pumpkin, winter vegetable crisps & pumpkin seeds *vg* 10

Potato chicche with radicchio & goat cheese *v* 11

Spicy pork & n'duja ragù with mafalde 12

Pappardelle with sautéed chicken livers, brandy & sage butter 12.5

Squid ink tagliolini with sautéed squid, confit tomato, garlic & chilli 13

Sweet & sour bucatini with roasted prawns 13.5

'Mezzaluna' ravioli of ox cheek with anchovy butter and puntarelle 14.5

Special: White veal ragù with campanelle and winter truffle 18

Dolce

Coconut panna cotta, mango, passion fruit & cherry crisp 7

Basil semifreddo with pistachio crumb & raspberry *v* 7

Red wine poached pear with yoghurt foam and honeycomb *v* 7

Hazelnut chocolate brûlée *v* 7

Please let us know if you have any dietary requirements, however we are unable to guarantee dishes will be completely allergen free.

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

bancone.co.uk