

# BIANCO'S

## DESSERTS

<b>COPPA FANTASIA</b> .....	8
Chocolate, coffee and hazelnut ice creams with fresh whipped cream, chocolate sauce & wafers	
<b>HOMEMADE TIRAMISÙ</b> .....	8
Every Italian's favourite dessert. Layers of savoiardi sponge biscuits, soaked in espresso & coffee liqueur mascarpone, raw egg, cocoa powder & fresh whipped cream	
<b>FORMAGGIO</b> .....	9
A delicious selection of assorted Italian cheeses with biscuits	
<b>CRÊPE ALL'ARANCIO E COINTREAU</b> .....	10
Freshly prepared crêpe with orange sorbet, flamed in Cointreau liqueur, garnished with fresh cream & oranges	
<b>ITALIAN GELATI</b> .....	6
2 scoops of ice-cream from the following: Vanilla, Strawberry, Coffee, Chocolate, Hazelnut, Orange Or Lemon Sorbet	
<b>AFFOGATO</b> .....	7
2 scoops of Italian vanilla ice cream with a shot of espresso. Try a drunken Affogato by adding a shot of liqueur	

## COFFEE

<b>ESPRESSO</b> .....	3
<b>CAPPUCCINO</b> .....	3.5
<b>LATTE</b> .....	3.5
<b>FRESHLY BREWED COFFEE</b> .....	3
<b>TEA</b> .....	3
English Breakfast, Earl Grey, Lemon Ginger, Peppermint, Mixed Berry	

## LIQUEUR COFFEE

<b>ITALIAN COFFEE</b> Sambuca, coffee & cream .....	7
<b>FRENCH COFFEE</b> Brandy, coffee & cream .....	7
<b>IRISH COFFEE</b> Irish Whiskey, coffee & cream .....	7
<b>CALYPSO COFFEE</b> Tia Maria, coffee & cream .....	7
<b>MEXICAN COFFEE</b> Kahlua, Tequila, coffee & cream .....	7
<b>SPECIAL COFFEE</b> Cointreau, Galliano, coffee & cream ..	7

## DRINKS

<b>MARTINI</b> .....	3.5	<b>CINZANO</b> .....	3.5
<b>CAMPARI</b> .....	4	<b>DUBONNET</b> .....	3.5
<b>PERNOD</b> .....	3.5	<b>RUM</b> .....	3.5
<b>SHERRY</b> .....	3.5	<b>PORT</b> .....	3.5
<b>VODKA</b> .....	3.5	<b>GIN</b> .....	3.5
<b>BRANDY</b> .....	3.5	<b>TEQUILA</b> .....	3.5
<b>WHISKY</b> .....	3	<b>JACK DANIELS</b> .....	4
<b>SOUTHERN COMFORT</b> .....	4	<b>MALIBU</b> .....	3.5
<b>SINGLE MALT WHISKY</b> .....	4	<b>VINTAGE PORT</b> .....	5
		<b>MIXER BOTTLES</b> .....	1.5

## DELUXE COGNAC

<b>ARMAGNAC</b> .....	5	<b>VECCHIA ROMAGNA</b> .....	4
<b>REMY MARTIN VSOP</b> .....	5	<b>STRAVECCHIO</b> .....	4

## LIQUEURS

<b>AMARETTO</b>   <b>SAMBUCA</b>   <b>GALLIANO</b>   <b>STREGA GRAPPA</b>   <b>COINTREAU</b>   <b>GRAND MARNIER</b>   <b>LIMONCELLO</b>   <b>TIA MARIA ETC</b> .....	4
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## SOFT DRINKS

