

White Wine

175ml | 250ml | Bottle

Las Condes Sauvignon

exceptionally well made sauvignon blanc, with apples and grass on the nose balanced with crisp, zesty acidity and a luscious clean finish

£5.90 | £8.50 | £25.00

Canalicchio Chardonnay

Elegant, fresh, unoaked chardonnay with soft fruit flavours and an uncomplicated palate, which is a delight to drink

£6.15 | £8.90 | £26.00

Miao Organic Pinot Grigio

A distinct stone fruit character on the nose.

Refreshing on the palate with a zesty and balanced acidity from 100% organically grown grapes

£7.00 | £9.35 | £28.00

Beronia Rioja Blanco

Made from 100% viura with no oak contact. This delicate wine has aromas of peach and lily petals

£7.50 | £10.50 | £31.00

Enzed Sauvignon Blanc

A typical Marlborough Sauvignon Blanc. Tropical aromas, with pear & peach dominating. The body adds light lemon & melon flavours. A light and composed wine full of sunshine & calm

£8.50 | £12.00 | £36.00

Gavi Salluvii Docg Casterlari Bergaglio

Produced from the grapes of several vineyards “Salluvii” refers to the ancient names of the Gavi region. Clean and fresh with aromas of fruit and a good mouth feel

£8.85 | £12.75 | £38.50

Rosé Wine

175ml | 250ml | Bottle

Ca'lunghetta Pinot Grigio Rosato

Light rosé colour. The elegant bouquet has intense notes of acacia flowers. Dry, soft and well-balanced on the palate; round and full-bodied structure

£6.50 | £8.90 | £26.50

Draft Beers

Half Pint | Pint

Birra Banco £4.00 / £6.50

Madri £4.00 / £7.50

Bottled Beer & Cider:

Moretti Btl £4.80

Peroni Btl £4.60

Peroni Zero Btl £4.50

Rekorderlig Cider £5.20

Lost orchard apple cider 5.20

Rekorderlig strawberry and lime 5.20

B

BANCO

BAR & KITCHEN

Champagne & Fizz

125ml | Bottle

Botter Prosecco Doc

A delicious refreshing fizz with a soft fruit centre and loads of lively bubbles

£8.00 | £30.00

Poilver- Jaques Champagne

A subtle and elegant wine with floral aromas and on the palate a freshness and harmony which is served as an aperitif but can be enjoyed throughout the meal

£10.50 | £60.00

Laurent-Perrier La Cuvée Brut NV

Fresh and supple with rounded and expressive flavours from which the fruit progressively emerges. Good balance and length.

£80.00

Laurent-Perrier NV Rose

A fabulous Rose Champagne bursting with fresh, summer fruits with a dry finish and violet/floral hints. Elegantly fresh and fruity.

£115.00

Spirits

From £4.50

Smirnoff vodka

Grey goose vodka

Bacardi white

Captain Morgans

Southern comfort

Kraken dark

Havana club

Tanqueray 0 %

Soft Drinks

£3.50

Coke

Diet coke

Fanta

Sprite

Irish Bru

Diet Irish Bru

Ginger beer

San Pelegrino

Aranciata / limonata / Blood orange

Brandy

Vecchia Romagna Oro £6.00

Hennessy £8.00

Remy Martin VSOP £8.00

Red Wine

175ml | 250ml | Bottle

Las Condes Merlot

This merlot is fresh, fruity and bursting with ripe plums and cherries - smooth and easy to drink

£5.90 | £8.50 | £25.00

Perinitza Pinot Noir

Gorgeous flavours Dark, rich and potent with layers of complex black cherry, raspberry and cinnamon. Spicy aromas with a lingering aftertaste

£6.50 | £8.50 | £26.50

Caleo Montepulciano D'abruzzo

This well-known Italian grape variety produces a rich red wine with spicy fruit and firm tannins

£6.50 | £8.50 | £25.50

Goyenechea Malbec Mendoza

Plum red in colour. A delicate nose with dry fruits, walnuts and light spices. On the palate, soft and fruity with little tannin and a blackberry flavour

