

## White Wine

125ml | 175ml | 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  
£3.75 | £4.75 | £17.95

### 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  
£4.00 | £5.00 | £19.00

### Organic Pinot Grigio Terramore

A complex, mineral Pinot Grigio from 100% organically grown grapes  
£4.20 | £5.30 | £21.00

### 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  
£4.60 | £5.80 | £23.00

### First Dawn Sauvignon Blanc, New Zealand

A classic Kiwi Sauvignon Blanc, packed with vibrant citrus and grassy flavours along with refreshing acidity and a crisp, dry finish  
£23.00

### Gavi Salluvii Doc 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  
£25.00

# BANCO

BAR & KITCHEN

## Desserts

<b>Tiramisu</b> Home Made Italian Trifle	<b>£6.50</b>
<b>Sticky Toffee Pudding</b> Served Hot With Ice Cream	<b>£6.50</b>
<b>Today's Cheesecake</b> Please Ask Your Server	<b>£6.50</b>
<b>Ice Cream</b> Please Ask Server For Details	<b>£3.95</b>
<b>Affogato</b> One scoop of vanilla ice-cream, drowned in espresso ADD FRANGELICO OR AMARETTO	<b>£4.50</b> <b>£2.00</b>
<b>Nutella Waffles</b> Served Hot With Vanilla Ice Cream, Caramel Sauce & Your Choice: Banana OR Strawberries	<b>£6.95</b>
<b>Bombolini</b> Deep Fried Dough, Cinnamon Sugar, Nutella Dip	<b>£6.00</b>
<b>Chocolate Brownie</b> Warm Chocolate Brownie, Ice Cream, Whipped Cream	<b>£6.50</b>

## Champagne & Fizz

125ml | Bottle

### Botter Prosecco Spumante Doc

Pale yellow colour with fine perlage. Delicately fruity, slightly aromatic bouquet. Well-balanced and light bodied.  
£6.95 | £24.95

### Laurent-Perrier NV Champagne Brut

Fresh and supple with rounded and expressive flavours from which the fruit progressively emerges. Good balance and length.  
£55.00

### 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.  
£69.00

### Moet Imperial Ice Limited Edition

The latest addition to the Moet et Chandon range, Ice Imperial is a demi sec style of Champagne, designed to be served over ice. A fantastically balanced Champagne its style is distinguished by its bright fruitiness, its seductive palate and its elegant maturity.  
£55.00

### Cristal Louis Roederer

Intense aromas of white flowers, citrus and red berries then notes of toast and oak followed by white soft fruit and peach flavours and a beautifully structured palate. The jewel of the Roederer House.  
£250.00

## Draft Beers

Half Pint | Pint  
Birra Murano £2.55/ £4.95

Staropramen £3.00 / £5.50

## Bottled Beer & Cider:

Moretti 330ml £4.40  
Peroni Rosso £4.30  
Erdinger Alcohol Free Beer £4.95  
Rekorderlig £4.95

## Red Wine

125ml | 175ml | Bottle

### Las Condes Merlot

An attractive nose with ripe red and stone fruits overlaid with a herb al quality. On the palate these develop to show ripe plum and prune flavours with accessible structure  
£3.75 | £4.75 | £17.95

### Cosmina Pinot Noir

Gorgeous flavours Dark, rich and potent with layers of complex black cherry, raspberry and cinnamon. Spicy aromas with a lingering aftertaste  
£4.00 | £5.00 | £19.00

### 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  
£4.20 | £5.30 | £21.00

### 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  
£4.60 | £5.80 | £23.00

### Negroamaro Schola Sarmenti

A rich, intense, deeply fruity red from sunny Puglia. Full of blackberries, blackcurrants and spice. Long and velvety  
£5.00 | £6.20 | £25.00

### 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  
£26.00

### 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.  
£29.00

### 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  
£47.00

## 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  
£4.20 | £5.30 | £21.00

### Zinnia Zinfandel Rose, USA

An easy drinking wine with aromas of fresh red berry fruits and flavours of ripe watermelon and sweet red apples  
£3.90 | £4.90 | £19.00

