

DINNER MENU

FROM 3 PM



Appetizers & Soup

- MOZZARELLA IN CARROZZA CON PESTO E POMODRINI** (M) (G) (Vg) (N) (702 Cal)
Crispy fried mozzarella, with pesto, cherry tomato sauce
- MELANZANE ALLA PARMIGIANA** (G) (M) (Vg) (703 Cal)
Baked eggplant with tomato, mozzarella cheese and Parmigiano Reggiano
- EMPANADAS** (Ce) (G) (M) (E) (2 pcs) (298 Cal)
Argentinian pastries filled with chicken and beef
- BURRATA & PEACH SALAD** (M) (395 Cal)
Burrata, caramelized peaches, bresaola, balsamic dressing
- BRESAOLA E FICHI FRESCHI** (M) (233 Cal)
Cured beef bresaola served with fresh figs and honey balsamic dressing
- MINISTRONE CON PISTOU** (G) (N) (Ce) (Vg) (N) (M) (533 Cal)
Provençal vegetable soup with pesto

Pizza

- PIZZA MARGHERITA** (G) (M) (Vg) (748 Cal)
Traditional pizza, tomato, mozzarella and basil
- PIZZA AI FORMAGGI** (G) (M) (Vg) (616 Cal)
Pizza with gruyere, mozzarella, fontina and Parmigiano Reggiano
- PIZZA AL SALAME** (G) (M) (951 Cal)
Tomato, mozzarella, caramelized onion, fresh chili, salami

Salads

- BIANCA HOUSE SALAD** (Ce) (Md) (V) (Vg) (342 Cal)
Rucola, frisée, fennel, carrots, avocado, vinaigrette dressing
- INSALATA DI POLLO** (Ce) (M) (345 Cal)
Mix salad, grilled chicken paillard balsamic vinaigrette, shaved Parmigiano Reggiano
- INSALATA DI RUCOLA E CAPRINO CON NOCI PECAN E ANGIURIA** (N) (M) (635 Cal)
Rocket salad, goat cheese, pecan nuts, cranberries and watermelon
- PANZANELLA** (G) (V) (Vg) (406 Cal)
Traditional Tuscan salad, cucumber, heirloom tomato, pitted black olives, homemade pickled red onion, mint, basil, extra virgin olive oil and sour dough bread

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Pasta

- RIGATONI AL RAGU DI AGNELLO** (Ce) (G) (M) (890 Cal)
Rigatoni with lamb shank ragout
- GNOCCHI BIANCA** (G) (M) (E) (785 Cal)
Homemade gnocchi with tomato sauce and Parmigiano Reggiano
- FETTUCCINE CACIO E PEPE** (G) (M) (Vg) (695 Cal)
Traditional Roman dish, Pecorino Romano and Parmigiano Reggiano, black pepper
- PAPPARDELLE CON PROSCIUTTO DI VITELLO,** (938 Cal)
- PANNA E PISELLI** (G) (M) (E)
Fresh pasta with roasted veal ham, green peas and cream sauce
- PENNE AL PESTO** (G) (N) (M) (Vg) (620 Cal)
Traditional sauce from Genova, basil, pine nuts, olive oil

Fish & Seafood

- SALMONE ALLA GRIGLIA CON SALSA AL LIMONE E INSALATA** (F) (Ce) (262 Cal)
Grilled salmon steak served with lemon sauce and house salad
- ORATA ALL'ACQUA PAZZA** (F) (573 Cal)
Imported sea bream fillet served with fresh tomatoes sauce, parsley, chili sauce and potatoes

Meat

- POLLO ALLA PARMIGIANA** (G) (E) (M) (590 Cal)
Breaded chicken breast, baked with tomato, mozzarella, and Parmigiano Reggiano
- BATTUTA DI MANZO IN PADELLA CON AGLIO E ROSMARINO** (463 Cal)
Pan seared beef paillard with garlic, rosemary and chili flakes
- AGNELLO ALLA GRIGLIA** (218 Cal)
Grilled New Zealand lamb chops, served with spicy Tunisian harissa

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ALL DAY



Dessert @ Cakes

AFFOGATO

(M) (E) (541 Cal)

Vanilla ice cream served with Italian moka coffee and cookies

TIRAMISU

(M) (E) (G) (427 Cal)

Bianca tiramisu creme layered with homemade coffee infused biscuits

CRÈME BRÛLÉE

(M) (E) (467 Cal)

Caramelized vanilla custard cream

GRANDMA CHOCOLATE CAKE

(M) (E) (G) (465 Cal)

100 % dark chocolate cream layered with chocolate fudge cake.