£7.50 | £10.50 | £30.00

Negroamaro Schola Sarmenti

Explosive aromas of spice, leather and tobacco with a fruity finish. This is a vigorous wine that will tantalise your palate with its velvety structure, softened by light tannins that leave a nice, lingering aftertaste

£9.50 | £13.50 | £39.50

Marques De Vitoria Rioja

Attractive cherry - red evolving to ruby-red/ The nose shows warmth with dry notes from the barrel; vanilla and cinnamon. Background of blackberries and strawberries. Well- structured in the mouth with light tannins. Long finish, where the oak predominates

£8.50 | £12.50 | £38.50

Barolo Araldica Flori

Flori' has all the tell-tale Barolo characteristics of intense dark fruit and violet scented aromas from the nebbiolo. Tannins are firm and pleasingly supported by plump fruit and a round silky texture, giving a good long finish

£48.00

Domini Veneti Amarone Classico

With gentle aromas of lavender and violets this wine is full bodied and rich with the classically Italian black cherry flavours and complexity from bitter chocolate and prunes flavours

£60.00

Whisky

Jamison's Irish £5.55

Glenmorangie £6.50

Highland Park £6.50

Johnny Walker Black Label £6.50

Famous Grouse £5.00

Glenfiddich £5.00

Bourbon

Jack Daniels £5.00

Makers Mark £5.50

Woodford Reserve £6.00

All Other Spirits 25ml From £4.50

Cicchetti Plates		
Bread & Oil	5	
Selection of Italian breads, focaccia, balsamic & evoo		
House Olives (gf)	4.5	
Billa di Cerignola marinated olives		
Focaccia (gf)	7.5	
Traditional Italian crisp bread, rosemary, sea salt, evoo		
Add cheese	2.5	
Focaccia Pomodoro (gf)	10	
Traditional Italian focaccia with fresh cherry tomato, rocket, parmesan shavings, evoo		
Add parma ham	4	
Pane all'aglio (gf)	5	
Toasted Italian bread, garlic butter, evoo		
Add cheese	2.5	
Antipasto (gf)	for one 9	for two 17
Hand sliced Italian meats, olives, pate, cheese, crisp Italian bread		

Primi Piatti		
Zuppa (gf)	6	
Freshly prepared Tuscan minestrone soup served with crusty Italian bread		
Chicken liver pate (gf)	8.5	
Chicken liver pate, chutney, toasted Italian bread		
Cozze Banco (gf)	9.5	
Fresh mussels in your choice of sauce: Cream, fennel, garlic, leek & white wine OR Tomato, chilli, garlic & white wine served with baked focaccia		
Tempura Chicken	9	
Light chilli & coriander batter, strips of chicken, sweet chilli dip		
Mozzarella Fritti	8.5	
Deep fried breaded mozzarella, Napoli dip		
Bruschetta Classica (gf)	7.5	
Toasted Italian bread, fresh cherry tomatoes, basil, rocket, sea salt, parmesan, evoo, balsamic glaze		
Burrata (gf)	10.5	
Fresh burrata cheese, roasted cherry vine tomatoes, rocket, balsamic glaze, evoo, crostino		
Add parma ham	4	
Goats Cheese Salad (gf)	9.5	
Baked goats cheese, beetroot, caramelised onion chutney, red onion, cherry tomatoes, mixed leaf, candied walnuts, balsamic glaze, evoo, honey		
Prawn Cocktail (gf)	10.5	
Atlantic prawns, shredded Iceberg lettuce, Marie Rose sauce, herb crostino, lemon wedge		
Gambas Pil Pil (gf)	10	
King prawns, lemon, chilli, garlic, tomato and sweet chilli, white wine, herb crostino		
Calamari Fritti	11	
Lightly floured, seasoned fresh baby squid, saffron aioli		
Arancini	8	
Deep fried, filled rice balls with tomato sugo please ask server for today's selection		
Tuscan Meatballs	9.5	
Fresh ground beef & pork meatballs, chilli, nutmeg, parmesan, napoli sugo & homemade garlic crostino		

For our daily fish specials please ask your server or refer to our special board

Allergens: We strive to create a menu with as few allergens present as possible, but due to the very nature of our kitchen, we cannot guarantee that airborne particles have not cross contaminated certain dishes. Every effort is made to minimize the risk but if you have a food allergy or food intolerance and wish to know more about our food or our ingredients please ask a member of staff. Thank you.

