



BAR FOOD
DESSERTS
COFFEE

BAR FOOD

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

Tartare di Salmone **GF*** 10.00
Cured salmon, salmon roe, sour cream, dill, caper berries & sun-dried tomatoes.

Arancini al Tartufo 9.00
Crispy risotto balls, fior di latte, truffle & black garlic

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

Pizza Nera Wagyu e Oro
Black pizza, fior di latte, Wagyu beef carpaccio & gold leaf
45.00
(Limited availability everyday)

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

Prosciutto di Parma 10.50
24-month cured Parma ham.

Parma Ham & Buffalo Mozzarella Focaccia 14.50
Finished with balsamic glaze.

Sea Salt & Rosemary Focaccia **VG** 7.50

Olive di Nocellara **VG GF** 4.50

French Fries **V** 6.50

Please always inform your server of any allergies or intolerances before placing your order.
V=Vegetarian / **VG**=Vegan / **GF**=Gluten Free / **GF***=Gluten Free available

DESSERTS

Stracciatella Lava Tiramisù **V** 9.50
Classic tiramisu with stracciatella served with mascarpone cream & cocoa

Caravaggio Coconut Cheesecake **V** 10.50
Silky coconut cheesecake presented as an edible canvas. Served with four "paint" sauces and a Malibu rum rinse for guests to paint their own masterpiece

Sabayon **GF** 9.00
Velvety sabayon served with a scoop of salted caramel ice cream

Banca's Sticky Toffee Pudding **V** 8.50
Warm date pudding served with a rich toffee sauce and double salted caramel cream

A selection of sorbets **VG** 8.00
Ask your server – 3 scoops

FOR SHARING
The Cookie **V**
A warm chewy chocolate chip cookie served with pecans, vanilla ice cream and a salted caramel sauce 13.50

COFFEE & TEA

Cappuccino 4.00
Latte 4.00
Flat White 4.00
Macchiato 3.50
Espresso 3.00
Double Espresso 3.50
Americano 3.50
Mocha 5.50
Liqueur Coffees 10.00
Hot Chocolate 4.50
English Breakfast 4.00
Earl Grey 4.00
Green Tea 4.00
Peppermint 4.00
Fresh Mint Tea 4.00
Lemon & Ginger 4.00
Camomile Tea 4.00



COCKTAILS
WINES
SPARKLING & CHAMPAGNE

COCKTAILS

ALL CLASSICS AVAILABLE ON REQUEST

GIN

1	Seville Spritz Tanqueray Seville, Lemon Juice, Prosecco, Soda	12.00
2	Royale 75 Tanqueray London Dry, Lemon Juice, Chambord, Prosecco	12.50
3	Summer Solstice Damson Gin Liqueur, Drambuie, Lemon Juice, Strawberry Syrup, St Germain, Mediterranean Tonic	12.50
4	Raspberry Collins Tanqueray London Dry, Raspberry Liqueur, Lemon Juice, Soda	12.00
5	Nestled Negroni Tanqueray Flor De Sevilla, Triple Sec, Dry Vermouth	12.00
6	Love Heart Spritz Raspberry Gin, Lemon Juice, Lemonade, Grenadine	12.00

VODKA

7	Citrus Sling Absolut Mango, Lime Juice, Mango, Ginger	12.50
8	Nutella Absolut Vanilla Vodka, coffee liqueur, Hazelnut Syrup, Frangelico, Espresso.	12.50
9	Social Smash Ciroc Red Berry, Lime Juice, Raspberry, Mint, Soda	12.50
10	Giglio Bianca Citrus Vodka, St Germain, Lychee, Citrus, Egg White	13.00
11	Lush Aurora Raspberry Vodka, Midori Melon, Pineapple, Yuzu Jam, Citrus	13.00

COCKTAILS

WHISKY

12	Butterscotch Reserve Sour Woodford Reserve, Butterscotch Liqueur, Passion Fruit, Madagascar Vanilla, Egg White	14.00
13	Take the Night Away Maker's Mark Bourbon, Cognac, Sweet Vermouth, Benedictine, Peychaud Bitters, Angostura Bitters	13.50
14	JW Peach Highball Johnnie Walker Black Label, Peach Syrup, Ginger Ale	14.00
15	Celestic Bloom Maker's Mark, St Germain, Yuzu, Elderflower cordial, Sparkling water	13.50

