



SAMPLE

GROUP MENU MARCH

3 courses (welcome bubbles, antipasti, primi, secondi) £43pp

4 courses (welcome bubbles, antipasti, primi, secondi, dolci) £47pp

Antipasti to share

Olives (v)

Bianchis focaccia, EVOO & aceto balsamico (v)

Grana Moravia arancini (v)

Insalata del giorno (v)

Fritto misto & aioli

Cured meat

Primi to share

(gluten free pasta available on request)

Casarecce al forno, pomodoro, mozzarella, scamorza & oregano (v)

Rigatoni, salsiccia ragù, Grana Padano & parsley

Secondi (choose one per guest)

Tuscan ribollita stew with cannellini beans, potato, kale & croutons (v)

Catch of the day, salsa rossa, fennel & orange salad

Grilled chicken thighs, potatoes al forno & salsa verde

Dolci (optional)

Apple strudel, marsala zabaglione (v)

Vanilla pannacotta & macerated rhubarb

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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