House Specialities		
Sri Lankan Style Curry (gf)	Veg 16	
Lemongrass, onions, garlic, chilli, lime, ginger, coriander, tomato, coconut milk, rice & naan bread		
Chicken Milanese	19.5	Chicken 19
Chicken escalope, rosemary panko breadcrumbs, pasta Napoli /arrabiata or 2 house sides, garnished with lemon wedge		
Chicken Parmigiana	20.5	Monkfish 25
Chicken escalope, rosemary panko breadcrumb, topped with napoli sugo ,fresh basil, buffalo mozzarella, pasta Napoli/arrabiata or 2 house sides, garnished with lemon wedge		
Lamb Shank (gf)	26.5	
Slow braise leg of lamb, buttered parmesan mash & black pepper, roast veg, marsala, rosemary red wine jus		
Pollo Nduja (gf)	19.5	
Chargrilled chicken breast, N'duja paste, chilli, garlic, rosemary, tomato, white wine, beef jus, butter, lemon & 2 house sides		
Pollo Peppe (gf)	19.5	
Chargrilled chicken breast, pepper sauce, & 2 house sides		
Chicken Saltimbocca	21	
Lightly floured chicken breast topped with parma ham, lemon sage butter sauce, red wine jus with your choice of 2 sides from the main menu		
Veal Milanese	25	
Escalope of veal, rosemary panko breadcrumb, pasta Napoli/ arrabiata or 2 house sides, garnished with lemon wedge		
Veal Saltimbocca	25	
Lightly floured veal escalope topped with parma ham, lemon sage butter sauce, red wine jus with your choice of 2 sides from the main menu		
Beef Stroganoff (gf)	29.5	
Strips of beef fillet, French mustard, onions, cream, tomato, mushrooms, paprika, brandy, red wine & rice		
Fish Stew	35	
Seafood medley, mussels, king prawns, scallops, squid, monkfish, seabream, onion, rich tomato, lobster bisque sugo, toasted focaccia bread		
Fillet steak (gf)	45	
Grilled 10oz fillet of beef, grilled mushrooms, roasted cherry vine tomatoes, hand cut chips & your choice of sauce: peppercorn / blue cheese / diane		
Banco Burger	15	
Homemade beef burger, crispy pancetta, pulled beef shin, BBQ sauce, cheddar, mixed leaf, beef tomato, burger sauce & skinny fries		
Tagliata	30	
sliced sirloin served rare, rocket, cherry tomatoes, red onion, parmesan shaving, basil oil, balsamic glaze, hand cut chips		
Surf & Turf	38.5	
10oz sirloin , chargrilled king prawns, asparagus, hand cut chips, peppercorn sauce		

Salads		
Goats Cheese Salad (gf)	17	
Baked goats cheese, beetroot, caramelised onion chutney, red onion, cherry tomatoes, mixed leaf, candied walnuts, balsamic glaze, evoo, honey		
Chicken Caesar (gf)	16	
Grilled chicken breast, crisp iceberg, herb croutons, parmesan shavings, fresh anchovies, Caesar dressing		
Insalata Verdura (gf)	14.5	
Roasted Mediterranean vegetables, mixed leaf salad, cherry tomatoes, red onion, lemon, basil olive oil		
House Sides		
Sautéed spinach	5	Garlic, sea salt, evoo
Asparagus	5	Garlic, parmesan, evoo
Roast Potatoes	5	Rosemary & garlic potatoes evoo
Mash	5	Butter, parmesan, black pepper
Sauté Potatoes	5	Pan fried potatoes, garlic, rosemary, sea salt, evoo
Truffle parmesan fries	6	
Roasted Veg	4.5	
Skinny fries	4.5	
Hand Cut Chips	4.5	
Cajun fries	4.5	
House salad	4.5	
Rocket & parmesan salad	4.5	
Tomato & red onion salad	4.5	
House slaw	4.5	
Tenderstem Broccoli	5	

