



BIANCHIS

Cured

Prosciutto di San Daniele	5
Bresaola, lemon & pepper	5

Raw

Fresh marinated sardines, marjoram & chili	5
Raw golden & red beets, sorrel, aged balsamic & Pecorino Sardo (v)	6.5
Brill carpaccio, horseradish, fennel herb & Meyer lemon	8
Beef carne cruda, aged parmesan, radish & nasturtium nero	8

Antipasti

Insalata of chicory, figs, toasted hazelnuts & ricotta salata (v)	6.5
Buffalo mozzarella, grilled baby leeks, friggirelli peppers & farinata (v)	8
Fritto misto of Grezzina courgette, Cornish squid & lemon	8
Charcoal roasted bone marrow, Bull's heart tomato & garlic bruschetta	9

Primi

Casarecce cacio E pepe (v)	8
Bucatini nero, cuttlefish, red amaranth, lemon zest & parsley	10
Pappardelle, beef shin, Chianti & aged parmesan	12

Secondi

Artichoke stuffed with pine nuts, raisins, bread crumbs, Castelluccio lentils & marinated chili (v)	13.5
Gnocchi ala Romana with pomodoro di San Marzano, fior di latte & basil (v)	14
Braised quail with pancetta, coco blanc, turnip & Summer girolle agrodolce	15.5
Roast hake with Dorset clams & baby fennel	16
Grilled pork chop with prosciutto, salsa rossa & potato lucasi	16

If you have any allergies/dietary requirements, please let us know.
For tables of 6 people or more, a discretionary service charge of 10% is added to the final bill.



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Sweet

- Burnt lemon tart (v) 7
- Bitter chocolate & almond torte (v) 7

Fromaggio

- Umbriaco Rosso (v) 6
- Robiola 6

Dessert wine & Digestivo

- Grappa di Moscato Bepi Tosolini 4.5
- Argiano Grappa di Brunello 5
- Benedetta's Vin Santo 4.25
- Vin Maury Tuilé 5
- Limoncello Tosolini 4.5
- Frangelico 4.5
- Amaretto 5
- Fernet Branca 4
- Amaro Amaro 5.5
- Maxime Trijol 5.5
- Grand Marnier 5

Gelato (v)

- Stracciatella 2.5
- Roasted hazelnut & brown butter 2.5
- Apricot sorbet 2.5
- Plum sorbet 2.5

Coffee & Tea

- Espresso 2
- Macchiato/ Piccolo 2
- Latte/ Cappuccino 2.5
- Americano 2.5
- Flat white 2.5
- Caffe coretto 6
- Tea 2.25
- Green
- Peppermint
- Chamomile
- EBT/EGT

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