

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 | £21.00

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 | £21.00

Miao Organic Pinot Grigio Terramore

A complex, minerally Pinot Grigio from 100% organically grown grapes
£6.00 | £8.00 | £24.00

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 | £24.00

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 | £25.00

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 | £30.00

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 | £24.00

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

B

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.
£60.00

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.
£75.00

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 £5.00

Fresh sliced red apple

Malfy £5.00

Boe £5.00

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 | £21.00

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 | £22.00

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 | £22.00

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 | £26.00

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 | £30.00

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 | £30.00

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.
£33.00

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

<h2>Cicchetti Plates</h2>	
Bread & Oil	5
Selection of Italian breads, focaccia, balsamic & evoo	
House Olives	4.5
Billa di Cerignola marinated olives	
Antipasto Misto	for 1 £9 / for 2 £17
Cured Italian meats, house pate, selection of cheeses, olives, chilli jam & music bread	
Focaccia	7.5
Traditional italian crisp bread, rosemary, sea salt, evoo	
add cheese	2
Focaccia Pomodoro	10.5
Traditional italian focaccia with roasted San Marzano tomatoes, rocket, parmesan shavings, evoo	
add parma ham	3.5
Pane all'aglio	4.5
Toasted Italian bread, garlic butter, evoo	
add cheese	2

<h2>Primi Piatti</h2>	
Zuppa (gf)	5
Freshly prepared Tuscan minestrone soup served with crusty Italian bread	
Cozze (gf)	9
Fresh mussels with cream, garlic, onions, leek, dill, sage, parsley, white wine or Napoli sugo, onion, chilli, garlic, white wine, parsley both served with crusty Italian bread	
House Pate	8
Homemade Chicken liver pate, chutney, toasted Italian bread	
Tempura Chicken	8.5
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	
Caprese	9
Fresh bufallo mozzarella, roasted cherry vine tomatoes, fresh basil, rocket, evoo	
Goats Cheese Salad	9
Baked goats cheese, beetroot, caramelised red onion, mixed leaf, balsamic, honey & candied walnut	
Prawn Cocktail (gf)	10.5
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	10.5
Lightly floured, seasoned crispy tender squid, saffron aioli	
Arancini	7
Deep fried, filled rice balls, please ask server for today's selection	
Tuscan Meatballs	8.5
Fresh ground beef & pork meatballs, chilli, nutmeg, parmesan, napoli sugo & homemade garlic crostino	

<h2>From the Grill</h2>	
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	
Banco Burger	14
8oz homemade beef burger on brioche bun, topped with pulled beef shin, provolone cheese, crispy pancetta, crisp iceberg, beef tomato nduja mayo & skinny fries	

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

<h2>House Specialities</h2>	
Ragu (gf)	16
Fettuccine, braised beef shin red wine, roasted cherry tomatoes, beef jus, garlic, parsley & parmesan	
Gamberoni (gf)	16
Linguine, king prawns, lobster bisque, shaved fennel, roasted cherry tomatoes, garlic, chilli, white wine, lemon, evoo	
Sri Lankan Style Curry (gf)	Veg 15
Lemongrass, onions, garlic, chilli, lime, tomato, coconut milk, rice & naan bread	
	Chicken 18
	Monkfish 23
Chicken Milanese	18.5
Chicken escalope, lemon parmesan panko breadcrumbs, pasta Napoli/arrabbiata or 2 house sides or Chicken Parmigiana - topped with napoli sugo & mozzarella	
	19
Lamb Shank (gf)	25
Slow braised leg of lamb, rosemary, roasted heritage vegetables, buttered mash, rosemary red wine jus	
Pollo Nduja	18
Chicken breast, N'duja paste, chilli, garlic, rosemary, tomato, white wine, beef jus, butter, lemon & 2 house sides	
Pollo Peppe (gf)	17
Pan seared chicken breast, pepper sauce, rocket & 2 house sides	
Veal Marsala	22
Lightly floured, pan fried veal, butter, marsala wine, fresh rosemary, garlic, cream & 2 house sides	
Veal Milanese	23
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)	28
French mustard, onion, cream, tomato, mushrooms, paprika, brandy, red wine & rice	

