



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)

Marinated zucchini salad with lime and nuts (9)

Norcina ham with melon

Traditional Panzanella (typical local dish with chopped soaked stale bread and vegetables) (1)

Bufala caprese (typical Italian summer dish with bufala mozzarella, tomatoes and basil) (7)

STARTERS

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

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

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

Gnocchi with basil pesto (1,3,7,9)

MAIN COURSES

LTC pork fillet with mustard seeds (3,4,10)

Smoked and marinated Angus Carpaccio

Piedmontese Fassona meat tartare (1,10)

Saldat with LTC chicken and soy mayo (3,6)

SIDE DISHES

(in combination with two courses €3)

Roasted potatoes

Mixed salad

Peas

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).