## Cocktails £7.50

### Aperol Spritz

Aperol, Prosecco, Fresh Sliced Oranges, Soda

### French Martini

Vanilla Vodka, Chambord, Simple Syrup, Pineapple Juice

### Espresso Martini

Vanilla Vodka, Espresso, Coffee Liqueur, Simple Syrup

### Raspberry Gimlet

Botanist Gin, Raspberry Puree, Fresh Lime, Simple Syrup

### Drumstick

Vanilla Vodka, Chambord, Cranberry Juice, Simple Syrup

### Elderflower Fizz

Hendrick's Gin, St-Germain Elderflower Liqueur, Apple Juice, Soda

### Negroni

Campari, Martini Rosso, Tanqueray 10

### Old Fashioned

Bourbon, Orange Bitters, Sugar

### Manhattan

Bourbon/ Whisky, Sweet Vermouth, Bitters

## Gins

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

### Bombay £4.25

Fresh sliced lemon & lime

### Hoxton Pink Gin £4.95

Fresh raspberries & lime

### Tanqueray No.10 £4.95

Lemon & fresh thyme

### Hendricks £4.50

Cucumber & fresh mint

### Botanist £4.95

Black peppercorns, fresh strawberries & basil

### Brockmans £4.50

Fresh blueberries & pink grapefruit

### Caorunn £4.50

Fresh sliced red apple

Choose from our selection of Fever-Tree tonics £2.00

Premium Indian Tonic  
Refreshingly Light Indian Tonic  
Mediterranean Tonic  
Elderflower Tonic  
Refreshingly Light Cucumber Tonic

## Cicchetti Plates

<b>Salumi Plate</b> House Salami Plate	<b>£4.50</b>
<b>Olives</b> Marinated Olive Plate	<b>£4.50</b>
<b>Balsamic Onions</b>	<b>£4.50</b>
<b>Banco Tortilla Chips</b> Baked Tortilla Chips, Hummus Dip	<b>£4.50</b>
<b>Marinated Veg Plate</b> Grilled Vegetables, Olive Oil, Bread	<b>£4.50</b>

## Primi Piatti

<b>Minestrone</b> (GF) (V) Freshly Prepared Italian Classic, Crusty Bread/GF Op	<b>£4.95</b>
<b>Panko Prawns</b> Fried Breaded King Prawns, Sweet Chilli Tomato Dip	<b>£8.95</b>
<b>Gambas Pil Pil</b> (GF) King Prawns, Garlic, White Wine, Sweet Chilli, Crostino/GF Bread	<b>£9.50</b>
<b>Arancini</b> Deep Fried Breaded Rice Balls, Tomato Sugo Dip	<b>£6.95</b>
<b>Hot Smoked Salmon Platter</b> Capers, Lemon Mayo, Crostino	<b>£11.50</b>
<b>Banco House Pate</b> Chutney, Toasted Italian Bread	<b>£7.50</b>
<b>Caprese Stack</b> (GF) (V) Grilled Aubergine, Courgette, Beef Tomato, Fresh Mozzarella, Basil Oil	<b>£8.50</b>
<b>BBQ Ribs</b> (GF) Sticky Tomato, Chilli, BBQ Sauce	<b>£7.95</b>
<b>Cozze Banco</b> (GF) Fresh Mussels With White Wine, Garlic Butter & Cream OR Tomato, Chilli & Garlic, Crusty Bread/GF Op	<b>£8.50</b>
<b>Goats Cheese Salad</b> (GF) (V) Baked Goats Cheese, Caramelised Red Onion, Balsamic, Honey & Walnut Salad	<b>£9.50</b>
<b>Banco Corronette</b> (GF) Smoked Salmon, Atlantic Prawns, Marie Rose Sauce, Lemon, Crusty Bread/GF Op	<b>£11.50</b>
<b>Mozzarella Fritti</b> (V) Deep Fried Breaded Mozzarella, Garlic Mayo Dip	<b>£7.50</b>
<b>Tempura</b> Light Chilli & Corriander Batter, Sweet Chilli Tomato Dip. Your Choice: <b>Chicken</b> <b>£7.95</b> <b>Vegetable</b> <b>£6.95</b>	
<b>Tuscan Meatballs</b> Fresh Herb Ground Beef & Pork Meatballs, Parmesan, Napoli Sauce, Garlic Crostino	<b>£7.95</b>

