

Biancofiore

R I S T O R A N T E

Autumn 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

Grand selection of filleted fish: 6 raw preparations including carpaccio and tartare (*subject to availability*).....26

Grand selection of shellfish and seafood (*subject to availability*).....36

Domenique oysters (*per piece*) 6

Raw mantis shrimp* with samphire, lemon and its own reduction.....22

Tuna belly carpaccio*, lime emulsion and black olive.....24

Cooked starters

Seared octopus* with cardoncelli mushrooms and saffron potato cream.....20

Herb-stuffed grey mullet roll with green sauce.....20

Grilled red mullet with puntarelle and lemon-seasoned white cabbage 22

Poached egg, buttered spinach, smoked potato foam and truffle.....18

Cardoncelli mushroom flan with sponsali and Canestrato cheese fondue.....16

First courses

Spaghetti with butter, anchovies and turnip greens 20

Mezze maniche pasta with datterini tomatoes, guanciale, pecorino cheese and monkfish* ...20

Shellfish risotto, saffron, prawn tartare and burrata cream (*minimum 2 people*).....24

Ciambotto-filled tortello with its own reduction and parsley sauce 22

Chestnut gnocchi with Canestrato cheese fondue and Fassona beef tartare 20

Main courses

Tuna* in a bread crust with sweet-and-sour red onion and honey-mustard sauce.....24

Catch of the day* with seasonal vegetables 24

Seared squid* with broad beans, chicory and peperone crusco 24

Glazed duck breast with pak choi 24

Lamb rump, cooked sous-vide, fennel salad and purple cabbage with lemon citronette.....24

Blue lobster (*per kg*)..... 100

Spiny lobster (*per kg*)..... 140

Desserts

Selection of goat cheeses and jams..... 12

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

Sheep’s ricotta cream, liquorice powder and crumble (*Gluten-free, lactose-free*).....8

Vanilla and lime bavarois* with mandarin coulis and sponge cake (*Lactose-free*) 8

Pistachio semifreddo, chocolate sauce and coffee (*Gluten-free, lactose-free*).....8

Caramel in three textures (*Gluten-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.