

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 pesce **GF**

Raw and marinated salmon, red tuna & sea bass with lime oil, popcorn capers, spring onion **13.50**

Sopressa Veneta **GF***

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 stracciatella

Crisp bruschetta, roasted peppers, Parma ham, pine nuts, stracciatella 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 **9.00**

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 **23.50**

Capellini al tartufo V

Homemade pasta with fresh truffle & aged Grana Padano **22.50**

Linguine astice e granchio

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 ragu and bechamel, topped with Grana padano fondue **19.50**

Paccheri Saporì d'Autunno V 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 ragu and nduja, served in a green apple butter sauce **19.50**

HOUSE SPECIALS

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 your choice of two sauces and two sides **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**

DRY AGED CUTS

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

SECONDI

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**

Salmone 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**

Costato di manzo GF

30-day aged 280g Scottish Ribeye steak served with lime potato purée, porcini mushroom sauce **34.50**

CONTORNI

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**

SALSE

Peppercorn sauce V GF **3.50**

Blue cheese sauce GF **3.50**

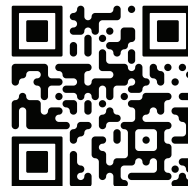
Mushroom sauce V GF **3.50**

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**