

BANCONE

Nocellara olives from south west Sicily *vg* 3

Honeyed garlic focaccia *v* 4

Smoked duck breast 5

Antipasti

Rainbow Chard with garlic & chilli *vg* 6

Gorgonzola filled fried polenta with leeks and crispy pancetta 7.5

Burrata with basil oil, fig and endive *v* 9.5

Selection of Italian salumi: *Coppa, bresaola, lardo pepe & prosciutto crudo* 11

Pasta (*gluten free pasta available*)

Special: Tagliolini with black winter truffle 18 v

Bucatini cacio e pepe *v* 9

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

Potato gnocchi, oyster leaf, lemon & seaweed butter *v* 10

Creste di gallo with roasted squash, pumpkin seed & chive *vg* 11

Spicy pork & n'duja ragù with mafalde 12

Pappardelle, sautéed chicken livers, brandy & sage butter 12.5

Wood pigeon ravioli with porcini butter 13.5

Native lobster, confit tomato, garlic & chilli with bucatini 14

Wild boar ragù, Pecorino & tagliatelle 14.5

Dolce

Marinated pineapple, mango foam, basil & amaretti *v* 7


Dark chocolate parfait with blackberries 7

Passion fruit 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. We accept card payments only

www.bancone.co.uk

 @bancone.pasta