

Biancofiore

R I S T O R A N T E

Spring Menu



Tasting menus

Puglia between land and sea. An experience shaped by the creativity of our chefs, celebrating the flavours of our land and sea, season after season.

From the sea

Chef's on the spot tasting of 6 courses 60

From the land

Chef's on the spot tasting of 6 courses 60

The tasting menus do not include wines and are served for the entire table (min. for 2)

Raw starters

Selection of raw fish: six pieces of carpaccio and tartare, according to market availability26

Grand seafood platter: daily selection of raw shellfish and seafood.....36

Dominique oysters (*per piece*).....6

Red prawn tartare, avocado mousse, mango pearls.....26

Tuna belly carpaccio, fermented strawberries, tapioca26

Amberjack Sashimi, lemon-scented tomato broth, sheep's milk ricotta26

Cooked starters

Seared octopus, lemon white cabbage, artichokes20

Monkfish roulade, truffled potato, spinach20

Grilled mackerel fillet, yellow datterino tomatoes, semi-dried tomatoes, marinated zucchini..18

Crispy egg, pea cream, braised spring onion, crispy capocollo16

Veal carpaccio, crispy artichokes, anchovy mayonnaise18

First courses

Spaghetti, black mussels, young broad beans, Pecorino cheese20

Linguine, yellow datterino tomato cream, langoustine tartare, lemon, crispy artichokes.....22

Tomato tortello, local fish soup, vegetable stew, its reduction, black olives22

Risotto, asparagus, amberjack tartare, black garlic, goat cheese cream (*min. two guests*)24

Tubettone rigato, pea cream, lamb ragù, aged Canestrato cheese20

Main courses

Bread-crusted tuna, sweet-and-sour red onion, honey mustard sauce24

Catch of the day, seasonal vegetables.....24

Seared Scorpionfish fillet, purple potato, asparagus, black olive powder.....26

Iberian Pork "Pluma", glazed spring onion, cherry sauce24

Herb-crusted lamb chop, truffled potato24

Desserts

Selection of cheeses, served with artisanal preserves.....15

Biancofiore Cappuccino (*Gluten-free, lactose-free*)8

Chocolate caprese cake, raspberry mousse and fresh strawberry (*Gluten-free, lactose-free*)8

Cocoa tartlet, lemon curd, flambéed meringue.....8

Caramel in three textures8

Passion fruit crèmeux, white chocolate sauce, crumble (*Gluten-free, lactose-free*).....8

In case of food intolerances, please inform the staff. Thank you.

List of ingredients (Reg. 1169/2011, Reg. 1379/2013 s.m.i.). The products we sell may contain traces of: cereals containing gluten (wheat, rye, barley, oats, spelt) - Crustaceans and crustacean-based products - Eggs and egg-based products - Fish and fish-based products - Peanuts and peanut-based products - Soybeans and soy-based products - Milk and milk-based products - Nuts (almonds, hazelnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts) and their products - Celery and celery-based products - Mustard and products containing mustard - Sesame seeds and sesame seed-based products - Sulphur dioxide and sulphites - Lupin and lupin-based products - Mollusks and shellfish-based products. Some products may be blast chilled or shock-frozen by ourselves.