



Group Menu – October & November

3 courses £38

4 courses £42

+ bubbles on arrival add £5

Antipasti to share (we will send a selection of the below for the party to share)

Olives (v)

Bianchis focaccia, EV olive oil aged balsamic (v)

Arancini (v)

Insalata del giorno (v)

Soft shell prawns, aioli

Cured meat

Primi to share (optional)

(gluten free pasta available on request)

Cacio e pepe & truffle (v) OR

Salssiccia & mushroom ragu

Secondi

Delica pumpkin with braised lentils, cavolo nero & Calabrian chili honey (v)

Grilled hake with puttanesca sauce, mussels, aioli & crostini

Roast porchetta with braised cannellini beans, greens & salsa verde

Dolci (optional)

Tiramisu (v)

Taleggio with flat bread & mostarda

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



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