



SET LUNCH MENU

2 COURSE MENU £19.50 / 3 COURSE MENU £24.95

STARTER

Burrata con Pomodorini

Burrata cheese with cherry tomatoes and onions

Sardine Marinate con Crostino

Sardines marinated in a sweet and sour sauce served on a bed of pan-fried courgette and crostini

Minestrone

Traditional Italian vegetable soup **V**

Polpette al Sugo

Our chefs' homemade beef, lamb and pork meatballs served in a spiced tomato sauce

MAIN

Tagliolini Pomodoro e Grana Padano **V**

Fresh Tagliolini served in a rich tomato and basil sauce topped with cherry tomatoes and finished with Grana Padano cheese

Gnocchi alla Sorrentina

Hand shaped potato gnocchi served in a rich tomato sauce topped with mozzarella and Grana Padano cheese **V**

Filletto Di Branzino

Fresh wild sea bass served on a bed of mash potato and mixed seasonal vegetables

Pollo Milanese

Breaded chicken breast with a mixed garden salad

Pizza Margherita

Roman style thin crust pizza topped with tomato sauce, Fiordilatte mozzarella and EVOO **V**

Pizza Piccante

Roman style thin crust pizza topped with tomato sauce, Fiordilatte mozzarella, Spianata Calabrese salami, roasted peppers, 'ndjua and fresh chillies

Pizza Acciughe, Burrata e Pomodorini

Roman style thin crust pizza topped with Fiordilatte mozzarella, anchovies, burrata and cherry tomatoes

DESSERT

Torta Nocciola e Arancia Candite **GF**

Homemade hazelnut cake made from almond flour infused with orange and candied fruit **V**

Panna Cotta con Frutti di Bosco

Banca's rich and creamy panna cotta served with a delicate mixed berry coulis **V**

Gelato e Amarena Cherries

Soft serve Fiordilatte ice cream topped with Amarena cherries

Please always inform your server of any allergies or intolerances before placing your order.

V=Vegetarian / **GF**=Gluten Free