

# BANCONE

## Feasting menu

Nocellara olives from south west Sicily *vg*

Honeyed garlic focaccia *v*

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

Burrata with kale, beetroot & chive *v*

Gorgonzola filled fried polenta with leeks, coppa & nutmeg

Silk handkerchiefs, walnut butter & confit egg *v*

'Mezzaluna' ravioli of ox cheek with anchovy butter and puntarella

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

Spicy pork & n'duja ragu with mafalde

Hazelnut chocolate brûlée *v*

Coconut panna cotta, mango, passion fruit & cherry crisp

Dinner £40 per person

Lunch £30 per person

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](http://bancone.co.uk)