



APPETIZERS / ANTIPASTI *Perfect for sharing while you wait!*

- 1 **Marinated Olives** 3,85 **VG**
Mediterranean Style Marinated Olives with Thyme, Rosemary and Lemon Zest.
- 2 **Parma Ham Tartar** 9,75
Finely chopped Parma ham in a mustard infusion. Dijon, Courvoisier, ground black pepper and sea salt, served on crusty bread with egg cream.
- 3 **Dough Balls with Double Dipping Sauce** 7,95 **VGT**
Roasted garlic mayonnaise with oregano and marinara sauce.
- 4 **Fried Gnocchi** 3,95 **VGT**
Crunchy on the outside and soft inside, flavoured with paprika, citric, and Parmesan.

STARTERS

COLD STARTERS

- 5 **House Signature Single Bruschetta**
Our signature toasted bruschetta infused with garlic and herbs, topped with:
 - A. Tomato concassè with garlic oil and fresh basil on garlic bread bruschetta 11,25 **VG**
 - B. Buffalo mozzarella and Parma ham 12,55
 - C. King prawns smoked Italian pepper and lemon and parsley gremolata 13,50
- 12 **Beef Carpaccio** 15,90
Delicate slices of beef seasoned with pepper, olive oil, topped with shavings of Parmesan cheese and a fresh rocket garnish with sliced mushrooms and a creamy mustard and alioli sauce.
- 20 **Artisan Burrata with basil pesto Bianco style** 15,65 **VGT**
A ball of shredded mozzarella with a creamy interior served with roasted cherry tomatoes, basil pesto, and crushed walnuts.
- 21 **Artisan Burrata with Black Truffle** 24,20 **VGT**
Fresh burrata with sea salt flakes, our award winning picual extra virgin olive oil and slices of Italian black truffle.
- 22 **Artisan Burrata with Parma Ham** 17,25
Fresh burrata on lightly smoked aubergine caviar and delicious layered slices of Parma ham.

TO SHARE

- 25 **Italian Cheese and Charcuterie Board** 20,50
A selection of the best cuts of charcuterie: Parma Ham, Mortadella, Salami, roasted York Ham and selected Italian cheeses: fresh, semi-cured and cured of the highest quality. Served with freshly baked bread and mixed olives.
- 27 **Crispy Focaccia with Garlic Butter and Fresh Parsley** 11 **VGT**
Our thin and crispy Italian wheat and semolina dough with fresh garlic butter, parsley and chives.

CLASSIC PIZZAS

Homemade pizza dough. Gluten free option available

- 30 **Margherita** 11 **VGT**
Our dough and tomato sauce and the best Mozzarella cheese.
- 32 **Pepperoni** 13,20
A devilishly good pizza with margherita and spicy salami.
- 33 **Calzone with Ham and Mushroomss** 13,20
Delicious pizza stuffed with mozzarella and ricotta cheeses, ham and fresh mushrooms.
- 34 **Hawaiian** 13,70
Margarita pizza with pineapple and York ham.
- 35 **Frutti di Mare** 17,10
Tomato, prawns, squid, and mussels with a touch of fresh parsley.
- 36 **4 seasons** 13,70
Our best margarita divided into four sections, one with ham, the second with mushrooms, the third with salami and the last with black olives and touch of olive oil.
- 46 **Capricciosa** 13,75
Classic pizza with ham, fresh mushrooms, olives and artichokes.

HOT STARTERS

- 14 **Garlic Prawns and Artichokes** 16,85
Premium king prawns with chopped artichokes baked in a seafood stock, olive oil with fried garlic and parsley, garlic bread croutons and chives.
- 15 **Aubergine alla Parmigiana** 12,10 **VGT**
Aubergine sliced and battered, topped with smoked cheese and oven roasted, served with béchamel sauce and homemade tomato sauce.
- 16 **Stuffed Mushrooms with Spicy Italian Sausage** 12,10
Fresh mushrooms stuffed with chopped Italian sausage, oven roasted with parmesan cheese.
- 17 **Crispy Squid and Lemon Aioli** 17
Crispy fried squid fried in olive oil, served with a luscious lemon aioli and sprinkled with sweet paprika.
- 18 **Arancini Siciliani** 10,75 **VGT**
Mini crispy saffron risotto balls filled with smoked cheese on a Parmesan base.