CHAJA

(M) (E) (G) (693 Cal)

Vanilla layered cake with peach and dulce de leche, and meringue

CHEESECAKE

(M) (E) (G) (603 Cal)

Classic baked cheesecake with biscuits crunch

LIME PIE

(M) (E) (G) (750 Cal)

Lime flavored cremeaux with biscuits base and whipping cream, lime zest

CARROT CAKE

(M) (E) (G) (445 Cal)

Carrot and cinnamon cake layered with philadelphia cake frosting

PECAN TART

(N) (E) (G) (M) (713 Cal)

Caramelized flavored pecan nuts tart

COCO DULCE DE LECHE TART

(E) (G) (N) (432 Cal)

Classic tart filled with dulce de leche and coconut

MILLE-FEUILLE

(M) (E) (G) (631 Cal)

Puff pastry layered with Bavarian vanilla cream

BROWNIE

(E) (G) (M) (501 Cal)

Classic brownie with 55% chocolate

APRICOT CROSTATA

(N) (E) (G) (472 Cal)

Tart filled with apricot jam and almond cream

BLUEBERRY TART

(M) (E) (G) (372 Cal)

Tart filling with vanilla custard cream and fresh blueberry

OLIVE OIL CAKE

(M) (E) (G) (720 Cal)

Extra virgin olive oil sponge cake with citron fruit zest

CARDAMOM PISTACHIO CAKE

(M) (E) (G) (N) (598 Cal)

Soft cardamom flavor sponge with pistachio in icing glaze

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Bakery

MARITOZZO

(M) (E) (G) (454 Cal)

Roman style brioche bun filled with, custard and whipped cream

BOMBOLONI

(M) (E) (G) (N) (347 Cal)

Italian doughnuts filled with Nutella

CRUFFIN DANISH

(G) (E) (M) (440 Cal)

Latest Bianca creation, combination of buttery croissant dough, filled with pistachio cream

CHURROS CROISSANT

(G) (E) (M) (481 Cal)

Bianca signature, croissant and churros dough, filled with dulce de leche cream

CRONUTS

(G) (E) (M) (256 Cal)

Round crispy croissant with hazelnuts chocolate filling

CROISSANT HONEY

(G) (E) (M) (320 Cal)

Plain croissant glaze with honey syrup

CROISSANT ALMOND

(G) (E) (N) (M) (643 Cal)

Croissant with almond cream and almond flakes

CROISSANT CHEESE AND HAM

(G) (E) (M) (398 Cal)

Croissant with roasted veal and fontina insert

CROISSANT CUSTARD

(G) (E) (M) (408 Cal)

Croissant with vanilla custard filling

FRUIT DANISH

(G) (E) (M) (343 Cal)

Flaky danish pastry with custard cream and fresh berries

PAIN AU CHOCOLAT

(G) (E) (M) (430 Cal)

Rolled croissant with chocolate

CINNAMON ROLL

(G) (E) (N) (428 Cal)

Buttery flaky dough rolled with cinnamon flavor

LEMON & BLUEBERRY BREAD

(G) (E) (M) (278 Cal)

Lemon and blueberry cake with oats crumble

BANANA BREAD

(G) (E) (420 Cal)

Baked banana loaf

Cookies

DOUBLE CHOCOLATE COOKIE (G) (E) (M)

Combination of dark and white chocolate based soft cookies

(174 Cal)

ALFAJORES DE MAICENA (G) (E) (M)

Corn starch sable "sandwich" cookies with dulce de leche

(256 Cal)

SNICKERDOODLE COOKIES (G) (E) (M)

Honey and cinnamon cookies

(217 Cal)

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Breads (All breads contain gluten)

COUNTRY LOAF (White 1kg) White sourdough loaf bread	(1699 Cal)
COUNTRY LOAF BROWN (1kg) Brown sourdough combine with whole wheat and rye flour	(331 Cal)
COUNTRY LOAF OLIVE (White 1kg) Fermented sourdough loaf with black olive	(1901 Cal)
COUNTRY LOAF BROWN WHOLE MIX FRUIT (1kg) (S) Brown sourdough combine with mixed dried fruits	(1783 Cal)
COUNTRY LOAF BROWN MIXED SEEDS (1kg) (N) Brown sourdough combine with mixed seeds	(784 Cal)
CIABATTA RYE FLUOR WITH SEEDS (350 gr) (N) Brown sourdough combine with rye and whole wheat flours	(568 Cal)
CIABATTA WHITE FLUOR (160 gr)- (350 gr) Classic ciabatta bread with white sourdough	(351-768 Cal)
BAGUETTE (350 gr) Classic crust bread with white sourdough	(698 Cal)
BAGUETTE EPI (350 gr) Crust bread white sour dough	(698 Cal)
FOCACCIA FLEUR DE SEL (500 gr) Bianca focaccia, olive oil and fleur de salt	(1062 Cal)
FOCACCIA TOMATO (500 gr) Bianca focaccia, olive oil, fresh basil and tomato sauce	(1167 Cal)
FOCACCIA ROSEMARY (500 gr) Bianca focaccia, olive oil, fresh rosemary and fleur de salt	(1088 Cal)

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