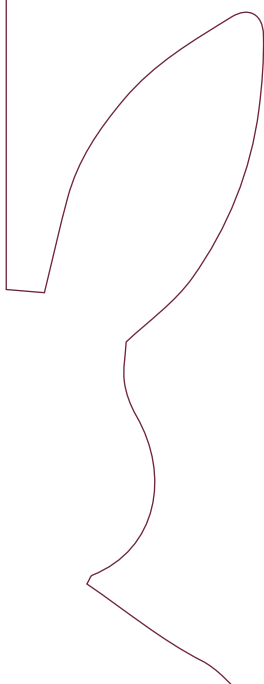




M E N U

It will be a different story.





Hello, Bianconiglio is here my name,
but Whiterabbit gave me fame.

I don't like haste anymore
enjoying every moment is now my core.

Once upon a time...no, thank you!
I am writing my story anew.

LOW TEMPERATURE COOKING

Preserving the colours, aromas and flavours of the raw ingredients without the risk of contamination: all this is possible thanks to the Low Temperature Cooking

The technique, refined by chef Mirko Zanga after years of study and work, allows to preserve the quantity and quality of the nutrients, thus increasing the bioavailability of vitamins and minerals also due to the absence of oxygen during preparation.



APPETIZERS

Bianconiglio assorted appetizer	/	18.00
① ③ ⑦ ⑧		
Smoked goose breast with apple and pomegranate salad	/	10.00
Liver patè with Sherry reduction and black cherries on pan brioche	/	10.00
① ③ ⑦ ⑧ ⑭		
Pecorino cheese flan on Gorgonzola cream and beetroot chips	/	11.00
③ ⑦		
Crostone with "cinta senese" lard (toasted bread with typical Tuscan lard)	/	9.00
①		
Marinated zucchini salad with lime and nuts	/	9.00
① ⑨		
Eggplant parmigiana with pink shrimp	/	13.00
① ② ③ ④		
Crab tartare with lime and ginger icecream	/	14.00
②		
LTC (62°) "Perfect egg" with black truffle and fondue	/	13.00
① ③ ⑦		



STARTERS

Garganelli pasta with norcina sauce (traditional umbrian sauce with sausage, cream and truffle sauce)	/	13.00
① ③ ⑦		
Tagliatelle pasta with white Chianina meat ragù (typical Tuscan beef sauce)	/	14.00
① ③ ⑧		
Blueberry tagliolini pasta with porcini mushrooms	/	14.00
① ③		
Gnocchetti pasta with porcini mushrooms and black truffle	/	18.00
① ③ ⑦		
Herb Raviolini pasta with cherry tomato sauce	/	11.00
① ③ ⑦		
Strozzapreti pasta with fish carbonara	/	14.00
① ② ③ ④ ⑬		
Purple gnocchi pasta with burrata and pink shrimp	/	15.00
① ② ③ ④ ⑦		
Style lasagna with goose sauce	/	14.00
① ③ ⑧		
Cappelletti pasta with broth	/	13.00
① ③ ⑪		
Passatelli pasta with broth (Old tradition pasta made with poor ingredients such as stale bread and cheese)	/	12.00
① ③ ⑪		
Pumpkin, potato and porcini mushrooms cream	/	13.00
⑦ ⑧		
Purple potato Ravioli pasta with saffron cream and poppy seeds	/	13.00
① ③ ⑦		



MAIN COURSES

Manzetta beef tagliata with coarse salt and rosemary	/	18.00
Marinated and smoked Angus carpaccio	/	14.00
Piedmontese Fassona meat tartare ① ③ ⑩	/	16.00
Pork fillet with Sagrantino red wine reduction and borettane onions	/	15.00
LTC Lamb with raspberry sauce	/	18.00
Cockerel "al mattone" (special cooking method which consists of adding a weight on the meat in order to maximize the cooking surface) ① ⑩	/	14.00
Braised beef with red wine and leek ⑧	/	16.00
Roasted smoked scamorza cheese with vegetables ⑦	/	12.00
LTC Tuna escalope with pistachio grain ④ ⑨	/	16.00
Gratinated calamari medalions ① ③ ④ ⑦ ⑧	/	15.00



SIDE DISHES

Roasted potatoes	/	4.00
Sautéed chards and spinach	/	4.00
Porcini mushrooms with thyme	/	8.00
Mixed salad	/	4.00



DRINKS

Micro-filtered water 0.75l	/	1.50
Botled water 0.75l	/	2.00
Beer	/	6.00
Coke Can	/	3.00
I Girasoli di Sant'Andrea Campecolle Bianco IGT 2020 (white wine)	/	14.00
I Girasoli di Sant'Andrea Campecolle Rosso IGT 2018 (red wine)	/	14.00

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 derivates
- ⑪ / Sesame and derivatives
- ⑫ / Lupini beans and derivatives
- ⑬ / Shellfish and derivatives
- ⑭ / Sulphour dioxide and sulphites
(at a concentration of more than 10 mg/kg or mg/)





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