

White Wine

175ml | 250ml | Bottle

Las Condes Sauvignon

Intensely floral with elderflower tones and a grassy quality. The palate reflects the same fruit profile with a crisp acidity and a touch of citrus fruit on the finish. This is a dry white with a medium body
£5.50 | £7.00 | £22.00

Castillo Monjardin Chardonnay

Upfront and intense aromas of green apple. The mouthfeel is powerful, unctuous and rich with well-blended hints of acidity and sweetness. Pleasant lingering finish
£5.50 | £7.50 | £22.00

Miao Organic Pinot Grigio Terramore

A complex, minerally Pinot Grigio from 100% organically grown grapes
£6.00 | £8.00 | £25.00

Beronia Rioja Blanco

Made from 100% Viura with no oak contact, this super tasty white Rioja is fantastically bright with flavours of green apple, mango and a bright citrusy finish
£6.00 | £8.00 | £25.00

All Blanc Sauvignon Blanc

This super fresh blend of Verdejo, Sauvignon Blanc, Chardonnay from Spain is a wonderful zippy glass of deliciousness
£7.00 | £9.00 | £26.00

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
£8.00 | £10.00 | £32.00

Rosé Wine

125ml | 175ml | Bottle

Ca'lunghetta Pinot Grigio Rosato

An excellent example of Pinot Grigio that is fuller in the mouth than most Italian Pinot Grigio. This has good weight, minerality and stone fruit flavours on the palate and finish
£6.50 | £7.00 | £25.00

Draft Beers

Half Pint | Pint

Pravha £3.00 / £5.50

Peroni Nastro Azzurro £4.00 / £6.50

Bottled Beer & Cider:

Moretti Btl £4.80

Peroni Btl £4.60

Erdinger Alcohol Free £4.90

Rekorderlig Cider £5.20

BANCO

BAR & KITCHEN

Champagne & Fizz

125ml | Bottle

Botter Prosecco Spumante Doc

Pale yellow colour with fine perlage. Delicately fruity, slightly aromatic bouquet. Well-balanced & light bodied.
£8.00 | £28.00

Laurent-Perrier NV Champagne Brut

Fresh and supple with rounded and expressive flavours from which the fruit progressively emerges. Good balance and length.
£65.00

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.
£80.00

Cristal Louis Roederer

Intense aromas of white flowers, citrus and red berries, notes of toast and oak followed by white soft fruit and peach flavors and a beautifully structured palate
£250.00

Gins

Choose from our selection of your favourite gins, each paired carefully with the perfect garnish to make even more delicious

Bombay £5.00

Fresh sliced lemon & lime

Hoxton Pink Gin £5.50

Fresh raspberries & lime

Tanqueray No.10 £5.50

Lemon & fresh thyme

Hendricks £5.00

Cucumber & fresh mint

The Botanist £5.50

Black peppercorns, fresh strawberries & basil

Brockmans £5.00

Fresh blueberries & pink grapefruit

Caorunn £5.50

Fresh sliced red apple

Malfy £5.50

Boe £5.50

Choose from our selection of Fever-Tree tonics £2.50

Premium Indian Tonic

Refreshingly Light Indian Tonic

Mediterranean Tonic

Elderflower Tonic

Refreshingly Light Cucumber Tonic

Brandy

Vecchia Romagna Oro £6.00

Hennessy XO £17.50

Remy Martin VSOP £6.00

Red Wine

175ml | 250ml | Bottle

Las Condes Merlot

An attractive nose with ripe red and stone fruits overlaid with a herbal quality. On the palate these develop to show ripe plum and prune flavours with accessible structure
£6.00 | £7.50 | £22.00

Cosmina 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 | £8.00 | £23.00

Caleo Montepulciano D'abruzzo

Deep, ruby red colour with violet highlights and a pleasant and fruity bouquet. Dry and round on the palate with hints of red fruit. The finish is medium bodied with soft tannins and good acidity
£6.50 | £7.50 | £24.00

Goyenechea Malbec Mendoza

A nose of spicy mocha underlines the open fruitiness of the Malbec grape. The taste is rich and vibrant with dark, red fruits
£7.00 | £8.50 | £27.00

Negroamaro Schola Sarmenti

A rich, intense, deeply fruity red from sunny Puglia. Full of blackberries, blackcurrants and spice. Long and velvety
£7.50 | £9.50 | £31.00

