

BANCONE

Bancone Signature Negronis 7

White Gin, Suze, Lillet Blanc

Classic Gin, Campari & Sweet Vermouth

Orange Blossom Gin, Orange Blossom, Dry Vermouth, Campari

Antipasti

Nocellara olives *vg* 4

Rosemary & sea salt focaccia *vg* 4

Lardo on toast, truffled honey 8

Cauliflower salad, lemon, smoked almond, pecorino sardo 9

Grilled artichoke, romesco, dill *vg* 9

Sardinian speck, caper berry 11

Burrata, confit tomato, crouton, basil 11.5

Crispy native oyster (3), tartare sauce 16

Pasta (*gluten free pasta available*)

Chilli, garlic, parsley, spaghetti 'alla chitarra' *vg* 9

Silk handkerchiefs, walnut butter, confit egg yolk 11

Cavolo nero, chilli, casarecce *vg* 11

Bucatini cacio e pepe 12

Spicy pork & nduja ragù, mafalde 14

Gorgonzola, Swiss chard, pappardelle, guanciale 16

Scallop, miso, pickled fennel, charcoal tagliolini, chilli 17

Borlotti bean ravioli, chicken butter, porcini, wild garlic 17

Braised feather blade, Primitivo, mushroom, casarecce 18

Chargrilled Ginger Pig pork chop, radicchio, apple, crispy pig skin 17

Dessert

Praline cannolo, crystallised hazelnuts 4.5 each

Crème caramello, coffee, buckwheat *vg* 7

Chocolate, mascarpone, lime 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