



IL BIANCONIGLIO

Taste our daily specials / **LUNCH MENU**

APPETIZERS

Liver patè with Sherry reduction and black cherries on pan brioche (1,3,7,8,14)

Pecorino cheese flan on Gorgonzola cream and beetroot chips (3,7)

Crostone with "cinta senese" lard (1)

Marinated zucchini salad with lime and nuts (1,9)

Cold cuts and cheeses platter (1,2,3,4)

STARTERS

Garganelli pasta with norcina sauce (Traditional umbrian sauce with sausage, cream and truffle sauce) (1,3,7)

Tagliatelle pasta with white Chianina meat ragu (1,3,8)

Raviolini pasta filled with herbs and cherry tomatoes sauce (1,3,7)

Passatelli pasta with broth (Old tradition pasta made with poor ingredients such as stale bread and cheese) (1,3,11)

Pumpkin, potato and porcini mushrooms cream (7,8)

MAIN COURSES

Smoked and marinated Angus Carpaccio

Piedmontese Fassona meat tartare (13,10)

Pork fillet with Sagrantino red wine reduction and borettane onions

Cockerel "al mattone" (special cooking method which consists of adding a weight on the meat in order to maximize the cooking surface) (1,10)

Roasted smoked scamorza cheese with vegetables (7)

SIDE DISHES

(in combination with two courses €3)

Roasted potatoes

Sautéed spinach

Mixed salad

Appetizer and
starter*

€ 18.00

Appetizer and
main course*

€ 20.00

Starter and
main course*

€ 22.00

*Water and cover charge included

*On customer request, the side dish can be combined with a course at the price of € 18.00

ALLERGENS Our products might contain traces of the following ingredients: (1) Cereals containing gluten ((2) Shell-fish and derivatives, (3) Eggs and derivatives, (4) Fish and derivatives, (5) Peanuts and derivatives, (6) Soy and derivatives, (7) Milk and derivatives, (8) Celery and derivatives, (9) Nuts (almonds, hazelnuts, walnuts, cashews, pistachos), (10) Mustard and derivatives, (11) Sesame and derivatives, (12) Lupini beans and derivatives, (13) Shellfish and derivatives, (14) Sulphur dioxide and sulphites (at a concentration of more than 10 mg/kg or mg/l).