



SAMPLE -

GROUP MENU OCTOBER

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)

Orecchiette walnut crema & gorgonzola (v)

Calamarata all'amatriciana

Secondi (choose one per guest)

Roasted delicata pumpkin, braised lentils & caprino (v)

Catch of the day cacciucco alla Livornese, tomato & garlic crostino

Grilled porchetta, salsa verde, roast potatoes & paprika aioli

Dolci (optional)

Tiramisu (v)

Pannacotta del giorno

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.

hello@bianchisrestaurant.co.uk 01173294100 www.bianchisrestaurant.co.uk