OSTRICHE

Scottish Cumbrae Oysters GF
Balsamic shallot vinegar, tabasco, Prosecco granita
x2 5.50 x4 10.50 x8 20.50

Zucchini fritti V
Our signature thinly hand cut lightly floured and deep fried zucchini
8.50

PER INIZIARE

Crudo di astice Lobster ceviche, blood orange & lemon balm 14.00

Carpaccio di polpo Apulian octopus carpaccio with blood orange mousse & pickled fennel 13.00

Tartare di pomodoro VG Heritage tomatoes, avocado mousse, basil oil & crust 7.00

Tartare di salmone Cured salmon, salmon roe, sour cream, dill, caper berries & sun-dried tomatoes 10.00

Arancini al tartufo V Crispy risotto balls, fiordilatte, truffle & black garlic 9.00

Stracciatella al tartufo e miele V Creamy stracciatella cheese, truffle honey & pistachio tuile 9.00

Bruschetta con gamberi piccanti H Homemade baguette topped with dynamite prawns, 'nduja & salsa verde 14.00

Antipasto Banca di Roma Chef's selection of cured meats, cheeses & breads 13.50pp

Fritto misto Fried baby calamari, crispy salami, padron peppers, king prawns & black aioli 11.50

Crocchette prosciutto di parma Parma ham croquette, Grana Padano & truffle aioli 9.50

Capesante tre colori Pan seared scallops, three colours purée & 'nduja dressing 13.50

Zuppa del giorno V Soup of the day 6.00

PRIMI

Spaghetti alla carbonara con tonno rosso Homemade pasta with egg yolk, Grana Padano & fresh red tuna 21.50

Pappardelle con guancia di manzo Homemade pasta with braised ox cheek, tomato sauce, beef jus & Grana Padano 26.00

Capellini al tartufo V Homemade pasta with seasonal truffle & aged Grana Padano 22.50

Raviolo all'astice Homemade pasta stuffed with lobster & ricotta, garnished with seasonal leaves & courgette spaghetti, in a creamy shellfish bisque 29.50

Cannelloni ripieni di granchio Homemade pasta filled with crab & mascarpone, on a bed of poached leeks with a butter emulsion 24.50

Linguini ai gambero rosso Homemade pasta with red prawns, wine butter sauce & rocket 27.50

Bucatini cacio e pepe V Homemade pasta with mascarpone, pecorino cheese & black pepper 18.50

Wagyu beef lasagne 22.50

Paccheri primavera V GF VG* Homemade pasta with a cherry tomato, piquillo peppers, zucchini & tomato sauce 16.50

Risotto con asparagi e piselli V Risotto served with green asparagus, Grana Padano, garden peas & quail eggs 17.50

The one & tortelli V Homemade pasta stuffed with ricotta cheese, beetroot leaf, served in a sage butter creamy sauce 19.50

HOUSE SPECIALS

Insalata Caesar V*
Baby gem, anchovies, Caesar dressing, soft egg, pancetta & chicken – prepared & served at the table **19.50**pp

La grande Roman carbonara (minimum 2)
Fresh fettuccine served at the table in a pecorino wheel with crispy guanciale, egg yolk & black pepper **21.50**pp

Branzino al sale (serves 2)
Sea bass baked in a salt crust,served with fresh salad & roasted potatoes – prepared & served at the table **55.00**

Pizza nera wagyu e oro
Black pizza, tomato sauce, fiordilatte, wagyu beef carpaccio & gold leaf
Limited availability every day **45.00**

THE CHEF'S SELECTION

Our kitchen continually crafts new dishes to complement the Banca di Roma experience. Scan here to explore the Chef's current selection of exclusive, off-menu features.

Available on Friday & Saturday only.

Please inform your server of any allergies or intolerances before placing your order.
V=Vegetarian / V*=Vegetarian available / VG=Vegan / VG*=Vegan available
GF=Gluten free / GF*=Gluten Free available / H=Hot
A discretionary 12.5% service charge is added to your bill, shared between our team.

