



Welcome to Bianchis Restaurant X

Antipasti

- Nocellara olives (v) 3
- Focaccia with Extra Virgin olive oil & balsamic (v) 3
- Mushroom arancini with duxelles (v) 3
- Italian tomatoes, buffalo mozzarella, pistachio & basil (v) 7
- Crispy prawns with aioli 5
- Natural cured Finocchiona 4

Primi

- Bucatini cacio E pepe (v) 8
- Tortelloni of beetroot & ricotta, roast beetroot, poppy seed butter & pickles (v) 8
- Risotto of crab & saffron, scallops, aioli & sweet herbs 12
- Pappardelle, beef shin ragu & wild mushrooms 10

Secondi

- Roasted hispi cabbage, celeriac puree, Umbrian lentils & caramelised carrots (v) 12
- Hake, cavolo nero, black olive dressing, cauliflower puree, hazelnut & pangrattato * 14
- Monkfish, roasted datterini tomatoes, chili, olives & white wine * 15
- Suckling pork belly, stuffed with blood sausage on coco bianco & salsa verde 16
- Veal, braised chicory, fried polenta & 24-month aged Parmesan 22

*** Cooked in lardo unless requested otherwise**

If you have any allergies/dietary requirements, please let us know.
A discretionary service charge of 10% will be added to the final bill.