

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

Whipped cod roe, pasta fritta, lemon 6

Cauliflower salad, lemon, smoked almond, pecorino sardo 9

Grilled artichoke, romesco, dill *vg* 9

Dry aged prosciutto sardo, caper berry 11

Burrata, confit tomato, crouton, basil 11.5

Pasta (*gluten free pasta available*)

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

Silk handkerchiefs, walnut butter, confit egg yolk 11

Kale, chilli, rigatoni *vg* 11

Bucatini cacio e pepe 12

Roasted tomato, smoked stracciatella, tagliatelle 14

Spicy pork & nduja ragù, mafalde 14

Brown shrimp, keta caviar, anchovy cream, fettuccine 16

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

Braised ox cheek, pappardelle, Barolo vinegar 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