

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

Potato sourdough, Ligurian olive oil *vg* 5

Lardo on toast, truffled honey 8

Cauliflower salad, lemon, smoked almond, pecorino sardo 9

Fried artichoke, romesco *vg* 10

Sardinian speck, caper berry 11

Burrata, confit tomato, crouton, basil 11.5

Crispy native oyster (3), tartare sauce 16

Pasta (*gluten free pasta available*)

Add autumn truffle 9

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, tagliatelle 14

Gnocchi, roasted tomato, smoked stracciatella 15

Gorgonzola, Swiss chard, pappardelle, guanciale 16

Chicken liver, peppercorn, brandy, pappardelle 16

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

Cornish crab cappellacci, corn, chive, sea herbs 18

Chargrilled Ginger Pig pork chop, radicchio, apple, crispy pig skin 19

Dessert

Pistachio cannolo, candied orange 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