



APPETIZERS / ANTIPASTI Perfect for sharing while you wait!

- 1

Marinated Olives 3,85 **VG**
Mediterranean Style Marinated Olives with Thyme, Rosemary and Lemon Zest.
- 2

Parma Ham Tartar 9,75
Finely chopped Parma ham in a mustard infusion. Dijon, Courvoisier, ground black pepper and sea salt, served on crusty bread with egg cream.
- 3

Dough Balls with Double Dipping Sauce 7,95 **VG**
Roasted garlic mayonnaise with oregano and marinara sauce.
- 4

Fried Gnocchi 3,95 **VG**
Crunchy on the outside and soft inside, flavoured with paprika, citric, and Parmesan.

STARTERS

COLD STARTERS

- 5

House Signature Single Bruschetta
Our signature toasted bruschetta infused with garlic and herbs, topped with:
A. Tomato concassè with garlic oil and fresh basil on garlic bread bruschetta 11,25 **VG**
B. Buffalo mozzarella and Parma ham 12,55
C. King prawns smoked Italian pepper and lemon and parsley gremolata 13,50
- 12

Beef Carpaccio 15,90
Delicate slices of beef seasoned with pepper, olive oil, topped with shavings of Parmesan cheese and a fresh rocket garnish with sliced mushrooms and a creamy mustard and alioli sauce.
- 20

Artisan Burrata with basil pesto Bianco style 15,65 **VG**
A ball of shredded mozzarella with a creamy interior served with roasted cherry tomatoes, basil pesto, and crushed walnuts.
- 21

Artisan Burrata with Black Truffle 24,20 **VG**
Fresh burrata with sea salt flakes, our award winning picual extra virgin olive oil and slices of Italian black truffle.
- 22

Artisan Burrata with Parma Ham 17,25
Fresh burrata on lightly smoked aubergine caviar and delicious layered slices of Parma ham.

HOT STARTERS

- 14

Garlic Prawns and Artichokes 16,85
Premium king prawns with chopped artichokes baked in a seafood stock, olive oil with fried garlic and parsley, garlic bread croutons and chives.
- 15

Aubergine alla Parmigiana 12,10 **VG**
Aubergine sliced and battered, topped with smoked cheese and oven roasted, served with béchamel sauce and homemade tomato sauce.
- 16

Stuffed Mushrooms with Spicy Italian Sausage 12,10
Fresh mushrooms stuffed with chopped Italian sausage, oven roasted with parmesan cheese.
- 17

Crispy Squid and Lemon Aioli 17
Crispy fried squid fried in olive oil, served with a luscious lemon aioli and sprinkled with sweet paprika.
- 18

Arancini Siciliani 10,75 **VG**
Mini crispy saffron risotto balls filled with smoked cheese on a Parmesan base.

TO SHARE

- 25

Italian Cheese and Charcuterie Board 20,50
A selection of the best cuts of charcuterie: Parma Ham, Mortadella, Salami, roasted York Ham and selected Italian cheeses: fresh, semi-cured and cured of the highest quality. Served with freshly baked bread and mixed olives.
- 27

Crispy Focaccia with Garlic Butter and Fresh Parsley 11 **VG**
Our thin and crispy Italian wheat and semolina dough with fresh garlic butter, parsley and chives.

SALAD

- 8

Prawn and Avocado Salad 16,20
Large prawns served with fresh avocado slices, fresh guacamole mousse on mixed lettuce leaves lightly dressed with cherry tomato slices.
- 9

Caprese Salad 12,10 **VG**
Fresh island grown tomatoes and large sliced buffalo mozzarella cheese and pesto, topped with fresh basil leaves.
- 10

Bianco's Caesar Salad 9,90
Classic caesar salad with cherry tomatoes, parmesan cheese shavings, romaine lettuce and American lettuce hearts dressed with our house caesar sauce.
ALSO AVAILABLE WITH:
A) Roasted chicken breast. 13 B) Baked prawns with a touch of sweet paprika 15,10

CLASSIC PIZZAS

Homemade pizza dough. Gluten free option available

- 30

Margherita 11 **VG**
Our dough and tomato sauce and the best Mozzarella cheese.
- 32

Pepperoni 13,20
A devilishly good pizza with margherita and spicy salami.
- 33

Calzone with Ham and Mushroomss 13,20
Delicious pizza stuffed with mozzarella and ricotta cheeses, ham and fresh mushrooms.
- 34

Hawaiian 13,70
Margarita pizza with pineapple and York ham.
- 35

Frutti di Mare 17,10
Tomato, prawns, squid, and mussels with a touch of fresh parsley.
- 36

4 seasons 13,70
Our best margarita divided into four sections, one with ham, the second with mushrooms, the third with salami and the last with black olives and touch of olive oil.
- 46

Capricciosa 13,75
Classic pizza with ham, fresh mushrooms, olives and artichokes.

