

BANCONE

The Feasting Menu

Rosemary & sea salt focaccia vg

Sardinian Speck, caper berry

Grilled artichoke, romesco, dill vg

Lardo on toast, truffled honey

Crispy native oyster, tartare sauce

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Silk handkerchiefs, walnut butter & confit egg yolk

Borlotti bean ravioli, chicken butter, porcini, wild garlic

Scallop, miso, pickled fennel, charcoal tagliolini, chilli

Spicy pork & nduja ragù, mafalde

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Praline cannoli, crystallised hazelnuts

£45 per person

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

@bancone.pasta