

## 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

£5.75 | £7.75 | £23.00

### Canalicchio Chardonnay

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

£6.00 | £8.00 | £24.00

### 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

£7.25 | £9.70 | £29.00

### 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

£8.25 | £11.00 | £33.00

### 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

£8.75 | £11.70 | £35.00

## 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 | £8.25 | £25.00

## Draft Beers

Half Pint | Pint

Pravha £3.00 / £5.50

Madri £4.00 / £6.50

## Bottled Beer & Cider:

Moretti Btl £4.80

Peroni Btl £4.60

Peroni Zero Btl £4.50

Rekorderlig Cider £5.20

# 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

### Laurent-Perrier La Cuvee Brut NV

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

£67.50

### 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.

£90.00

## 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

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

£5.75 | £7.75 | £23.00

### Perinitza Pinot Noir

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

£6.25 | £8.35 | £25.00

### Caleo Montepulciano D'abruzzo

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

£6.00 | £8.00 | £24.00

### 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

£7.00 | £9.35 | £28.00

### 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

£8.25 | £11.00 | £33.00

### 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

£10.00 | £13.35 | £40.00

### 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 £5.05

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

<b>Bread &amp; Oil</b>	<b>5</b>
Selection of Italian breads, focaccia, balsamic & evoo	
<b>House Olives (gf)</b>	<b>4.5</b>
Billa di Cerignola marinated olives	
<b>Focaccia (gf)</b>	<b>7.5</b>
Traditional italian crisp bread, rosemary, sea salt, evoo	
<b>Add cheese</b>	<b>2.5</b>
<b>Focaccia Pomodoro (gf)</b>	<b>10</b>
Traditional italian focaccia with roasted San Marzano tomatoes, rocket, parmesan shavings, evoo	
<b>Add parma ham</b>	<b>4</b>
<b>Pane all'aglio (gf)</b>	<b>5</b>
Toasted Italian bread, garlic butter, evoo	
<b>Add cheese</b>	<b>2.5</b>
<b>Antipasto (gf)</b>	<b>for one 9 for two 17</b>
Mixed Italian cured meats, olives, pate, cheese, crisp Italian bread	

## Primi Piatti

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

<b>Gamberoni (gf)</b>	<b>17</b>
Linguine, king prawns, lobster bisque, shaved fennel, roasted cherry tomatoes, garlic, chilli, white wine, lemon, evoo	
<b>Sri Lankan Style Curry (gf)</b>	<b>Veg 16 Chicken 19 Monkfish 25</b>
Lemongrass, onions, garlic, chilli, lime, tomato, coconut milk, rice & naan bread	
<b>Chicken Milanese</b>	<b>19.5</b>
Chicken escalope, parmesan breadcrumbs, pasta Napoli /arrabbiata or 2 house sides, garnished with lemon wedge	
<b>Chicken Parmigiana</b>	<b>20.5</b>
Chicken escalope, parmesan panko breadcrumbs, topped with Napoli sugo & mozzarella, pasta Napoli/ arrabiata or 2 house sides, garnished with lemon wedge	
<b>Lamb Shank (gf)</b>	<b>26.5</b>
Slow braised leg of lamb, rosemary, roasted heritage vegetables, buttered mash, rosemary red wine jus	
<b>Pollo Nduja (gf)</b>	<b>19.5</b>
Chicken breast, N'duja paste, chilli, garlic, rosemary, tomato, white wine, beef jus, butter, lemon & 2 house sides	
<b>Pollo Pepe (gf)</b>	<b>19.5</b>
Pan seared chicken breast, pepper sauce, rocket & 2 house sides	
<b>Chicken Saltimbocca</b>	<b>21</b>
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	
<b>Veal Milanese</b>	<b>25</b>
Escalope of veal, parmesan breadcrumbs, pasta Napoli/ arrabiata or 2 house sides, garnished with lemon wedge	
<b>Veal Saltimbocca</b>	<b>25</b>
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	
<b>Beef Stroganoff (gf)</b>	<b>29.5</b>
Strips of beef fillet, French mustard, onions, cream, tomato, mushrooms, paprika, brandy, red wine & rice	

## From the Grill

<b>Fillet steak (gf)</b>	<b>35</b>
Grilled 10oz fillet of beef, grilled mushrooms, roasted cherry vine tomatoes, hand cut chips & your choice of sauce: peppercorn / blue cheese / diane	
<b>Banco Burger</b>	<b>15</b>
Homemade beef burger, crispy pancetta, pulled beef shin, BBQ sauce, cheddar, mixed leaf, beef tomato, burger sauce & skinny fries	

## Salads

<b>Goats Cheese Salad (gf)</b>	<b>17</b>
Baked goats cheese, beetroot, caramelised onion chutney, red onion, cherry tomatoes, mixed leaf, candied walnuts, balsamic glaze, honey mustard dressing	
<b>Chicken Caesar (gf)</b>	<b>16</b>
Grilled chicken breast, crisp iceberg, herb croutons, parmesan shavings, fresh anchovies, Caesar dressing	
<b>Insalata Verdura (gf)</b>	<b>14.5</b>
Roasted Mediterranean vegetables, mixed leaf salad, cherry tomatoes, red onion, lemon, basil olive oil	

