



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**

Please inform your server of any allergies or intolerances before placing your order and feel free to ask about gluten-free, vegan or vegetarian options.

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.



Spaghetti alla carbonara con tonno rosso

Homemade pasta with egg yolk, Grana Padano & fresh red tuna **21.50**

Classic carbonara with guanciale available on request

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

Homemade pasta with a cherry tomato, piquillo peppers, zucchini & tomato sauce **16.50**

Risotto con asparagi e piselli

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**



Insalata Caesar V*

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

La grande Roman carbonara (minimum 2)

Fresh fettuccine served at the table in a pecorino wheel with crispy guanciale, egg yolk & black pepper **21.50pp**

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



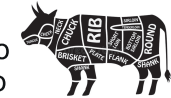
PIRA OVEN: All our meats are grilled to order in our Pira Charcoal Oven
38 days aged beef selection from our cabinet. Served with your choice of sauce

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**



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, beurre blanc & seasonal salad **26.00**

Branzino fritto con caponata siciliana

Breaded sea bass, fried & served with sicilian caponata & homemade aioli tartare **24.50**

Salmon 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**



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**

Involtilini di pollo farciti con prosciutto e formaggio

Breaded & pan fried chicken filled with Parma ham & fiordilatte, with zucchini spaghetti & white asparagus **26.50**



Peppercorn sauce V GF **3.50**

Blue cheese sauce GF **3.50**

Mushroom sauce V **3.50**

Red wine jus V GF **3.50**



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**

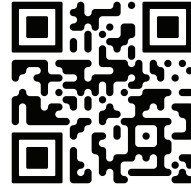
Lemon & lime mash V **7.00**



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.



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 **17.00**

'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, roasted 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 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**