For our Market Fish Specials please see our blackboard or ask your server for more details

If there is a dish you would like which is not on the menu, please ask your server & our chef's will be more than happy to accommodate if we have the ingredients'

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. GF: Dishes are available Gluten Free, Please ask Server For Details.

## Breads

<b>Bread Board</b> Freshly Baked Bread, Olive Oil, Balsamic	<b>£4.95</b>
<b>Bruschetta Classica</b> Sliced Italian Bread, Roasted Cherry Vine Tomatoes, Olive Oil, Sea Salt, Parmesan <b>ADD PARMA HAM</b>	<b>£6.95</b> <b>£3.00</b>
<b>Focaccia</b> Italian Flat Bread, Rosemary, Olive Oil, Sea Salt <b>ADD CHEESE</b>	<b>£6.95</b> <b>£1.50</b>
<b>Crostino Nduja</b> Sliced Italian Bread, Nduja Paste, Goats Cheese, Rocket, Balsamic Glaze	<b>£8.50</b>
<b>Garlic Bread</b> Toasted Italian Bread, Garlic Butter, Olive Oil <b>ADD CHEESE</b>	<b>£3.95</b> <b>£1.50</b>
<b>Traditional Focaccia al Taglio</b> Baked Focaccia, Rosemary, Roasted Cherry Vine Tomatoes, Oregano, Garlic, Napoli Sugo, Sea Salt, Olive Oil	<b>£6.95</b>

## House Specialities

<b>Lamb Shank</b> (GF) Braised Leg Of Lamb, Vegetables, Mash, Rosemary Red Wine Jus	<b>£20.00</b>
<b>Ragu</b> Pappardelle, Slow Roasted Shin of Beef, Tomato, Beef Jus, Garlic, Red Wine, Parsley, Parmesan	<b>£14.95</b>
<b>House Ravioli</b> Today's Freshly Prepared Filled Pasta Please Ask Server For Details	<b>POA</b>
<b>Gamberoni</b> King Prawns, Chilli, Garlic, White Wine, Onion, Cherry Tomatoes, Fish Consomme, Olive Oil	<b>£15.95</b>
<b>Veal Milanese</b> Veal Escalope, Lemon Parmesan & Panko Breadcrumbs, Pasta Napoli, Rocket, Lemon	<b>£19.95</b>
<b>Veal Saltimbocca</b> (GF) Pan Fried Veal Escalope, Topped with Parma Ham, Lemon Sage Butter. Served with Mash or Skinny Fries	<b>£21.95</b>
<b>Bolognese Cartoccio</b> Pappardelle, Rich Beef & Pork Ragu, Cream, Parmesan, Mozzarella, Oven Baked in Foil	<b>£12.50</b>

## Pizza

Our pizza's are made using fresh tomatoes and Mozzarella. Additional Toppings, Ask Your Waiter

<b>Margherita</b> Tomato, Basil	<b>£9.50</b>
<b>Pepperoni</b> Hot Sausage	<b>£10.50</b>
<b>Hawaii</b> Ham, Pineapple	<b>£10.95</b>
<b>Goats Cheese</b> Goats Cheese, Honey, Mixed Peppers, Rocket	<b>£12.50</b>
<b>Di Parma</b> Parma Ham, Parmesan	<b>£13.95</b>
<b>Toscana</b> Roasted Mediterranean Vegetables, Rocket	<b>£10.95</b>
<b>Calabrese</b> Chicken, Nduja Paste, Red Onion	<b>£11.50</b>
<b>BBQ Smokehouse</b> Chicken, Crispy Bacon, Mixed Peppers, Red Onion, BBQ Sauce	<b>£12.50</b>
<b>Salsiccia</b> Crumbed Italian Sausage	<b>£10.50</b>
<b>Extra Toppings</b> Chicken, Ham, Chorizo, Pancetta, Pepperoni Mushrooms, Peppers, Pineapple, Red Onion, Mozzarella	<b>£2.00</b> <b>£1.00</b>