## House Sides

<b>Sauteed spinach</b>	<b>5</b>
Garlic, sea salt, evoo	
<b>Asparagus</b>	<b>5</b>
Garlic, parmesan, evoo	
<b>Roast Potatoes</b>	<b>5</b>
Rosemary & garlic potatoes evoo	
<b>Mash</b>	<b>5</b>
Butter, parmesan, black pepper	
<b>Saute Potatoes</b>	<b>5</b>
Pan fried potatoes, garlic, rosemary, sea salt, evoo	
<b>Truffle parmesan fries</b>	<b>6</b>
<b>Burrata</b>	<b>8</b>
<b>Roasted Veg</b>	<b>4.5</b>
<b>Skinny fries</b>	<b>4.5</b>
<b>Hand Cut Chips</b>	<b>4.5</b>
<b>Cajun fries</b>	<b>4.5</b>
<b>House salad</b>	<b>4.5</b>
<b>Rocket &amp; parmesan salad</b>	<b>4.5</b>
<b>Tomato &amp; red onion salad</b>	<b>4.5</b>
<b>House slaw</b>	<b>4.5</b>

## Pizza

All pizza available gluten free £3 suppliment, please ask server for details

<b>Margherita (gf)</b>	<b>11</b>
Napoli sugo, mozzarella, fresh basil	
<b>Pepperoni (gf)</b>	<b>14</b>
Napoli sugo, mozzarella, hot sausage	
<b>Salsiccia (gf)</b>	<b>14</b>
Napoli sugo, mozzarella, crumbled italaian sausage	
<b>Toscana (gf)</b>	<b>14</b>
Napoli sugo, mozzarella, roasted Mediterranean vegetables	
<b>Di Parma (gf)</b>	<b>17</b>
Napoli sugo, mozzarella, parma ham, rocket, Parmesan shavings	
<b>Calabrese (gf)</b>	<b>15</b>
Napoli sugo, mozzarella, chicken, nduja paste, red onion	
<b>Ragu (gf)</b>	<b>16</b>
Napoli sugo, mozzarella, red onion, pulled beef shin, pecorino, cherry tomatoes chilli	
<b>BBQ Smokehouse (gf)</b>	<b>16</b>
BBQ sauce base, mozzarella, chicken, crispy bacon, mixed peppers, red onion	
<b>Cajun (gf)</b>	<b>16</b>
Napoli sugo, mozzarella, cajun chicken, jalepenos, chorizo	
<b>Pizza Hawaii (gf)</b>	<b>15</b>
Napoli sugo, mozzarella, ham, pineapple	
<b>Pizza Goats Cheese (gf)</b>	<b>15</b>
Napoli sugo, mozzarella, caramelized red onion, goats cheese, rocket	

## Pasta

Gluten free pasta available, please ask server for details

<b>Penne Pomodoro (gf)</b>	<b>11</b>
Napoli sugo, garlic, basil, parmesan, evoo	
<b>Spaghetti Meatballs</b>	<b>14</b>
Tuscan pork & beef meatballs, napoli sugo, chilli, nutmeg, garlic, parmesan	
<b>Penne Arrabbiata (gf)</b>	<b>11.5</b>
Napoli sugo, chilli, garlic, basil, parmesan, evoo	
<b>Rigatoni Salsiccia (gf)</b>	<b>13</b>
Italian sausage ragu, Napoli sugo peppers, onion, cream, garlic, parmesan	
<b>Spaghetti Carbonara Romano (gf)</b>	<b>14</b>
Pancetta, pecorino, black pepper, egg yolk	
<b>Spaghetti Carbonara Scozzese (gf)</b>	<b>14</b>
Cream, pancetta, pecorino, garlic, black pepper, egg yolk	
<b>Orecchiette Primavera (gf)</b>	<b>13</b>
Peas, spinach, asparagus, lemon, parmesan, fresh mint, evoo, crispy leek	
<b>Linguine on the Rocks (gf)</b>	<b>15</b>
King prawns, chorizo, peppers, chilli, cream, tomato, garlic, white wine, parmesan	
<b>Fettuccine Ragu (gf)</b>	<b>16</b>
Slow braised beef shin, red wine, roasted cherry tomatoes, beef jus, garlic, parsley & parmesan	
<b>Spaghetti Bolognese (gf)</b>	<b>13</b>
Rich beef & pork ragu, nutmeg, parmesan	
<b>Rigatoni Tex Mex (gf)</b>	<b>14</b>
Chicken, chorizo, Napoli sugo, cream, chilli, roasted cherry tomatoes, garlic, parmesan	
<b>Traditional Lasagne</b>	<b>15</b>
Rich beef & pork ragu, bechamel, napoli sugo, mozzarella, parmesan	
<b>Penne Pollo Pesto (gf)</b>	<b>14</b>
Chicken, cream, garlic, pesto, asparagus, roasted cherry tomatoes, parmesan	
<b>Rigatoni Norcina (gf)</b>	<b>14</b>
Crumbed Italian sausage, wild mushrooms, chilli, garlic, cream & parmesan	