SPECIALITY PIZZAS

- 40

BBQ Chicken 13,75
Sliced chicken breast with BBQ sauce and caramelised onions.
- 41

Four Cheese (without tomato) 13,75 **VG**
White pizza without tomato, Roman style, prepared with four types of Italian cheese.
- 42

Chicken and Red Pepper 13,75
Slightly spicy pizza with mozzarella, chicken, red pepper and parmesan topped with chilli flakes.
- 43

Salmon and Mozzarella 14,75
Flaked salmon fillet, Mozzarella and fresh lemon topped with rocket.
- 45

Bianco e Nero 24,50 **VG**
A Bianco signature pizza with a black truffle pesto base, buffalo Mozzarella and a touch of cream topped with a slice of "Tuber Melanosporum" black truffle.
- 48

Burrata pizza (without tomato) 13,50
Topped with burrata, mortadella and pistachio.
- 49

Ortolana 14,50 **VG**
Tomato base topped with our mix of sautéed vegetables: peppers, zucchini, aubergines and onions.

• Our dishes may contain some ingredients or traces of allergens. If you have a food allergy or intolerance, please consult our staff. Thank you

MAIN COURSE

MEAT

- 50

Ossobuco alla Milanese 23,60
8-hour slow-cooked beef shin with a lemon and parsley gremolata, served with saffron risotto and a sprinkling of 24-karat gold dust.
- 51

Rib Eye Steak 300g 25,55
Pan-seared, tender rib-eye off the bone, basted in a garlic and herb emulsion. Served with chips.
- 52

Tornado Fillet Steak with Foie Gras and Truffle 38,95
Prime fillet steak wrapped in pancetta, served with seared foie gras, sliced caramelised apples and a rich port wine reduction topped with truffle shavings and creamy polenta.
- 53

Ribeye of Beef Tagliata 27,75
300g of finely sliced tender rib eye served alongside rocket, cherry tomatoes, parmesan shavings and a balsamic reduction.
- 54

Classic Angus Fillet Steak 28,50
Premium Angus fillet from our butchers Meat Boutique. Pan roasted with butter, fresh rosemary and garlic. Served with chips.
- 55

Dry-Aged Sirloin with Gnocchi Gorgonzola 30,75
220gr Premium dry-aged Basque sirloin steak served with our gnocchis in a creamy Gorgonzola cheese sauce with walnut powder, Portobello mushrooms and crispy onion.
- 56

Sicilian Style Chicken with Fine Herbs and Citrus Fruit 19,50
Half chicken marinated with slices of grapefruit, oranges and lemon, simmered then roasted in the oven at 190° with garlic and fresh rosemary.

FISH AND SEAFOOD

- 57

Cioppino Seafood and Seasonal Fish Stew 27
Delicious seafood stew with mussels, prawns, squid and delicate pieces of seasonal white fish, all cooked in a mild prawn broth and served with garlic toasted crostini.
- 59

Salmon with Creamy Basil Pesto 21,95
Roasted salmon fillet on a delicate creamy basil pesto, served with sweet paprika roasted prawn salad and crunchy pistachio powder.
- 95

Roasted Octopus 18,95
Roasted octopus tentacle on a velvety and creamy leek and potato puree and garnished with tomato cherry confit
- 96

Golden Cod 19,80
Cod cooked at a low temperature and covered with a thin potato crust. Served on a bed of creamy spinach and garnished with sweet and sour onion.

PASTA

All of our pasta dishes are now made using specially made fresh pasta for the best results. *We now offer gluten free pasta.

CLASSIC PASTA

- 60

Spaghetti Napolitana 10 **VG**
Spaghetti with our classic homemade tomato and basil sauce.
- 61

Penne Arrabbiata 11,60 **VG**
Pasta tubes with olive oil, onion, garlic, tomato, a touch of spice and fresh basil.
- 62

Meatballs in Marinara Sauce 14,95
2 types of our finest cuts of minced meat, with fresh herbs, pan fried and finished in a spicy marinara sauce served with al dente spaghetti.
- 63

Linguini alla Carbonara 13,70
A classic Italian dish prepared with grated Parmesan cheese, egg yolk, a touch of cream and crispy pancetta.
- 64

Tagliatelle al Ragù Bolognese 14,55
The sauce for this classic Italian dish is a secret recipe.
- 65

Classic Lasagne 15,65
Prepared with handmade pasta, fresh buffalo mozzarella, meat in la bolognese sauce and then topped with our homemade béchamel sauce and parmesan cheese.

