

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

Piatti di Mezzo (*ideal as an antipasti to share or to complement your pasta*)

Veal & chard polpette with roasted tomato 12

Grilled king prawns, hazelnut, garlic, chilli & olive oil 12

Pasta (*gluten free pasta available*)

Bucatini cacio e pepe *v* 9

Torn handkerchiefs, spinach, pancetta & confit egg yolk 9.5

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

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

Sweet & sour bucatini with roasted prawns 13.5

Spinach & ricotta 'mezzaluna' ravioli, nut butter, parmesan and chive *v* 13.5

Braised duck ragù with thyme, black truffle and pappardelle 14.5

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 are completely allergen free

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

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Aperitivi

NEGRONI Plymouth gin, Campari & Bancone blend vermouth	8
APEROL SPRITZ Aperol & prosecco topped with soda	7.5
BELLINI White peach pulp topped with prosecco	7.5

Cocktails

REVERSE MANHATTAN Bancone blend vermouth Old No. 8 bourbon & bitters	7.5
C.M.T Campari, Manzanilla & tonic	6.5
THE SHADOW Bacardi Carta Negra, Bacardi Carta Blanca, Honey & Lime	8.5
AMERICANO Campari, Bancone blend vermouth & soda	6.5
BANCONO COOLER Gin, fresh peach puree & soda	7.5

After Dinner

AMARESSO MARTINI Disaronno amaretto, Kahlua, espresso & toasted almonds	7.5
DARK FASHIONED Bacardi Carta Negra, Chocolate & Orange bitters	9
ZUCCA PAZZA 48 hours infused pumpkin vodka, Disaronno Amaretto & apple	9

Beer

Menabrea ITALY Amber Beer 5% 330 ml bottle	5
Menabrea ITALY Lager 4.8% 330 ml bottle	5

Sweet Wine & Digestivo

Vietti, Moscato d'Asti 2017 PIEDMONT <i>Gently sparkling with aromas of peaches, rose petals & ginger</i>	6
Limoncello d'Amalfi, Staibano 50ml	5.5
Vecchio Amaro del Capo 50ml	5.5

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