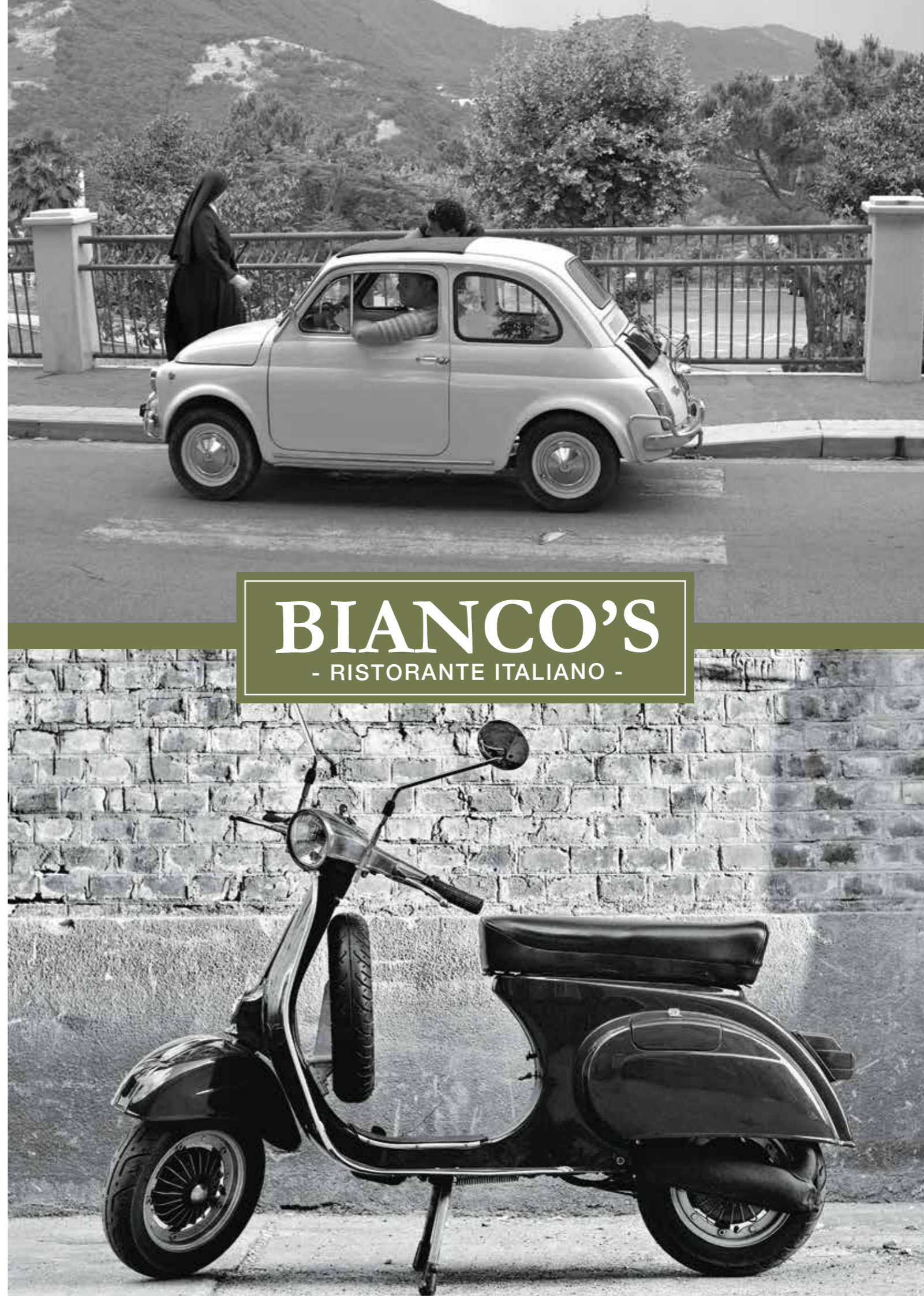
<b>COCA COLA LEMONADE</b> .....	3	<b>MINERAL WATER</b> ½ Litre .....	3.5
<b>APPLE TANGO</b> .....	3		
<b>FRUIT JUICES</b> .....	4	<b>MINERAL WATER</b> 750ml .....	4.5
Tomato, pineapple or orange			

## BEER & LAGER

<b>MORETTI</b> Bottle Beer .....	4.5	<b>LOW ALCOHOL BEER</b> .....	4
<b>BITTER</b> .....	4.5		
<b>PERONI</b> Half Pint .....	3	<b>PERONI</b> Pint .....	5.5

## HOUSE WINES

	175ml Glass	1/2 litre Carafe	Bottle
<b>ITALIAN DRY WHITE WINE</b> 12.5%	5	14	18.5
<b>ITALIAN RED WINE</b> 12.5%	5	14	18.5
<b>SWEET WHITE WINE</b> 12.5%	5	14	18.5



**BIANCO'S**  
- RISTORANTE ITALIANO -

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## STARTERS

<b>BRUSCHETTA</b> ..... 5	Plain garlic bread
<b>BRUSCHETTA AL POMODORO</b> ..... 7	Fresh ripe tomatoes with parsley, basil leaves & extra virgin olive oil on Italian garlic bread
<b>INSALATA SALMONE</b> ..... 9	Fresh smoked salmon salad served with a lemon & olive oil dressing
<b>CAPRESE DI BUFALA</b> ..... 8	Mozzarella, ripened tomatoes, basil leaves, black olives, dressed with truffle oil
<b>ANTIPASTO MISTO</b> ..... 9	Italian salami, Parma ham, Buffalo mozzarella, sundried tomatoes, olives & garnished with salad
<b>HOMEMADE SOUP OF THE DAY</b> ..... 7	
<b>FUNGHETTI GRATINATI</b> ..... 8	Button mushrooms in cream & garlic topped with parmesan cheese
<b>CALAMARI FRITTI</b> ..... 9	Deep fried squid with fresh chilli & tartare sauce
<b>GAMBERI ALLA DIAVOLA</b> ..... 10	Tiger prawns sauteed with garlic, fresh chilli, white wine & Italian bread

## SOMETHING TO SHARE

<b>MIXED MARINATED OLIVES</b> ..... 5
<b>ANTIPASTO MISTO SUPREMO FOR 2</b> ..... 17
Italian salami, Parma ham, Buffalo mozzarella, sundried tomatoes, olives & garnished with salad
<b>ASSORTED BREADS</b> ..... 6