SALAD

- 8 **Prawn and Avocado Salad** 16,20
Large prawns served with fresh avocado slices, fresh guacamole mousse on mixed lettuce leaves lightly dressed with cherry tomato slices.
- 9 **Caprese Salad** 12,10 **VGT**
Fresh island grown tomatoes and large sliced buffalo mozzarella cheese and pesto, topped with fresh basil leaves.
- 10 **Bianco's Caesar Salad** 9,90
Classic caesar salad with cherry tomatoes, parmesan cheese shavings, romaine lettuce and American lettuce hearts dressed with our house caesar sauce.
ALSO AVAILABLE WITH:
A) Roasted chicken breast. 13 B) Baked prawns with a touch of sweet paprika 15,10

SPECIALITY PIZZAS

- 40 **BBQ Chicken** 13,75
Sliced chicken breast with BBQ sauce and caramelised onions.
- 41 **Four Cheese (without tomato)** 13,75 **VGT**
White pizza without tomato, Roman style, prepared with four types of Italian cheese.
- 42 **Chicken and Red Pepper** 13,75
Slightly spicy pizza with mozzarella, chicken, red pepper and parmesan topped with chilli flakes.
- 43 **Salmon and Mozzarella** 14,75
Flaked salmon fillet, Mozzarella and fresh lemon topped with rocket.
- 45 **Bianco e Nero** 24,50 **VGT**
A Bianco signature pizza with a black truffle pesto base, buffalo Mozzarella and a touch of cream topped with a slice of "Tuber Melanosporum" black truffle.
- 48 **Burrata pizza (without tomato)** 13,50
Topped with burrata, mortadella and pistachio.
- 49 **Orotolana** 14,50 **VG**
Tomato base topped with our mix of sautéed vegetables: peppers, zucchini, aubergines and onions.

MAIN COURSE

MEAT

- 50 **Ossobuco alla Milanese** 23,60
8-hour slow-cooked beef shin with a lemon and parsley gremolata, served with saffron risotto and a sprinkling of 24-karat gold dust.
- 51 **Rib Eye Steak 300g** 25,55
Pan-seared, tender rib-eye off the bone, basted in a garlic and herb emulsion. Served with chips.
- 52 **Tornado Fillet Steak with Foie Gras and Truffle** 38,95
Prime fillet steak wrapped in pancetta, served with seared foie gras, sliced caramelised apples and a rich port wine reduction topped with truffle shavings and creamy polenta.
- 53 **Ribeye of Beef Tagliata** 27,75
300g of finely sliced tender rib eye served alongside rocket, cherry tomatoes, parmesan shavings and a balsamic reduction.
- 54 **Classic Angus Fillet Steak** 28,50
Premium Angus fillet from our butchers Meat Boutique. Pan roasted with butter, fresh rosemary and garlic. Served with chips.
- 55 **Dry-Aged Sirloin with Gnocchi Gorgonzola** 30,75
220gr Premium dry-aged Basque sirloin steak served with our gnocchis in a creamy Gorgonzola cheese sauce with walnut powder, Portobello mushrooms and crispy onion.
- 56 **Sicilian Style Chicken with Fine Herbs and Citrus Fruit** 19,50
Half chicken marinated with slices of grapefruit, oranges and lemon, simmered then roasted in the oven at 190° with garlic and fresh rosemary.

FISH AND SEAFOOD

- 57 **Cioppino Seafood and Seasonal Fish Stew** 27
Delicious seafood stew with mussels, prawns, squid and delicate pieces of seasonal white fish, all cooked in a mild prawn broth and served with garlic toasted crostini.
- 59 **Salmon with Creamy Basil Pesto** 21,95
Roasted salmon fillet on a delicate creamy basil pesto, served with sweet paprika roasted prawn salad and crunchy pistachio powder.
- 95 **Roasted Octopus** 18,95
Roasted octopus tentacle on a velvety and creamy leek and potato puree and garnished with tomato cherry confit
- 96 **Golden Cod** 19,80
Cod cooked at a low temperature and covered with a thin potato crust. Served on a bed of creamy spinach and garnished with sweet and sour onion.

PASTA

All of our pasta dishes are now made using specially made fresh pasta for the best results. *We now offer gluten free pasta.

CLASSIC PASTA

- 60 **Spaghetti Napolitana** 10 **VG**
Spaghetti with our classic homemade tomato and basil sauce.
- 61 **Penne Arrabbiata** 11,60 **VG**
Pasta tubes with olive oil, onion, garlic, tomato, a touch of spice and fresh basil.
- 62 **Meatballs in Marinara Sauce** 14,95
2 types of our finest cuts of minced meat, with fresh herbs, pan fried and finished in a spicy marinara sauce served with al dente spaghetti.
- 63 **Linguini alla Carbonara** 13,70
A classic Italian dish prepared with grated Parmesan cheese, egg yolk, a touch of cream and crispy pancetta.
- 64 **Tagliatelle al Ragù Bolognese** 14,55
The sauce for this classic Italian dish is a secret recipe.
- 65 **Classic Lasagne** 15,65
Prepared with handmade pasta, fresh buffalo mozzarella, meat in la bolognese sauce and then topped with our homemade béchamel sauce and parmesan cheese.

