

BANCONE

Antipasti

- Nocellara olives from south west Sicily *vg* 2.5
- Honeyed garlic focaccia with 2017 Planeta olive oil *v* 4
- 3 arancini: N'duja, mushroom & Dolcelatte 6.5
- Charred hispi cabbage, chilli, garlic & 2017 Planeta olive oil *vg* 4.5
- Burrata, fagiolini beans & hazelnuts *v* 7.5
- Fried polenta, portobello mushroom & lardo 6
- Chicory, mixed beans, sweet & sour onions, anchovy crumb 7.5
- Smoked duck breast, charred & pickled artichokes 8
- Cannon & Cannon cured meats with pickled vegetables 14

Pasta (*gluten free pasta available*)

- Potato gnocchi with sage butter *v*
- or* with cherry tomatoes, basil & 2017 Planeta olive oil *vg* 6.5
- Spaghetti 'alla chitarra' with risina beans & artichoke *vg* 7.5
- Cacio e pepe with spaghetti 'alla chitarra' *v* 8
- Tomato fondue 'caramelle' ravioli with goats curd & black olive *v* 8.5
- Slow cooked 10 hour oxtail ragu with pappardelle 9
- Spicy pork ragu with Pecorino & tagliatelle 10
- Gressingham duck ravioli with Barolo 11.50
- Clams with seaweed butter & tagliolini 12
- Cuttlefish tagliatelle with chilli & garlic 12.5
- Braised lamb neck with rosemary, garlic & tagliatelle 13

Dessert

- Chocolate Nemesis with white balsamic 8
- Amalfi lemon syllabub with lemon granita 5.5
- Burnt apricot with yoghurt & fresh honeycomb 7.5
- Cornish strawberries, sweet ricotta & pecan brittle 7.5

Please let us know if you have any dietary requirements

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

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Cocktails

BELLINI Peach purée topped with prosecco	7
APEROL SPRITZ Aperol, soda topped with prosecco	7
NEGRONI Plymouth gin, red vermouth & Campari	7.5

Prosecco	125ml	250ml	500ml	Bottle
Quadri Extra Dry, Botter NV VENETO, 11%	7			29.5
Argeo Brut, Ruggeri NV VENETO				39.5

White

Trebbiano, Rometta 2016 EMILA ROMAGNA 11%	4	7.5	14.5	
Malvasia, Sartori 2017 VENETO 12%	4.5	8.25	16	
Pinot Grigio, Via Nova 2017 PUGLIA 12%	5.5	9.25	18	
Vermentino, Da Vinci 2016 TUSCANY 13%	6	11.75	20	28.5
Pecorino, Umani Ronchi 2016 ABRUZZO 12.5%	6.75	12.5	24	34
Alastro, Planeta 2016 SICILY				36
Gavi di Gavi, Nicola Bergaglio 2016 PIEMONTE				39.5

Rosé

Nero D'Avola, Planeta 2017 SICILY 12.5%	6	11.75	20	28.5
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Red

Primitivo, Boheme 2017 SALENTO 13%	4.25	7.75	14.75	
Barbera Amonte, Volpi 2016 PIEMONTE 12%	4.5	8.25	16	
Montepulciano, Umani Ronchi 2016 ABRUZZO 13%	5.75	9.75	19	
Cannonau, Picco del Sole 2015 SARDINIA 13.5%	6	11.75	20	28.5
Biferno Riserva, Palladino 2012 MOLISE 13%	6.5	12	22	29.5
Negroamaro Primitivo, Bacchanera 2017 PUGLIA				34.5
Brusco dei Barbi, Fattori dei Barbi 2015 TUSCANY				39.5

Beer

Birra Moretti ITALY 4.6% 2/3 pint draught	4.5
Table Beer, The Kernel LONDON 3% bottle	5
Pale Fire, American Pale Ale Pressure Drop LONDON 4.8% bottle	5