



### 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**



### Crudo di Sicilia **GF**

Salmon, red tuna, sea bass, lime oil, popcorn capers, spring onion **13.50**

### Sopressa Veneta

Aged Italian salami, capers, cornichons, wholegrain mustard, tartare dressing **12.00**

### Tartare di pomodoro **VG**

Heritage tomato tartare, avocado gazpacho, basil oil, crisp crostino **9.00**

### Prosciutto di Parma bonbons

Creamy Parma ham bonbons, Wagyu bresaola, spicy tomato powder **11.00**

### Arancini al tartufo **V**

Crispy risotto balls, fiordilatte, fresh truffle & black garlic **9.00**

### Burrata e barbabietola **V GF**

Creamy burrata, roasted heritage beetroot, honey, musica bread, puttanesca **10.00**

### Bruschetta straciatella

Crisp bruschetta, roasted peppers, Parma ham, pine nuts, straciatella cheese & balsamic glaze **9.00**

### Antipasto Banca di Roma **GF**

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**

### Mortadella & 'nduja panzarotto

A pocket of fried dough stuffed with mortadella, spicy 'nduja cream and Grana Padano **8.50**

### Capesante tre colori **GF**

Pan seared scallops, three colours purée & 'nduja dressing **13.50**

### Zuppa del giorno **V\***

Soup of the day **7.00**

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.



### CLASSICI DI ROMA

*Our twist on Rome's most famous plates*

#### Spaghetti alla carbonara con tartufo V

Homemade pasta with egg yolk, Grana Padano & fresh black truffle 21.50

*Classic carbonara with guanciale available on request*

#### Bucatini cacio e pepe V

Homemade pasta with mascarpone, pecorino cheese & black pepper 18.50

#### Rigatoni Wagyu all' Amatriciana

Homemade pasta, Wagyu beef, spicy tomato sauce, Grana Padano 22.50

#### Pappardelle con guancia di manzo GF

Homemade pasta with braised ox cheek, tomato sauce, Barolo wine, beef jus & Grana Padano 24.50

#### Capellini al tartufo V

Homemade pasta with fresh truffle & aged Grana Padano 22.50

#### Linguine astice e granchio GF

Homemade pasta with poached lobster, Devon crab, white wine butter sauce 29.50

#### Cannelloni ai funghi V

Fresh homemade pasta filled with porcini mushrooms, ricotta cheese, aged parmesan in a mushroom bisque 22.50

#### Farrotto ai gamberi rossi

Creamy barley, red king prawns, lobster bisque 27.50

#### Lasagne verde

Fresh egg pasta layered 7 times with a rich beef ragù and bechamel, topped with Grana padano fondue 23.50

#### Paccheri Saporì d'Autunno V GF VG\*

Homemade pasta, wild mushrooms, roasted peppers, zucchini, capers, slow-cooked tomato sauce 17.50

#### Risotto ai calamari e lime GF

Baby squid, confit lime, lime oil 18.50

#### The one & tortelli

Homemade pasta stuffed with duck ragù and 'nduja, served in a green apple butter sauce 19.50



#### Insalata Caesar V\* GF

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

#### 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

#### Dover sole alla Siciliana GF (to share)

Grilled Dover sole, Sicilian capers, fresh salad, roasted potatoes - finished tableside 59.50

#### Chateaubriand della casa 500g GF (to share)

38-day aged beef, served with two sauces and your choice of side 74.50

#### Pollo limone (to share)

Chicken outlets lightly floured & pan-fried. Amalfi lemon, butter and white wine sauce, served with lemon & lime mash and fresh salad 42.50



Our beef comes from Aubrey Allen, the Royal Warrant holding butcher trusted by Britain's best kitchens.

Aged 38 days and seared over charcoal in our Pira Oven - for a char you only get over live coals.

Boston Rib 500g GF (on the bone) 60.00

Porterhouse steak on the bone 1kg (to share) 85.00

Ribeye on the bone 500g GF 55.00

Sirloin on the bone 500g GF 55.00

Beef fillet 280g GF 35.00



Served with a sauce of your choice and a side of buttered mash or fries



#### Lobster roll

Poached lobster, beurre blanc, toasted brioche, house crisps 33.50

#### Branzino del mediterraneo GF

Pan-fried sea bass, celeriac purée, handmade gnocchi, Sicilian caponata, crispy artichoke 24.50

#### Salmon ai carciofi GF

Pan-seared salmon supreme, artichoke purée, tenderstem broccoli, dill crust, lemon butter emulsion 22.50

#### Rombo con gamberi rossi GF

Grilled turbot, red prawns, white wine cream sauce, with a side of your choice 36.50

#### Saltimbocca di maiale GF

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

#### Agnello pistacchio & menta GF

Roasted rack of lamb, trio of purées, pistachio & mint crust, veal jus 31.50

#### Suprema di pollo GF

Pan-seared chicken supreme, Soubise, seasonal vegetables, tarragon jus 26.50

#### Costata di Manzo GF

30 day aged 225g Scottish Ribeye steak served with lime potato purée, porcini mushroom sauce 34.50



Buttered mash V GF 6.00

New roasted potatoes V VG 7.00

Seasonal salad V VG GF 6.00

Grilled tenderstem broccoli V VG GF 8.50

French fries V VG GF 6.50

Sautéed fine beans V VG GF 7.50

Truffle mash V GF 8.00

Lemon & lime mash V GF 7.00



Peppercorn sauce V GF 3.50

Blue cheese sauce GF 3.50

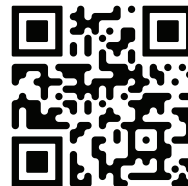
Mushroom sauce V GF 3.50

Red wine jus V GF 3.50

## 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, fiordilatte, 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, fiordilatte, fresh ricotta, basil **18.50**

#### Piccante

Tomato sauce, fiordilatte, 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

Tomato sauce, fiordilatte, chicken, spicy honey, pesto **19.50**

#### Carbonara

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

#### Nerano

Tomato sauce, mozzarella, smoked pancetta, fried zucchini, basil, grated parmesan **18.50**

#### Ortolana **V VG\***

Tomato 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**