## Secondi

<b>Sri Lankan Style Curry</b> Sri Lankan Style Curry, Lemongrass, Onions, Garlic, Chilli, Lime, Tomato, Coconut Milk, Rice, Naan/GF Op <b>Chicken</b> <b>King Prawn</b>	<b>£16.95</b> <b>£16.95</b>
<b>Stroganoff</b> French Mustard, Onions, Cream, Tomato, Mushrooms, Paprika, Brandy, Red Wine, Rice <b>Beef</b> <b>Chicken</b> <b>Mushroom</b>	<b>£25.95</b> <b>£17.95</b> <b>£11.95</b>
<b>Chicken Milanese</b> Chicken, Lemon Parmesan Breadcrumbs, Pasta Napoli, Rocket	<b>£17.50</b>
<b>Pollo Supreme</b> <b>Limone</b> - Garlic, White Wine, Lemon, Fresh Rosemary, Butter	<b>£17.50</b>
<b>Peppe</b> - Peppercorn Sauce	<b>£17.50</b>
<b>Di Parma</b> - Stuffed With Mozzarella & Parma Ham, Roasted Cherry Tomato Sugo	<b>£19.50</b>
All of the above served with salad, skinny fries or mash	
<b>Fillet Steak</b> Grilled 8oz Fillet, Rocket, Skinny Fries Choose Your Sauce: Peppercorn/Diane/Blue Cheese	<b>£28.00</b>
<b>Banco Italiano Burger</b> 8oz Beef Burger, Provolone, Crisp Pancetta, Nduja Mayo, Skinny Fries	<b>£11.50</b>

## Pasta

Please Choose Your Pasta: Penne, Rigatoni, Spaghetti, Linguine or Gluten Free Pasta Please Ask Server For Details

<b>Arrabiatta</b> (GF) (V) Napoli, Garlic, Chilli, Basil, Parmesan, Olive Oil	<b>£9.95</b>
<b>Salsiccia</b> (GF) Italian Sausage Ragu, Mixed Peppers, Onions, Chilli, Garlic, Parmesan	<b>£10.95</b>
<b>Meatballs</b> Meatballs, Parmesan, Napoli, Garlic	<b>£11.95</b>
<b>Lasagne</b> Rich Beef & Pork Ragu, Bechamel, Mozzarella, Parmesan	<b>£11.50</b>
<b>Carbononara</b> (GF) Pancetta, Cream, Egg Yolk, Parmesan	<b>£11.95</b>
<b>Pomodoro</b> (GF) (V) Napoli, Basil, Garlic, Parmesan, Olive Oil	<b>£9.95</b>
<b>Toscana</b> (GF) (V) Tuscan Style Roasted Vegetables, Tomato, Garlic, Parmesan, Olive Oil	<b>£10.50</b>
<b>All'amatriciana</b> (GF) Chilli, Garlic, Onion, Pancetta, Napoli, White Wine, Parmesan	<b>£11.50</b>
<b>Salmone</b> (GF) Smoked Salmon, Cream, Napoli, White Wine, Garlic, Parmesan	<b>£12.95</b>
<b>Pollo Pesto</b> (GF) Chicken, Cream, Pesto, Asparagus, Parmesan	<b>£11.95</b>
<b>Tex Mex</b> Chicken, Chorizo, Napoli, Cream, Garlic, Parmesan	<b>£11.95</b>

## Sides

Skinny Fries **£3.95** | House Salad **£3.95**  
Tomato & Red Onion **£3.50** | House Veg **£3.95**  
Rocket & Parmesan Salad **£4.25**