<h2>Salads</h2>	
Goats Cheese (gf)	Starter/Main
Baked goats cheese, beetroot, caramelized red onion, balsamic, honey & candied walnut	
	£9 / £16

Chicken Caesar	15
Crisp Iceberg lettuce, grilled chicken breast, garlic croutons, parmesan shavings, fresh anchovies & caesar dressing	
King Prawn & Chorizo Salad	17
King prawns, chorizo, chilli, mixed leaf salad, lemon olive oil	

<h2>House Sides</h2>	
Sauteed spinach	4.5
Garlic, sea salt, evoo	
Asparagus	4.5
Garlic, parmesan, evoo	
Roast Potatoes	4.5
Rosemary & garlic roasted potatoes evoo	
Mash	4.5
Butter, parmesan, black pepper	
Saute Potatoes	4.5
Pan fried potatoes, garlic, rosemary, sea salt, evoo	
Roasted Veg	4.5
Skinny fries	4
Cajun fries	4
House salad	4
Rocket & parmesan salad	4
Tomato & red onion salad	4
House slaw	4

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.

<h2>Pizza</h2>	
All pizza available gluten free £3 suppliment, please ask server for details	
Margherita	10.5
Napoli sugo, mozzarella, fresh basil	
Pepperoni	13
Napoli sugo, mozzarella, hot sausage	
Salsiccia	13
Napoli sugo, mozzarella, crumbled italaian sausage	
Di Parma	15
Napoli sugo, mozzarella, parma ham, rocket, Parmesan shavings	
Calabrese	14
Napoli sugo, mozzarella, chicken, nduja paste, red onion	
Ragu	14
Napoli sugo, mozzarella, red onion, pulled beef shin, pecorino, cherry tomatoes chilli	
BBQ Smokehouse	14
BBQ sauce base, mozzarella, chicken, crispy bacon, mixed peppers, red onion	
Cajun	14
Napoli sugo, mozzarella, cajun chicken, jalepenos, chorizo	
Pizza Toscana	12.5
Napoli sugo, mozzarella, medley of roasted veg	
Pizza Hawaii	13
Napoli sugo, mozzarella, ham, pineapple	
Pizza Goats Cheese	13
Napoli sugo, mozzarella, caramelized red onion, goats cheese. rocket	

<h2>Pasta</h2>	
Gluten free pasta available, please ask server for details	
Penne Pomodoro (gf)	9.5
Napoli sugo, garlic, basil, parmesan, evoo	
Spaghetti Meatballs	12
Tuscan pork & beef meatballs, napoli sugo, chilli, nutmeg, garlic, parmesan	
Penne Arrabbiata (gf)	10
Napoli sugo, chilli, garlic, basil, parmesan, evoo	
Rigatoni Salsiccia (gf)	12
Italian sausage ragu, peppers, onion, cream, garlic, parmesan	
Spaghetti Carbonara Romano (gf)	13
Pancetta, pecorino, black pepper, egg yolk	
Spaghetti Carbonara Scozzese (gf)	13
Cream, pancetta, pecorino, black pepper, egg yolk	
Linguine Primavera (gf)	12
Peas, spinach, asparagus, lemon, parmesan, fresh mint, parmesan, evoo, crispy leek	
Linguine on the Rocks	14
King prawns, chorizo, cream, tomato, garlic, white wine, parmesan	
Spaghetti Bolognese (gf)	12
Rich beef & pork ragu, nutmeg, parmesan	
Rigatoni Tex Mex (gf)	13
Chicken, chorizo, Napoli sugo, cream, chilli, roasted cherry tomatoes, garlic, parmesan	
Traditional Lasagne	14
Rich beef & pork ragu, bechamel, napoli sugo, mozzarella, parmesan	
Penne Pollo Pesto (gf)	13
Chicken, cream, garlic, pesto, asparagus, roasted cherry tomatoes, parmesan	
Rigatoni Norcina	13
Crumbed Italian sausage, wild mushrooms, garlic, cream & parmesan	
Spaghetti Amatriciana	13
Napoli sugo, pancetta, red onion, garlic, chilli, roasted cherry tomatoes, red wine & pecorino	