

## BANCONE MENU

'Bancone' is Italian for 'counter', the place at the heart of every great trattoria and cafe. Located downstairs at Luci and inspired by the grand cafes of Milan, our stunning 18-metre long marble 'bancone' counter showcases an incredible selection of delicious al forno baked goods, made fresh daily by our talented chefs.

### PIZZA AL TAGLIO

Topped with seasonal ingredients and served by the slice on our wooden pala

<b>Piccante</b>	<b>9.5</b>
Tomato Sauce, Fior di Latte, Spicy Salami	
<b>Rustica   v</b>	<b>8</b>
Potato, Stracchino, Taleggio, Rosemary	
<b>Margherita   v</b>	<b>7</b>
Tomato Sauce, Fior di Latte, Basil	
<b>Salamino  </b>	<b>8</b>
Tomato Sauce, Fior di Latte, Sweet Aged Salami	
<b>Zucchini   v</b>	<b>8</b>
Fior Di Latte, Zucchini	
<b>Ortolana   vg</b>	<b>8.5</b>
Tomato Sauce, Rocket, Vegan Nduja & Vegan Stracciatella Cheese, Cherry Tomato	
<b>Napoli</b>	<b>£8</b>
Tomato Sauce, Anchovies, Leccino Olives	
<b>Broccoli &amp; Smoked Mozzarella   v</b>	<b>9</b>
Tomato Sauce, Smoked Mozzarella, Broccoli	

### PIZZA NAPOLETANA

Served straight from our wood fired pizza oven, enjoy the rustic flavours of our Pizza Napoletana

 <b>Natale Pizza</b>	<b>25</b>
Gorgonzola, Taleggio cheese, smoked caviar, truffle	
<b>Margherita   v</b>	<b>13.5</b>
Tomato sauce, fior di latte mozzarella, basil, extra virgin olive oil, Grana Padano	
— VEGAN OPTION ALSO AVAILABLE —	
<b>Salsiccia E Friarielli</b>	<b>18.5</b>
Fior di latte mozzarella, smoked scamorza cheese, friarielli, Italian fennel sausage	
<b>Gorgonzola Taleggio E Tartufo   v</b>	<b>20</b>
Fior di latte mozzarella, taleggio, gorgonzola, fresh shaved truffle	
<b>Prosciutto Di Parma Riserva E Rucola</b>	<b>19</b>
Tomato sauce, fior di latte mozzarella, rocket, Parma ham, burrata	
<b>Calzone</b>	<b>20</b>
Smoked Ham, fontina cheese, fior di latte, porcini mushrooms, truffle oil	
<b>Piccante 2.0</b>	<b>17.5</b>
Tomato sauce, fior di latte mozzarella, nduja, spianata salami, spicy honey, basil, Grana Padano	

## HOT FOOD

Melanzane alla Parmigiana   v	£12
Lasagna Bolognese	£13
Chicken alla Diavola	£12.5
Ham & Mushrooms Gnocchi	£13
Roasted Potatoes with Rosemary   v	£6
Slow-cooked Beef Cheek	£13

## SALADS

Panzanella Salad   v	£10
Grilled Summer Vegetables   vg	£9
Tuna Salad	£12
Fusilli Pesto & Olives   vg	£10.5
Caprese Salad   v	£8
Chicken & Avocado	£13

## HOMEMADE FOCACCIA

Focaccia Cotto Ham	£7.5
Focaccia Caprese   v	£7.5
Focaccia Crudo Ham	£7.5

## SWEET TREATS

## BAKERY

Croissant	£2.75
Croissant with Vanilla Cream	£3.5
Croissant with Pistachio Cream	£4
Croissant with Chocolate Hazelnut	£3.75
Pane al Cioccolato	£3.5
Girella all Uvetta ( <i>Pain au Raisin</i> )	£3.75
Girella alla Cannella ( <i>Cinnamon Swirl</i> )	£3.75
Vanilla Veneziana ( <i>Vanilla Bun</i> )	£3.75

## PASTRY CAKE

Tiramisu'	£8
Lemon & Pistachio Tart	£7.5
Hazelnut Bigne	£6.5
Sicilian Cannolo	£6
Vanilla & Strawberry Macaron	£7.5
Mango & Passionfruit Exotic	£8.5
Raspberry Rose	£8.5
Blueberry Tart	£8.5
Chocolate Delice	£8

## COFFEE

Americano	£3.5	Macchiato	£3
Cappuccino	£3.75	Double Macchiato	£3.75
Latte	£3.75	Flat White	£3.75
Espresso	£2.75	Mocha	£3.75
Double Espresso	£3.5	Hot Chocolate	£3.75

All dishes may contain allergens. Please let your server know if you have any severe allergies or intolerances. Despite efforts to prevent cross-contaminations, we do use allergens in our kitchens and any of our dishes may contain traces of allergens. Our menus are sample menus and are subject to change.

All prices include VAT at the current rate and a discretionary service charge of 13.5% will be added to your bill. | v - vegetarian vg - vegan