



February – Dinner

Cocktail of the day: Bianchis Alchermes Spritz *Bianchis home-made alchermes, Prosecco, Soda, Cherry & Orange* 11

Antipasti

- Gordal olives (v) 5
- Bianchis focaccia, EVOO & aged balsamic (v) 5
- Grana Moravia & Fontina arancino, aioli (v) 5 each
- Heritage beetroot insalata, chicory, apple & gorgonzola (v) 10.5
- Carciofo alla giudia, smoked ricotta, hazelnuts, pickled chilli & mint (v) 9.5
- Hand-dived Devon scallop, garlic butter & pangrattato 8 each
- Grilled Brixham red mullet & macerated forced Yorkshire rhubarb 10
- Pork polpette, pomodoro, scamorza & crostino 11
- Prosciutto crudo 8

Primi

- Risotto di delica pumpkin with caprino, amaretti & fig mostarda (v) 21
- Casarecce puttanesca, olives, anchovies & pangrattato 20
- Tagliatelle, salsiccia ragu, oregano & Parmigiano Reggiano 21
- Pappardelle, slow cooked West Country salt-marsh lamb ragu, pine nuts, mint & Pecorino Sardo 21.5

Secondi

- Hispi cabbage, spiced carrot puree, chestnut & walnut pesto (v) 19
- Pan-fried Brixham cod with saffron aqua pazza, fennel, winter tomato & chickpeas 25
- Beef shin stracotto, soft polenta, seasonal green & salsa verde 25
- Coppa alla griglia with parsnip puree, confit potato, cima di rapa & nduja glaze 26

***** Kids eat free - Monday to Friday 12pm – 2.30pm / 5.30pm – 6.30pm (talk to us regarding options) *****

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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