

# Banksia

## TO SHARE OR NOT

|                                                      |    |
|------------------------------------------------------|----|
| Carpaccio of the day                                 | 9€ |
| Burrata with tomato compote,<br>foccacia and arugula | 9€ |

## FINGER BURNERS

|                                  |    |
|----------------------------------|----|
| Arancini "Cacio e Pepe" x3       | 6€ |
| Arancini "Tomatoes and Carne" x3 | 6€ |

## PINSA

|                                                                   |     |
|-------------------------------------------------------------------|-----|
| Pinsa with Truffled Ham, Burrata<br>and Arugula                   | 12€ |
| Pinsa with Spinach, Mascarpone,<br>Artichoke, Hazelnut & Parmesan | 11€ |

## CHEESE WHEEL PASTA

|                      |          |
|----------------------|----------|
| Pasta for one        | 10€      |
| Pasta for two        | 18€      |
| Guanciale supplement | +2€/pers |

## COLD CUTS

|                                                                              |     |
|------------------------------------------------------------------------------|-----|
| Charcuterie board with foccacia<br><i>A gourmet selection of cured meats</i> | 14€ |
|------------------------------------------------------------------------------|-----|

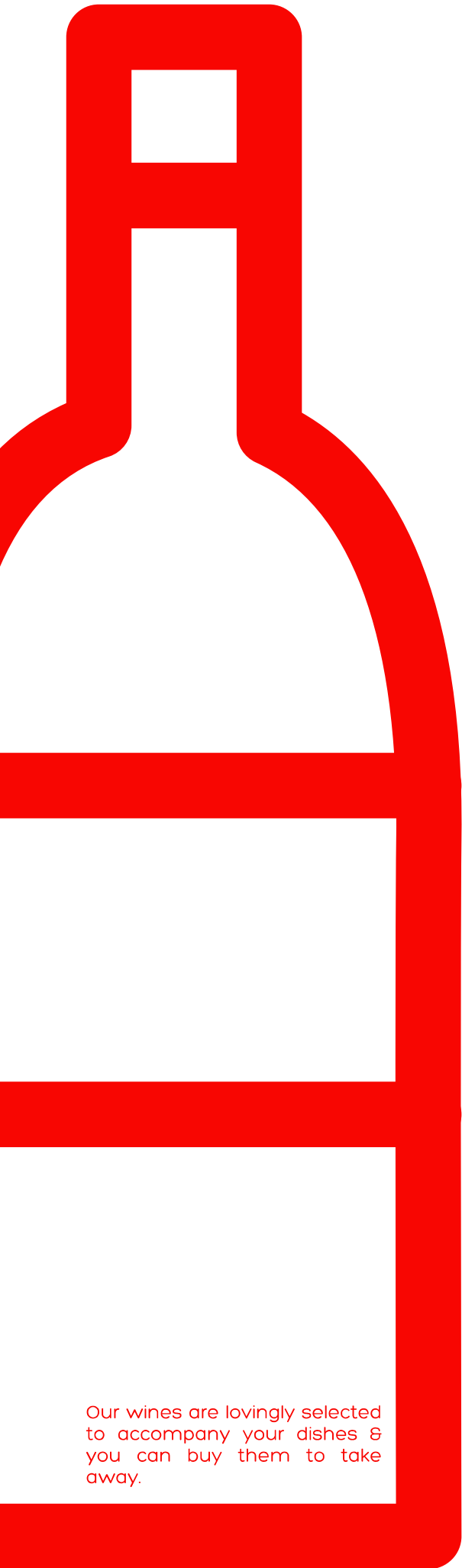


## DESSERTS

|                        |    |
|------------------------|----|
| Mom's Tiramisu         | 6€ |
| Dad's Chocolate Mousse | 6€ |

All our dishes are homemade with fresh, seasonal ingredients and, above all, lots of love.

Banksia x La Zoologie  
Cours de la Marne



Our wines are lovingly selected to accompany your dishes & you can buy them to take away.

## White wine

|                                                | 12cl | 75cl |
|------------------------------------------------|------|------|
| Vermentino, San Ferdinando<br>Tasty and Lively | 6    | 32   |
| Calaverna, Andrea Pilar<br>Mineral and fleshy  | 7    | 35   |

## Red wine

|                                                |   |    |
|------------------------------------------------|---|----|
| Giandon Rosso, Il Farneto<br>Fruity and Light  | 6 | 27 |
| Dolcetto d'Alba, Reva<br>Peppery & Soft        | 7 | 35 |
| Ciliegiolo, San Ferdinando<br>Spicy & Charming |   | 38 |
| Ishac, Porta Del Vento<br>Floral & Powerful    |   | 50 |

## Rosé wine

|                                               |   |    |
|-----------------------------------------------|---|----|
| Maqué, Porta Del Vento<br>Fruity & Refreshing | 7 | 35 |
|-----------------------------------------------|---|----|

## Sparkling wine

|                                                     |   |    |
|-----------------------------------------------------|---|----|
| Prosecco, Vignale di Cecilia<br>Fine bubbles & Salt | 7 | 37 |
|-----------------------------------------------------|---|----|

## Soft drinks

|                            |   |  |
|----------------------------|---|--|
| Still /Spatkling Abatilles | 7 |  |
| Soda                       | 5 |  |
| Coffee                     | 3 |  |