CARNE

PIRA OVEN: All our meats are grilled to order in our Pira Charcoal Oven

Filetto di manzo 38 day aged 250g Scottish beef fillet served with your choice of sauce & side 39.50

Bistecca alla fiorentina (serves 2) 38 day aged 1kg beef T-bone steak served with rocket & Grana Padano, with your choice of sauce and side 89.50

Saltimbocca di maiale Sous vide pork tenderloin, served saltimbocca style with Parma ham, sage, poached vegetables & veal emulsion 27.50

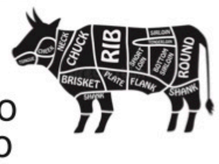
Cotoletta di vitello Breaded veal chop pan fried, served with a rocket & Grana Padano salad 34.50

Involtini di pollo farciti con prosciutto e formaggio Breaded & pan fried chicken filled with Parma ham & fiordilatte, with zucchini spaghetti & white asparagus 26.50

PRIME CUTS

PIRA OVEN: All our meats are grilled to order in our Pira Charcoal Oven

38 days aged beef selection from our cabinet.
Served with your choice of sauce



T-Bone steak 1 kg **80.00**
Porterhouse steak 1 kg **85.00**
Ribeye on the bone 500g **55.00**
Sirloin on the bone 500g **55.00**

PESCE

PIRA OVEN: All our fish are grilled to order in our Pira Charcoal Oven

Merluzzo alla griglia Grilled Atlantic cod supreme, served with salmon caviar, buerre blanc & seasonal salad 26.00

Branzino fritto con caponata siciliana Breaded sea bass, fried & served with sicilian caponata & homemade aioli tartare 24.50

Salmone scottato in padella Pan fried salmon, served with fennel salad, herb gnocchi & butter emulsion 24.50

Coda di rospo alla griglia Grilled monkfish tail, tuscan sauce & seasonal salad 28.50

SALSE

Peppercorn sauce V GF	3.50
Blue cheese sauce GF	3.50
Mushroom sauce V	3.50
Red wine jus V GF	3.50

CONTORNI

Buttered mash V	6.00
New roasted potatoes V VG	7.00
Seasonal salad V VG	6.00
Grilled asparagus V VG	8.50
French fries V VG	6.50
Sautéed spinach V VG	7.50
Truffle mash V	8.00
Lemon & lime mash V	7.00

PIZZA

THIN AND CRISPY ROMAN STYLE PIZZA

Margherita Tomato sauce, mozzarella, grated parmesan, basil, EVOO 14.00

Mamma margherita Tomato sauce, buffalo mozzarella, basil, grated parmesan, EVOO 17.50

'Nduja Tomato & 'nduja sauce, Spianata Calabrese salami, mozzarella, fresh ricotta, basil 18.50

Piccante Tomato sauce, fiordilatte mozzarella, Spianata Calabrese salami, spicy honey, grated parmesan 17.50

Parma Tomato sauce, burrata, 24 month aged Parma ham, black olive powder, basil, EVOO 18.50

Capricciosa Roma Tomato sauce, burrata, 24 month-aged Parma ham, fried egg, roast artichokes, mushrooms, black olive powder, basil, EVOO 19.50

Pollo Chicken, tomato sauce, fiordilatte mozzarella, spicy honey, pesto 19.50

Carbonara Guanciale, carbonara sauce, pecorino cheese, black pepper 17.50

Nerano Zucchini sauce, mozzarella, smoked pancetta, fried zucchini, basil, grated parmesan 18.50

Ortolana V VG* Zucchini sauce, mozzarella, yellow & red datterini tomatoes, zucchini, peppers, broccoli,fresh mint 18.50

SIGNATURE FOCACCIA

Arrabbiata VG Homemade garlic sauce and chilli threads 8.50

Marinara VG Slow cooked tomato sauce, homemade garlic sauce, oregano, black olive powder, basil & EVOO 8.50

Truffle V Butter sauce, fresh black truffle and parmesan cheese 13.50

Parma Burrata, 24 month-aged Parma ham, pesto, EVOO 14.50

Sea salt & rosemary VG 7.50
Garlic & extra virgin olive oil VG 7.50
Garlic & chilli oil VG 7.50
Garlic butter & Grana Padano cheese 9.00
Parma ham, buffalo mozzarella & balsamic glaze 14.50