



BANCONE

Antipasti

Nocellara olives from south west Sicily <i>vg</i>	3
Honeyed garlic focaccia <i>v</i>	4
Parma ham	6
Chargrilled hispi cabbage with aioli & chilli <i>v</i>	6
Burrata with Tuscan panzanella, heritage tomatoes, beetroot & basil oil <i>v</i>	9.5
Braised octopus, avocado, red pepper, shallot, lime & coriander	11

Pasta

Bucatini cacio e pepe <i>v</i>	9
Silk handkerchiefs, walnut butter & confit egg yolk <i>v</i>	9
Potato gnocchi with San Marzano tomatoes & basil <i>vg</i>	10
Spicy pork & n'duja ragù with mafalde	12
Squid ink tagliolini with sautéed squid, confit tomato, garlic & chilli	13
Spinach & ricotta 'mezzaluna' ravioli with sage butter <i>v</i>	13.5
King prawns, confit tomato, garlic & chilli with bucatini	14.5

Dolce

Coconut panna cotta, mango, passion fruit & cherry crisp	7
Hazelnut chocolate mousse, spiced crumb & strawberry tartare <i>v</i>	7

Cocktails

BANCONE COOLER <i>Gin, fresh peach puree & soda</i>	8.5
APEROL SPRITZ <i>Aperol & prosecco topped with soda</i>	8.5
BELLINI <i>White peach pulp topped with prosecco</i>	8
C.M.T. <i>Campari & manzanilla topped with tonic</i>	8
PAPER PLANE <i>Bourbon, amaro londinio, aperol, lemon</i>	9.5
ORANGE BLOSSOM NEGRONI <i>Gin, Campari, martini rubino, orange blossom</i>	9
AMARESSO MARTINI <i>Disaronno amaretto, Kahlua, espresso & toasted almonds</i>	8.5

Beer

Birra Moretti ITALY Lager 4.6% 2/3 pint	4.75
Menabrea ITALY Amber Beer 5% 330 ml bottle	5
Menabrea ITALY Lager 4.8% 330 ml bottle	5

Digestivo

Vietti, Moscato d'Asti 2017, Piedmont 50ml <i>Gently sparkling with aromas of peaches, rose petals & ginger</i>	6
Limoncello d'Amalfi, Pallini 50ml	5.5
Bittersweet liqueur, Amaro Londinio 50ml	5.5

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. We accept card payments only