SEAFOOD WITH PASTA

- 79 **House special seafood spaghetti Nero** 21,95
Black spaghetti prepared with black squid ink, sautéed with fresh scallops, squid, prawns, olive oil, garlic, tomato sauce and a touch of aromatic herbs.
- 81 **Spicy King Prawns with Fried Garlic on Tagliatelle** 17,25
Thin strips of handmade Italian pasta, prawns sautéed with spicy oil, fried garlic and a touch of cream with our prawn sauce.
- 82 **Linguini pesto with Prawns** 17,25
Handmade linguini pasta with basil pesto, premium prawns, diced cherry tomatoes and roasted confit shallots.
- 84 **Linguini Scoglio** 16,10
Handmade linguini pasta with mussels, prawns and squid, served in a prawn broth.

STUFFED PASTA & RISOTTOS

- 86 **Risotto Pescatora** 24,50
Fish-based risotto, prepared with squid, prawns and mussels in a prawn broth.
- 87 **Porcini Risotto** 21,50 **VGT.**
Risotto toasted with oil and seasoned with fried onions and Porcini mushrooms simmered in a vegetable broth. (Vegan option available)
- 90 **Pumpkin Ravioli** 16,25 **VGT.**
Served with a delicate milk cream flavoured with fried leeks, rosemary and nutmeg.
- 92 **Pear and Gorgonzola Ravioli** 15,75
Creamy and buttery meat stock with a rich white wine and Jamaican pepper glaze.

"THE BIANCO SPECTACULAR"

- 66 **Linguine with Black Truffle "Tuber Melanosporum" prepared inside an authentic wheel of Pecorino Romano cheese** 39,50 **VGT**

A signature dish of the house. Linguine in classic Cacio e Pepe style topped with slices of black truffle "Tuber Melanosporum", all prepared in an authentic wheel of Pecorino Romano cheese. All prepared inside an authentic wheel of Pecorino Romano cheese flambéed with grappa.

MEAT WITH PASTA

- 70 **Chicken Cacciatora with Rigatoni** 14,95
Tender pieces of chicken breast sautéed with fresh tomato, onion, garlic, basil and a touch of spice.
- 71 **Chicken, Zucchini and Italian Pancetta over Tagliatelle** 15,65
Grilled chicken with crispy pancetta, courgette, red onion over tagliatelle in garlic cream. An original recipe by Bianco.
- 72 **Spaghetti Al Filetto (Fillet Steak)** 16,80
Spaghetti served with strips of premium fillet steak sautéed with fresh tomato, garlic, oregano, black olives and capers.
- 73 **Tagliatelle lamb Ragù** 17,75
Tagliatelle in a lamb Ragù sauce with carrots and shallots cooked slowly for six hours
- 74 **Rigatoni alla Genovese** 16,75
Rigatoni in a rich Genovese sauce. A white onion and veal based condiment cooked in 8 hours, typical of Neapolitan cuisine, enriched with carrots and Provençal herbs

VEGETABLES WITH PASTA

- 75 **Spaghetti alla Trapanese** 14,95 **VGT**
Spaghetti in a delicate sauce of red and yellow cherry tomatoes, with basil and toasted almonds.
- 76 **Porcini e Broccoli** 14,95 **VG**
Broccoli tagliatelle in an aromatic Porcini mushroom sauce with garlic and thyme.

SIDES

- 112 Bianco round chips 3,95 **VG**
- 113 French fries 3,95 **VG**
- 116 Creamy polenta 5,75 **VGT**
- 117 Truffle and Parmesan fries 6,95 **VGT**
- 118 Mashed potatoes 5 **VGT**
- 120 Baby spinach with garlic and parmesan 8,20 **VGT**
- 122 Grilled Vegetables 4,65 **VG**
- 123 Mixed garden salad. 6,95 **VG**

SAUCES

- 124 Neapolitan 3,95
- 125 Mushrooms 3,95
- 126 Black Pepper 3,95
- 127 Port 3,95
- 128 Bolognese 9,95
- 130 Gorgonzola 5,25
- 131 Pesto 3,95