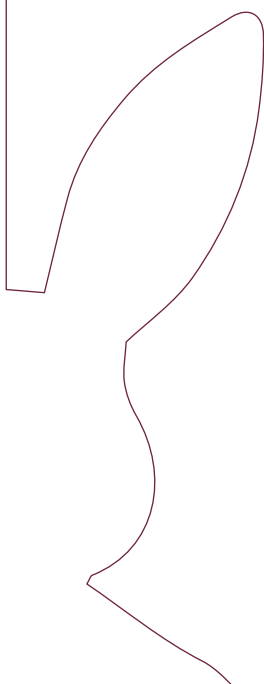




## M E N U





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A trip in the green heart of Italy, where  
each dish tells a story and each taste  
evoques a tradition.

The Bianconiglio is born from the passion  
for gastronomy and the love four our land.  
The dishes we offer are a tribute to regional  
ingredients with a contemporary twist:  
local products such as artisan cured meats,  
structly homemade pasta and game, in order  
to offer an authentic taste of the Alta Valle  
del Tevere flavors.

Our Chef works with care and dedication to  
ensure that each dish reflects the tradition  
of local cuisine and the seasonality of  
ingredients. Our staff in the dining room will  
create a cozy and familiar atmosphere for  
you to enjoy flavorful dishes and discover the  
local specialties.

Our passion for food and hospitality is what  
allows us to trasnfor every visit into a special  
experience: we are here to delight you with  
our offerings, tell stories and make you feel  
part of our big family.

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## APPETIZERS

Bianconiglio appetizer	/	12.00
① ③ ⑦ ⑧		
Selection of cold cuts and cheeses with black crostino	/	15.00
① ⑦ ⑧		
Pecorino cheese flan on Gorgonzola cream and beetroot chips	/	11.00
③ ⑦		
Pastor's Coratella (Typical dish from central Italy made of lamb entrails)	/	10.00
① ⑧		
Smoked Angus Carpaccio	/	11.00
Nonna's Parmigiana	/	10.00
⑦		



## STARTERS

Nettle tortelli pasta with nuts, sausage and mascarpone cheese ① ⑦ ⑨	/	12.00
Purple gnocchi with porcini mushrooms and taleggio cheese cream ① ③ ⑦	/	12.00
Agnolotti pasta with truffle ① ③ ⑦ ⑧	/	14.00
Potato ravioli pasta with pistachio grain, bacon and saffron ① ③ ⑦ ⑨	/	11.00
Italian risotto and pears ⑦	/	10.00
Ragù tagliatelle pasta ① ③ ⑧	/	11.00
Pappardelle pasta with wild boar sauce ① ③ ⑧	/	11.00



## MAIN COURSES

Black Angus tagliata with coarse salt and rosemary	/	16.00
Piedmontese Fassona meat tartare	/	16.00
① ③ ⑩		
Rabbit with truffle filling	/	16.00
⑦		
Guinea fowl Suprema	/	18.00
(Guinea fowl chests with lard and herbs)		
Pastor's Scottadito	/	16.00
(Lamb chops)		
Dear stew with taggiasche olives	/	15.00
(Typical dish from northern Italy)		
① ⑤ ⑧		
Chicken with curcuma and nuts	/	14.00
⑦ ⑧ ⑨		



## SIDE DISHES

Roasted potatoes	/	4.00
Sautéed vegetables	/	4.00
Mixed salad	/	4.00
Sweet-and-sour vegetable caponata	/	4.00
(Mixed fried vegetables with sweet-and-sour sauce)		



## 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  | ⑨ / Nuts<br>(almonds, hazelnuts, walnuts, cashews, pistachos)                          |
| ② / Shell-fish and derivatives | ⑩ / Mustard and derivatives  |
| ③ / Eggs and derivatives       | ⑪ / Sesame and derivatives   |
| ④ / Fish and derivatives       | ⑫ / Lupini beans and derivatives   |
| ⑤ / Peanuts and derivatives    | ⑬ / Shellfish and derivatives  |
| ⑥ / Soy and derivatives        | ⑭ / Sulphur dioxide and sulphites<br>(at a concentration of more than 10 mg/kg or mg/) |
| ⑦ / Milk and derivatives       |  |
| ⑧ / Celery and derivatives     |  |





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