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
£7.50 | £9.50 | £31.00

Barolo Araldica

With all the tell tale Barolo characteristics of tobacco, leather and rose scented aromas from the Nebbiolo. This wine is pleasingly plump fruit, round silky texture and a long luxurious finish.
£35.00

Amarone Classico Domini Veneti

With gentle aromas of lavender and violets, this wine is full bodied and rich. With classically Italian black cherry flavours and complexity from bitter chocolate and prunes
£50.00

Whisky

Jamison's Irish £5.05

Oban 14years £6.00

Glenmorangie £6.00

Highland Park £6.00

Johnny Walker £6.00

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 | 4.5 |
| Billa di Cerignola marinated olives | |
| Focaccia | 8 |
| Traditional italian crisp bread, rosemary, sea salt, evoo | |
| add cheese | 2.5 |
| Focaccia Pomodoro | 11 |
| Traditional italian focaccia with roasted San Marzano tomatoes, rocket, parmesan shavings, evoo | |
| add parma ham | 4 |
| Pane all'aglio | 5 |
| Toasted Italian bread, garlic butter, evoo | |
| add cheese | 2.5 |
| Goats Cheese Salad | 10.5 |
| Baked goats cheese, beetroot, caramelised red onion, mixed leaf, balsamic, honey & candied walnut | |

| Primi Piatti | |
|--|-------------|
| Zuppa (gf) | 5.5 |
| Freshly prepared Tuscan minestrone soup served with crusty Italian bread | |
| House Pate | 9 |
| Homemade house parfait, chutney, toasted Italian bread | |
| Tempura Chicken | 9 |
| Light chilli & coriander batter, strips of chicken, sweet chilli tomato dip | |
| Mozzarella Fritti | 8.5 |
| Deep fried breaded mozzarella, garlic mayo dip | |
| Bruschetta Classica | 7.50 |
| Toasted Italian bread, fresh cherry tomatoes, basil, rocket, sea salt, parmesan, evoo | |
| Burrata | 10.5 |
| Fresh burrata, roasted cherry vine tomatoes, fresh basil, rocket, evoo | |
| Goats Cheese Salad | 17.5 |
| Baked goats cheese, beetroot, caramelised red onion, mixed leaf, balsamic, honey & candied walnut | |
| Prawn Cocktail (gf) | 11 |
| Atlantic prawns, shredded Iceberg lettuce, Marie Rose sauce, herb crostino, lemon wedge | |
| Gambas Pil Pil (gf) | 10 |
| King prawns, sweet chilli, garlic, white wine, herb crostino | |
| Calamari Fritti | 11 |
| Lightly floured, seasoned crispy tender squid, saffron aioli | |
| Arancini | 8 |
| Deep fried, filled rice balls, please ask server for today's selection | |
| Tuscan Meatballs | 9 |
| Fresh ground beef & pork meatballs, chilli, nutmeg, parmesan, napoli sugo & homemade garlic crostino | |

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.

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

| House Specialities | |
|--|--|
| Ragu (gf) | 17 |
| Fettuccine, braised beef shin red wine, roasted cherry tomatoes, beef jus, garlic, parsley & parmesan | |
| Gamberoni (gf) | 17 |
| Linguine, king prawns, lobster bisque, shaved fennel, roasted cherry tomatoes, garlic, chilli, white wine, lemon, evoo | |
| Sri Lankan Style Curry (gf) | Veg 16 Chicken 19 Monkfish 25 |
| Lemongrass, onions, garlic, chilli, lime, tomato, coconut milk, rice & naan bread | |
| Chicken Milanese | 19.5 |
| Chicken escalope, lemon parmesan panko breadcrumbs, pasta Napoli/arrabbiata or 2 house sides or Chicken Parmigiana - topped with napoli sugo & mozzarella | |
| Lamb Shank (gf) | 26.5 |
| Slow braised leg of lamb, rosemary, roasted heritage vegetables, buttered mash, rosemary red wine jus | |
| Pollo Nduja | 19.5 |
| Chicken breast, N'duja paste, chilli, garlic, rosemary, tomato, white wine, beef jus, butter, lemon & 2 house sides | |
| Pollo Peppe (gf) | 19.5 |
| Pan seared chicken breast, pepper sauce, rocket & 2 house sides | |
| Veal Marsala | 23 |
| Lightly floured, pan fried veal, butter, marsala wine, fresh rosemary, garlic, cream & 2 house sides | |
| Veal Milanese | 24 |
| Escalope of veal, lemon parmesan panko breadcrumbs, pasta Napoli/arrabbiata or 2 house sides | |
| Veal Saltimbocca | 23 |
| Pan fried veal escalope topped with parma ham, lemon & sage butter with 2 house sides | |
| Beef Stroganoff (gf) | 29.5 |
| French mustard, onion, cream, tomato, mushrooms, paprika, brandy, red wine & rice | |
| From the Grill | |
| Fillet steak | 35 |
| Grilled 10oz fillet of beef, grilled mushrooms, beef tomato, fried onions & salad garnish, please choose 2 house sides | |
| Sauce: | Peppercorn, blue cheese, diane |

