

## White Wine

By the Bottle

### Las Condes Sauvignon

Intensely floral with elderflower tones and a grassy quality. The palate reflects the same fruit profile with a crisp acidity and a touch of citrus fruit on the finish. This is a dry white with a medium body **£13.00**

### Castillo Monjardin Chardonnay

Upfront and intense aromas of green apple. The mouthfeel is powerful, unctuous and rich with well-blended hints of acidity and sweetness. Pleasant lingering finish **£15.00**

### Organic Pinot Grigio Terramore

A complex, minerally Pinot Grigio from 100% organically grown grapes **£17.00**

### Beronia Rioja Blanco

Made from 100% Viura with no oak contact, this super tasty white Rioja is fantastically bright with flavours of green apple, mango and a bright citrusy finish **£19.00**

### First Dawn Sauvignon Blanc, New Zealand

A classic Kiwi Sauvignon Blanc, packed with vibrant citrus and grassy flavours along with refreshing acidity and a crisp, dry finish **£19.00**

### Gavi Salluvii Docg Casterlari Bergaglio

Produced from the grapes of several vineyards "Salluvii" refers to the ancient names of the Gavi region. Clean and fresh with aromas of fruit and a good mouth feel **£20.00**

## Pints of Beer

Prahva **£3.50**  
Staropramen **£4.00**

## Bottled Beer

Peroni Rosso **£3.00**  
Birra Moretti **£3.00**

## Soft Drinks

330ML CANS **£1.50**  
COKE, DIET COKE, SPRITE,  
FANTA ORANGE,  
SAN PELLEGRINO LEMONATA,  
ARANCIATA ROSSA

# BANCO

BAR & KITCHEN

## Takeaway Menu

### Desserts

<b>Tiramisu</b> Home Made Italian Trifle	<b>£5.00</b>
<b>Sticky Toffee Pudding</b> Served Hot With Ice Cream	<b>£5.00</b>
<b>Bombolini</b> Deep Fried Dough, Cinnamon Sugar, Nutella Dip	<b>£5.00</b>
<b>Chocolate Brownie</b> Served With Vanilla Ice Cream	<b>£5.00</b>

### Prosecco

#### Botter Prosecco Spumante Doc

Pale yellow colour with fine perlage. Delicately fruity, slightly aromatic bouquet. Well-balanced and light bodied **£24.95**

### Rosé Wine

By the Bottle

#### Ca'lunghetta Pinot Grigio Rosato

An excellent example of Pinot Grigio that is fuller in the mouth than most Italian Pinot Grigio. This has good weight, minerality and stone fruit flavours on the palate and finish **£15.00**

#### Zinnia Zinfandel Rose, USA

An easy drinking wine with aromas of fresh red berry fruits and flavours of ripe watermelon and sweet red apples **£15.00**

**Cocktail of the Week**  
**£5.00**

## Red Wine

By the Bottle

### Las Condes Merlot

An attractive nose with ripe red and stone fruits overlaid with a herbal quality. On the palate these develop to show ripe plum and prune flavours with accessible structure **£13.00**

### Cosmina Pinot Noir

Gorgeous flavours Dark, rich and potent with layers of complex black cherry, raspberry and cinnamon. Spicy aromas with a lingering aftertaste **£15.00**

### Caleo Montepulciano D'abruzzo

Deep, ruby red colour with violet highlights and a pleasant and fruity bouquet. Dry and round on the palate with hints of red fruit. The finish is medium bodied with soft tannins and good acidity **£17.00**

### Goyenechea Malbec Mendoza

A nose of spicy mocha underlines the open fruitiness of the Malbec grape. The taste is rich and vibrant with dark, red fruits **£19.00**

### Negroamaro Schola Sarmenti

A rich, intense, deeply fruity red from sunny Puglia. Full of blackberries, blackcurrants and spice. Long and velvety **£20.00**

### Marques De Vitoria Rioja

Attractive cherry - red evolving to ruby-red/ The nose shows warmth with dry notes from the barrel; vanilla and cinnamon. Background of blackberries and strawberries. Well-structured in the mouth with light tannins. Long finish, where the oak predominates **£18.00**

### Barolo Araldica

With all the tell tale Barolo characteristics of tobacco, leather and rose scented aromas from the Nebbiolo. This wine is pleasingly plump fruit, round silky texture and a long luxurious finish. **£25.00**

