

BANCONE

Nocellara olives from south west Sicily 3
Fried culurgiones with tomato (*one piece*) 3
Datterini tomato focaccia 4
Smoked duck breast 5

Antipasti

Giardiniera (*pickled heritage vegetables*) 5.5
Charred Wye Valley Asparagus with garlic & lemon 7
Cuttlefish fettuccini, grapefruit, edamame beans & tarragon 8
Burrata with garden peas & marinated cucumber 9
Selection of Italian salumi: *finocchiona, pistachio mortadella, san danielle, speck* 11

Pasta (*gluten free pasta available*)

Bucatini cacio e pepe 9
Silk handkerchiefs, walnut butter & confit egg yolk 9
English asparagus, peas, broad beans & strozzapreti with summer truffle 11
Spicy pork, n'duja & fennel ragù with mafalde 12
Pappardelle, sautéed chicken livers, brandy & sage butter 12.5
Courgette, lemon & ricotta 'bottone' ravioli with semi-dried tomato butter 13
Tagliolini with razor clam, lime & bottarga 13.5
Rosemary & bay braised rabbit with tagliatelle 14
Sicilian red prawns with gnocchi, datterini tomato & samphire 14.5

Dolce

Limoncello semifreddo, pistachio, raspberry 7
Marinated pineapple, mango, basil, amaretti 7
Campari strawberries, yoghurt foam, almond brittle 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