| House Sides | |
|--|------------|
| Sauteed spinach | 5 |
| Garlic, sea salt, evoo | |
| Asparagus | 5 |
| Garlic, parmesan, evoo | |
| Roast Potatoes | 5 |
| Rosemary & garlic roasted potatoes evoo | |
| Mash | 5 |
| Butter, parmesan, black pepper | |
| Saute Potatoes | 5 |
| Pan fried potatoes, garlic, rosemary, sea salt, evoo | |
| Roasted Veg | 4.5 |
| Skinny fries | 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 |

| Pizza | |
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| All pizza available gluten free £3 suppliment, please ask server for details | |
| Margherita | 11 |
| Napoli sugo, mozzarella, fresh basil | |
| Pepperoni | 13.5 |
| Napoli sugo, mozzarella, hot sausage | |
| Salsiccia | 13.5 |
| Napoli sugo, mozzarella, crumbled italain sausage | |
| Di Parma | 17 |
| Napoli sugo, mozzarella, parma ham, rocket, Parmesan shavings | |
| Calabrese | 15 |
| Napoli sugo, mozzarella, chicken, nduja paste, red onion | |
| Ragu | 16 |
| Napoli sugo, mozzarella, red onion, pulled beef shin, pecorino, cherry tomatoes chilli | |
| BBQ Smokehouse | 16 |
| BBQ sauce base, mozzarella, chicken, crispy bacon, mixed peppers, red onion | |
| Cajun | 16 |
| Napoli sugo, mozzarella, cajun chicken, jalepenos, chorizo | |
| Pizza Hawaii | 15 |
| Napoli sugo, mozzarella, ham, pineapple | |
| Pizza Goats Cheese | 15 |
| Napoli sugo, mozzarella, caramelized red onion, goats cheese. rocket | |

| Pasta | |
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| Gluten free pasta available, please ask server for details | |
| Penne Pomodoro (gf) | 10 |
| Napoli sugo, garlic, basil, parmesan, evoo | |
| Spaghetti Meatballs | 13 |
| Tuscan pork & beef meatballs, napoli sugo, chilli, nutmeg, garlic, parmesan | |
| Penne Arrabbiata (gf) | 11 |
| Napoli sugo, chilli, garlic, basil, parmesan, evoo | |
| Rigatoni Salsiccia (gf) | 13 |
| Italian sausage ragu, peppers, onion, cream, garlic, parmesan | |
| Spaghetti Carbonara Romano (gf) | 14 |
| Pancetta, pecorino, black pepper, egg yolk | |
| Spaghetti Carbonara Scozzese (gf) | 14 |
| Cream, pancetta, pecorino, black pepper, egg yolk | |
| Linguine Primavera (gf) | 13 |
| Peas, spinach, asparagus, lemon, parmesan, fresh mint, parmesan, evoo, crispy leek | |
| Linguine on the Rocks | 15 |
| King prawns, chorizo, cream, tomato, garlic, white wine, parmesan | |
| Spaghetti Bolognese (gf) | 13 |
| Rich beef & pork ragu, nutmeg, parmesan | |
| Rigatoni Tex Mex (gf) | 14 |
| Chicken, chorizo, Napoli sugo, cream, chilli, roasted cherry tomatoes, garlic, parmesan | |
| Traditional Lasagne | 15 |
| Rich beef & pork ragu, bechamel, napoli sugo, mozzarella, parmesan | |
| Penne Pollo Pesto (gf) | 14 |
| Chicken, cream, garlic, pesto, asparagus, roasted cherry tomatoes, parmesan | |
| Rigatoni Norcina | 14 |
| Crumbed Italian sausage, wild mushrooms, garlic, cream & parmesan | |