



Group Menu – February

2 courses £35

3 courses £43

4 courses £47

(Includes bubbles on arrival)

Antipasti to share

Olives (v)

Bianchis focaccia, EVOO & aceto balsamico (v)

Parmesan arancini (v)

Insalata del giorno (v)

Fritto of baby squid & aioli

Cured meat

Primi to share (optional)

(gluten free pasta available on request)

Cassarecce arrabiata (v)

Rigatoni, beef shin ragu & Parmigiano Reggiano

Secondi

Grilled hispi cabbage with spicy carrot puree & chestnut pesto (v)

Catch of the day aqua pazza

Roast porchetta with polenta, seasonal greens & salsa verde

Dolci (optional)

Cannolo di ricotta & chocolate (v)

Hazelnut pannacotta with white chocolate crumb

Please be aware we garnish many of our dishes with parmesan, please let a member of staff know if you would prefer a vegetarian option instead.

Please be advised the last orders for the kitchen (excluding desserts) are 9:30PM
12.5% discretionary service charge added on to all bills.
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