## SIDES

<b>FRIES</b> ..... 4
<b>SAUTEED POTATOES</b> ..... 5
<b>CREAM SPINACH WITH GARLIC</b> ..... 5
<b>VEGETABLES OF THE DAY</b> ..... 5
<b>FRIED ZUCCHINI</b> ..... 5
<b>MIXED SALAD</b> ..... 5

## STEAK NIGHT Wednesday

<b>STEAK NIGHT FOR 2</b> ..... 42
10oz rump or 8oz sirloin served with fries & Italian salad and your choice of a bottle of house wine

<b>ADD A SAUCE</b> ..... 4	<b>PINK &amp; GREEN PEPPERCORN</b>
	<b>CREAM, PANCETTA &amp; GARLIC</b>
	<b>PIZZAIOLA</b>

## TAPAS TO SHARE -THREE FOR 18 // FIVE FOR 28- Sunday - Thursday

<b>CHORIZO</b> with red wine
<b>PRAWNS</b> with garlic & chilli
<b>FUNGHETTI</b> with cream & garlic
<b>FRIED ZUCCHINI</b>
<b>CALAMARI FRITTI</b>
<b>MUSSELS MARINIÈRE</b>
<b>ASSORTED BREADS</b>

## MUSSEL NIGHT Monday & Tuesday

<b>LARGE BOWL OF MUSSELS &amp; A GLASS OF WINE</b> ..... 16
Served with olive oil & rosemary focaccia, fries & a glass of wine. Choose your sauce between sliced shallots, white wine, garlic - with or without cream, or tomato & chilli sauce

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## PASTA

<b>PAPPARDELLE AL RAGÙ</b> ..... 14	Pasta with slow cooked beef & ragu sauce
<b>PENNE ALL' ARRABBIATA</b> ..... 12	Pasta tubes with a spicy vegetarian sauce of fresh tomato, crushed chillies, olive oil, basil and garlic ADD sliced chicken ...3
<b>LASAGNE VERDI</b> ..... 15	Layers of green pasta filled with bolognese sauce, topped with béchamel & melted cheese
<b>LINGUINE CARBONARA</b> ..... 15	With pancetta, cream & parmesan cheese
<b>RAVIOLI RICOTTA E SPINACI</b> ..... 16	Fresh egg pasta filled with spinach & ricotta cheese served in a fresh tomato sauce
<b>LINGUINE MARINARA</b> ..... 18	Mixed seafood of the day including prawns, mussels & squid

## STEAK

All our steaks are farm produced from Angus & Hereford breeds. Dry aged on the bone for 7 days & matured for 28 days. Served with sauteed potatoes & vegetables or salad

<b>ENTRECOTE AI FUNGHETTI</b> ..... 26	Sirloin steak, charcoal grilled to perfection & served in a sauce of mushrooms, cream, pancetta & garlic
<b>ENTRECOTE PIZZAIOLA</b> ..... 26	With chopped tomatoes, garlic, oregano capers white wine & shallots
<b>FILETTO AL PEPE ROSA E VERDE</b> ..... 29	Flamed in Italian brandy, tarragon & shallots topped with cream and pink & green peppercorns
<b>FILETTO BIANCO'S</b> ..... 29	Served whole or sliced, flambéed in Italian brandy, topped with a sauce of cream, lemon juice, mushrooms & wholegrain mustard
<b>SIRLOIN STEAK</b> ..... 22	
<b>FILLET STEAK</b> ..... 25	Served with mushrooms & tomato

## MAINS

Served with sauteed potatoes & vegetables or salad

<b>SCALOPPA ALLA MILANESE</b> ..... 20	Veal escalope coated with fresh breadcrumbs shallow fried until golden brown, garnished with linguine, tomato sauce & lemon wedges
<b>SALTIMBOCCA ALLA ROMANA</b> ..... 21	Veal escalopes with sage & parma ham cooked in butter, wine and lemon
<b>POLLO ALLA TOSCANA</b> ..... 18	Creamy lemon chicken sliced with wine, garlic, lemon zest, cream & baby spinach
<b>POLLO AGLI ASPARAGI</b> ..... 19	Chicken breast stuffed with cheese & asparagus with a light white wine sauce
<b>SALMONE AI FUNGHI</b> ..... 20	Salmon with lemon juice, shallots, pepper & garlic mushrooms
<b>SICILIAN SALMONE</b> ..... 20	Salmon with cherry tomatoes, black olives, capers & white wine
<b>SPIGOLA ALLE ERBE</b> ..... 23	Sea bass with fresh herbs a touch of white wine, olive oil & seasoning
<b>RISOTTO DI MARE</b> ..... 20	Seafood risotto with mussels, prawns, mixed seafood, mushrooms & saffron

PLEASE CHECK OUR BLACKBOARD FOR A SELECTION OF OUR DAILY SPECIALS

Please clearly advise a member of staff if you have any allergies or special dietary requirements. We handle all allergens including nuts, nut oils, derivatives, gluten in our busy kitchens & cannot guarantee any dish is 100% allergen - free. Our olives may contain stones. Pancetta = Italian bacon.