SEAFOOD WITH PASTA

- 79

House special seafood spaghetti Nero 21,95
Black spaghetti prepared with black squid ink, sautéed with fresh scallops, squid, prawns, olive oil, garlic, tomato sauce and a touch of aromatic herbs.
- 81

Spicy King Prawns with Fried Garlic on Tagliatelle 17,25
Thin strips of handmade Italian pasta, prawns sautéed with spicy oil, fried garlic and a touch of cream with our prawn sauce.
- 82

Linguini pesto with Prawns 17,25
Handmade linguini pasta with basil pesto, premium prawns, diced cherry tomatoes and roasted confit shallots.
- 84

Linguini Scoglio 16,10
Handmade linguini pasta with mussels, prawns and squid, served in a prawn broth.

STUFFED PASTA & RISOTTOS

- 86

Risotto Pescatora 24,50
Fish-based risotto, prepared with squid, prawns and mussels in a prawn broth.
- 87

Porcini Risotto 21,50 **VG.T.**
Risotto toasted with oil and seasoned with fried onions and Porcini mushrooms simmered in a vegetable broth. *(Vegan option available)*
- 90

Pumpkin Ravioli 16,25 **VG.T.**
Served with a delicate milk cream flavoured with fried leeks, rosemary and nutmeg.
- 92

Pear and Gorgonzola Ravioli 15,75
Creamy and buttery meat stock with a rich white wine and Jamaican pepper glaze.

"THE BIANCO SPECTACULAR"

- 66

Linguine with Black Truffle "Tuber Melanosporum" prepared inside an authentic wheel of Pecorino Romano cheese 39,50 **VG.T**

A signature dish of the house. Linguine in classic Cacio e Pepe style topped with slices of black truffle "Tuber Melanosporum", all prepared in an authentic wheel of Pecorino Romano cheese. all prepared inside an authentic wheel of Pecorino Romano cheese flambéed with grappa.

MEAT WITH PASTA

- 70

Chicken Cacciatora with Rigatoni 14,95
Tender pieces of chicken breast sautéed with fresh tomato, onion, garlic, basil and a touch of spice.
- 71

Chicken, Zucchini and Italian Pancetta over Tagliatelle 15,65
Grilled chicken with crispy pancetta, courgette, red onion over tagliatelle in garlic cream. An original recipe by Bianco.
- 72

Spaghetti Al Filetto (Fillet Steak) 16,80
Spaghetti served with strips of premium fillet steak sautéed with fresh tomato, garlic, oregano, black olives and capers.
- 73

Tagliatelle lamb Ragù 17,75
Tagliatelle in a lamb Ragu sauce with carrots and shallots cooked slowly for six hours
- 74

Rigatoni alla Genovese 16,75
Rigatoni in a rich Genovese sauce. A white onion and veal based condiment cooked in 8 hours, typical of Neapolitan cuisine, enriched with carrots and Provencal herbs

VEGETABLES WITH PASTA

- 75

Spaghetti alla Trapananese 14,95 **VG.T**
Spaghetti in a delicate sauce of red and yellow cherry tomatoes, with basil and toasted almonds.
- 76

Porcini e Broccoli 14,95 **VG**
Broccoli tagliatelle in an aromatic Porcini mushroom sauce with garlic and thyme.

SIDES

- 112

Bianco round chips 3,95 **VG**
- 113

French fries 3,95 **VG**
- 116

Creamy polenta 5,75 **VG.T**
- 117

Truffle and Parmesan fries 6,95 **VG.T**
- 118

Mashed potatoes 5 **VG.T**
- 120

Baby spinach with garlic and parmesan 8,20 **VG.T**
- 122

Grilled Vegetables 4,65 **VG**
- 123

Mixed garden salad. 6,95 **VG**

SAUCES

- 124

Neapolitan 3,95
- 125

Mushrooms 3,95
- 126

Black Pepper 3,95
- 127

Port 3,95
- 128

Bolognesa 9,95
- 130

Gorgonzola 5,25
- 131

Pesto 3,95

• IGIC not included