RUM

16	Grandbay Punch Havana 3yrs, Peach Schnapps, Raspberry Purée, Citrus, Honey	12.50
17	QPR Havana Club 3 Years, Sweet Vermouth, Lime Juice, Grenadine, Angostura Bitters	12.00
18	Captain Stormy Kraken, Lime, Honey, Ginger Beer	12.50
19	Samba do Amor Cachaca, Passoa, Passion fruit, Citrus	12.50

TEQUILA / MEZCAL

20	Naked & Famous Mezcal, Aperol, Yellow Chartreuse, Lime Juice	14.50
21	Guadalajara Sipper Mezcal, Green Chartreuse, Maraschino Liqueur, Pineapple Juice, Lime Juice	15.50
22	Azzurro Cazcabel Blanco, Blue Curacao, Lime Juice, Agave Syrup, Soda	13.50
23	Nocturna Alchemy Mezcal, Italicus, Antica Formula, Grapfruit Oil	14.00
24	Miel de Quetzal Honey Tequila, Pineapple, White Peach, Citrus	13.00

COCKTAILS

SPRITZ

25	Strawberry ArtSpritz ArtSpritz, Strawberry, Prosecco, Soda	12.00
26	The Hugo Spritz The Hugo made with St Germain, Fresh Mint, Fevertree Soda, and Prosecco	12.00
27	The Original Spritz Prosecco Tosti, ArtSpritz, soda water, garnished with a slice of orange	12.00
28	Banca di Roma Spritz Our Signature Spritz made with Luxardo limoncello, St Germain, Fevertree Soda and Prosecco Tosti	13.50

NON ALCOHOLIC

29	Vanilla Shakerato Vanilla syrup, Oat Milk, Espresso	9.00
30	MangNo Daiquiri Seedlip Spice, Lime Juice, Mango	9.00
31	ArtSpritz ZERO ArtSpritz 0.0%, Soda Water, garnished with a Slice of Orange	9.00

BEERS

Menabrea Draught (Pint)	8.25
Birra Moretti (Bottle)	5.95
Peroni Red (Bottle)	5.95
Angelo Poretti (Bottle)	5.95
Peroni (Bottle)	5.95
Moretti 0% (Bottle)	5.50

WINE

White	Glass 175ml	Bottle 750ml
Maturano Frusinate IGP Antica Tenuta Palombo, 2024	10.00	39.00
Sauvignon Blanc IGP Linea Ducale Antica Tenuta Palombo, 2024	10.50	40.00
Pinot Grigio Franz Haas, Alto Adige, 2024	10.00	39.00
Chardonnay DOC i someliere, 2024	9.50	38.00
Rosé	Glass 175ml	Bottle 750ml
Rosa Invidiata Rosato Frusinate Antica Tenuta Palombo, 2023	9.00	36.00
Pinot Grigio delle Venezie DOC Cantina Levorato	8.50	34.00
Red	Glass 175ml	Bottle 750ml
Merlot Antica Tenuta Palombo, 2020	10.50	40.00
Atina DOP Cabernet Antica Tenuta Palombo, 2024	10.00	39.00
Primitivo di Manduria DOP Archidamo 2022	12.00	45.00
Dolcetto DOC i someliere, 2023	9.50	38.00
Barolo Toriasco, 2019	21.00	80.00

SPARKLING & CHAMPAGNE

Italian Sparkling	Glass 125ml	Bottle 750ml
Amantata Spumante Extra Dry , Antica Tenuta Palombo NV	7.50	36.00
Prosecco Tosti Brut DOC	7.50	36.00
Primis Spumante Classico' <i>Highly recommended</i> Extra Brut, Antica Tenuta Palombo NV		42.50
Ferrari Riserva Lunelli Trentino–Alto Adig, 2016		150.00
Sparkling Rosé	Glass 125ml	Bottle 750ml
Prosecco Tosti Rosé DOC	7.50	36.00
Ferrari `Perlé Rosé Riserva Trentino–Alto Adige, 2018		110.00
Champagne	Glass 125ml	Bottle 750ml
Moët & Chandon Imperial Brut	16.00	90.00
Krug, Grande Cuvée NV France		325.00
Dom Perignon 2013		295.00
Champagne Rosé		Bottle 750ml
Moët & Chandon Rosé Imperial Brut		100.00
Cuvée Rosé, Laurent–Perrier NV		140.00