Pizza		
All pizza available gluten free £3 suppliment, please ask server for details		
Margherita (gf)	11	
Napoli sugo, mozzarella, fresh basil		
Pepperoni (gf)	14	
Napoli sugo, mozzarella, hot sausage		
Salsiccia (gf)	14	
Napoli sugo, mozzarella, crumbled Italian sausage		
Toscana (gf)	14	
Napoli sugo, mozzarella, roasted Mediterranean vegetables		
Di Parma (gf)	17	
Napoli sugo, mozzarella, parma ham, rocket, evoo, Parmesan shavings		
Calabrese (gf)	15	
Napoli sugo, mozzarella, chicken, nduja paste, red onion		
Ragu (gf)	16	
Napoli sugo, mozzarella, red onion, pulled beef shin, pecorino, cherry tomatoes, chilli		
BBQ Smokehouse (gf)	16	
BBQ sauce base, mozzarella, chicken, crispy bacon, mixed peppers, red onion		
Cajun (gf)	16	
Napoli sugo, mozzarella, cajun chicken, jalepenos, chorizo		
Pizza Hawaii (gf)	15	
Napoli sugo, mozzarella, ham, pineapple		
Pizza Goats Cheese (gf)	15	
Napoli sugo, mozzarella, caramelized red onion, goats cheese, rocket		

Pasta		
Gluten free pasta available, please ask server for details		
Penne Pomodoro (gf)	11	
Napoli sugo, cherry tomatoes, garlic, basil, parmesan, evoo		
Spaghetti Meatballs	14	
Tuscan pork & beef meatballs, napoli sugo, chilli, nutmeg, garlic, parmesan		
Penne Arrabiata (gf)	11.5	
Napoli sugo, cherry tomatoes, chilli, garlic, basil, parmesan, evoo		
Rigatoni Salsiccia (gf)	13	
Italian sausage ragu, Napoli sugo, peppers, onion, cream, garlic, parmesan		
Spaghetti Carbonara Romano (gf)	14	
Pancetta, pecorino, black pepper, egg yolk, parmesan		
Spaghetti Carbonara Scozzese (gf)	14	
Cream, pancetta, pecorino, garlic, black pepper, parmesan		
Linguini Primavera (gf)	13	
Peas, spinach, red and white onion, asparagus, lemon, parmesan, fresh mint, evoo, crispy leek		
Linguini Gamberoni (gf)	17	
Linguine, king prawns, lobster bisque, shaved fennel, parsley, cherry tomatoes, garlic, chilli, onion, white wine, lemon, evoo		
Linguine on the Rocks (gf)	15	
King prawns, chorizo, peppers, chilli, cream, onion, tomato, garlic, white wine, parmesan		

Fettuccine Ragu (gf)	16	
Slow braised beef shin, red wine, cherry, onion, tomatoes, beef jus, garlic, rosemary, parsley & parmesan		
Spaghetti Bolognese (gf)	13	
Rich beef ragu, cherry tomatoes, nutmeg, parmesan		
Rigatoni Tex Mex (gf)	14	
Chicken, chorizo, Napoli sugo, cream, chilli, cherry tomatoes, garlic, onion. peppers, parmesan		
Traditional Lasagne	15	
Rich beef ragu, bechamel, napoli sugo, mozzarella, parmesan		
Penne Pollo Pesto (gf)	14	
Chicken, cream, garlic, pesto, asparagus, onion, roasted cherry tomatoes, parmesan		
Rigatoni Norcina (gf)	14	
Crumbed Italian sausage, onion, mushroom , chilli, garlic, cream & parmesan		