### Amarone Classico Domini Veneti

With gentle aromas of lavender and violets, this wine is full bodied and rich. With classically Italian black cherry flavours and complexity from bitter chocolate and prunes **£35.00**

## Breads

<b>Bruschetta Classica</b>	<b>£6.50</b>
Sliced Italian Bread, Chopped Tomatoes, Red Onion, Rocket, Olive Oil, Balsamic Glaze	
<b>Focaccia</b>	<b>£6.50</b>
Italian Flat Bread, Rosemary, Olive Oil, Sea Salt	
<b>ADD CHEESE</b>	<b>£1.00</b>
<b>Crostino Nduja</b>	<b>£7.50</b>
Sliced Italian Bread, Nduja Paste, Goats Cheese, Rocket, Balsamic Glaze	
<b>Garlic Bread</b>	<b>£3.00</b>
Toasted Italian Bread, Garlic Butter, Olive Oil	
<b>ADD CHEESE</b>	<b>£1.00</b>

## Primi Piatti

<b>Minestrone (GF) (V)</b>	<b>£3.50</b>
Freshly Prepared Italian Classic, Crusty Bread/GF Bread	
<b>Panko Prawns</b>	<b>£7.50</b>
Fried Breaded King Prawns, Sweet Chilli Tomato Dip	
<b>Gambas Pil Pil (GF)</b>	<b>£7.95</b>
King Prawns, Garlic, White Wine, Sweet Chilli, Crostino/GF Bread	
<b>Banco House Pate</b>	<b>£6.50</b>
Chutney, Toasted Italian Bread	
<b>Crostino Gamba</b>	<b>£7.95</b>
Toasted Italian Bread, Olive Oil, Garlic, King Prawns, Chilli, Rocket	
<b>BBQ Ribs (GF)</b>	<b>£6.50</b>
Sticky Tomato, Chilli, BBQ Sauce	
<b>Cozze Banco (GF)</b>	<b>£6.95</b>
Fresh Mussels With White Wine, Garlic Butter & Cream or Tomato, Chilli & Garlic, Crusty Bread/GF Bread	
<b>Goats Cheese Salad (GF) (V)</b>	<b>£7.50</b>
Baked Goats Cheese, Caramelised Red Onion, Balsamic, Honey & Walnut Salad	
<b>Mozzarella Fritti (V)</b>	<b>£6.50</b>
Deep Fried Breaded Mozzarella, Garlic Mayo Dip	
<b>Chicken Tempura</b>	<b>£6.95</b>
Light Chilli & Corriander Batter, Sweet Chilli Tomato Dip.	
<b>Tuscan Meatballs</b>	<b>£6.95</b>
Fresh Herb Ground Beef & Pork Meatballs, Parmesan, Napoli Sauce, Garlic Crostino	
<b>Prawn Cocktail</b>	<b>£7.95</b>
Baby Gem, Atlantic Prawns, Marie Rose Sauce, Lemon, Crusty Bread	
<b>Calamari Fritti</b>	<b>£7.50</b>
Crispy Floured Tender Squid, Garlic Mayo	

## Secondi

<b>Sri Lankan Style Curry</b>	
Sri Lankan Style Curry, Lemongrass, Onions, Garlic, Chilli, Lime, Tomato, Coconut Milk, Rice, Naan/GF Bread	
<b>Vegetable</b>	<b>£11.95</b>
<b>Chicken</b>	<b>£12.95</b>
<b>King Prawn</b>	<b>£13.95</b>
<b>Stroganoff</b>	
French Mustard, Onons, Cream, Tomato, Mushrooms, Paprika, Brandy, Red Wine, Rice	
<b>Beef</b>	<b>£17.95</b>
<b>Chicken</b>	<b>£15.95</b>
<b>Chicken Milanese</b>	<b>£14.95</b>
Chicken, Lemon Parmesan Breadcrumbs, Pasta Napoli, Rocket	
<b>Chicken Parmigiana</b>	<b>£14.95</b>
Chicken, Lemon Parmesan Breadcrumbs, Pasta Napoli, Rocket	
<b>Pollo Supreme</b>	
<b>Limone</b>	<b>£16.50</b>
Garlic, White Wine, Lemon, Fresh Rosemary, Butter	
<b>Peppe</b>	<b>£16.50</b>
Peppercorn Sauce	
<b>Di Parma</b>	<b>£16.50</b>
Stuffed With Mozzarella & Parma Ham, Roasted Napoli Sugo	

