



OCTOBER LUNCH - SAMPLE MENU

Cocktail of the Day: Negroni Sbagiato 10

Carafe: Negroamaro or Sav B / Treb 15

Menu Del Giorno

2 courses 23 / 3 courses 26

Extras

Cerignola olives (v) 5

Bianchis focaccia, EVOO & aged balsamic (v) 5

Taleggio arancino, aioli (v) 5 each

Carciofi alla giudia, smoked ricotta, hazelnuts, chilli honey & mint (v) 10

Hand dived scallops, Jerusalem artichoke puree & lardo 8 each

Antipasti

Burrata salad, cherry tomato, cucumber, red onion & basil (v)

Bruschetta, chicken liver parfait, porcini mushrooms, parsley & shallots

Grilled Brixham sardines, salsa verde & lemon

Primi

Rigatoni, walnut pesto, Gorgonzola & crispy sage (v)

Casarecci salsiccia & radicchio ragu, caprino cheese

Linguine alla Sarde with anchovies, raisin and pinenuts

Roast porchetta, Tuscan cannellini beans stew & 'nduja glaze

Dolci

Affogato (v) + add Amaretto / Frangelico + 6

Vannilla panna cotta, strawberries & amaretti

Taleggio, mostarda & flat bread

Kids eat free - Monday to Friday 12pm – 2.30pm / 5.30pm – 6.30pm (talk to us regarding options)

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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