

# BANCONE

## The Feasting Menu

Nocellara olives from southwest Sicily

Rosemary & sea salt focaccia

Whipped cod roe, pasta fritta, lemon

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Grilled artichoke, romesco, chervil

Burrata, confit tomato, crouton, basil

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Silk handkerchiefs, walnut butter & confit egg yolk

Borlotti bean ravioli, chicken butter, porcini, wild garlic

Brown shrimp, keta caviar, anchovy cream, fettuccine

Spring Greens, garlic, chill

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Praline cannolo, crystallised hazelnuts

*£45 per person*

*Please let us know if you have any dietary requirements, however we are unable to guarantee dishes are completely allergen free*

*An optional gratuity of 12.5% will be added to the total bill and shared by the whole team. We accept card payments only*

@bancone.pasta