All of the above served with skinny fries or mash

## Pizza

Our pizza's are made using fresh tomatoes and Mozzarella. Additional Toppings, Ask Your Waiter

<b>Margherita</b>	<b>£7.00</b>
Tomato, Basil	
<b>Pepperoni</b>	<b>£8.95</b>
Hot Sausage	
<b>Hawaii</b>	<b>£8.95</b>
Ham, Pineapple	
<b>Goats Cheese</b>	<b>£9.50</b>
Goats Cheese, Honey, Mixed Peppers, Rocket	
<b>Di Parma</b>	<b>£12.95</b>
Parma Ham, Parmesan	
<b>Toscana</b>	<b>£8.95</b>
Roasted Mediterranean Vegetables, Rocket	
<b>Calabrese</b>	<b>£11.50</b>
Chicken, Nduja Paste, Red Onion	
<b>BBQ Smokehouse</b>	<b>£11.50</b>
Chicken, Crispy Bacon, Mixed Peppers, Red Onion, BBQ Sauce	
<b>Extra Toppings</b>	
Chicken, Ham, Chorizo, Pancetta, Pepperoni	
	<b>£2.00</b>
Mushrooms, Peppers, Pineapple, Red Onion, Mozzarella	
	<b>£1.00</b>

## House Specialities

<b>Lamb Shank (GF)</b>	<b>£15.95</b>
Braised Leg Of Lamb, Vegetables, Mash, Rosemary Red Wine Jus	
<b>Ragu</b>	<b>£14.95</b>
Tagliatelle, Slow Roasted Shin of Beef, Tomato, Beef Jus, Garlic, Red Wine, Parsley, Parmesan	
<b>Gamberoni</b>	<b>£14.95</b>
King Prawns, Chilli, Garlic, Fennel, Lobster Bisque, Olive Oil, Linguine	
<b>Veal Milanese</b>	<b>£18.95</b>
Veal Escalope, Lemon Parmesan Panko Breadcrumbs, Pasta Napoli, Rocket, Lemon	
<b>Veal Saltimbocca (GF)</b>	<b>£16.95</b>
Pan Fried Veal Escalope, Topped with Parma Ham, Lemon Sage Butter. Served with Mash or Skinny Fries	

## Pasta

Our pasta's are also available gluten free, please ask server for details

<b>Arrabiatta (GF) (V)</b>	<b>£9.50</b>
Napoli, Garlic, Chilli, Basil, Parmesan, Olive Oil	
<b>Salsiccia (GF)</b>	<b>£9.50</b>
Italian Sausage Ragu, Mixed Peppers, Onions, Chilli, Garlic, Parmesan	
<b>Meatballs</b>	<b>£10.50</b>
Meatballs, Chilli, Parmesan, Napoli, Garlic	
<b>Lasagne</b>	<b>£10.95</b>
Rich Beef & Pork Ragu, Bechamel, Mozzarella, Parmesan	
<b>Carbonara (GF)</b>	<b>£9.50</b>
Pancetta, Cream, Egg Yolk, Parmesan	
<b>Pomodoro (GF) (V)</b>	<b>£7.50</b>
Napoli, Basil, Garlic, Parmesan, Olive Oil	
<b>Toscana (GF) (V)</b>	<b>£8.50</b>
Tuscan Style Roasted Vegetables, Tomato, Garlic, Parmesan, Olive Oil	
<b>All'amatriciana (GF)</b>	<b>£8.50</b>
Chilli, Garlic, Onion, Pancetta, Napoli, White Wine, Parmesan	
<b>Salmone (GF)</b>	<b>£11.50</b>
Smoked Salmon, Cream, Napoli, White Wine, Garlic, Parmesan	
<b>Pollo Pesto (GF)</b>	<b>£11.50</b>
Chicken, Cream, Pesto, Asparagus, Parmesan	
<b>Tex Mex</b>	<b>£10.50</b>
Chicken, Chorizo, Napoli, Cream, Garlic, Parmesan	

## Sides

Skinny Fries £3.00 | Cajun Fries £3.50  
House Salad £2.95 | Dips £1.00