

Biancofiore

R I S T O R A N T E

Winter Menu



Our tasting menus

Our Puglia between land and sea: from the inspiration of our chefs an experience not to be missed, season after season.

From the sea

Chef’s on the spot tasting of 8 courses 60

From the land

Chef’s on the spot tasting of 8 courses 60

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

Raw starters

Grand platter of filleted fish: 6 raw preparations including carpaccios and tartares <i>(subject to availability)</i>	26
Grand platter of seafood <i>(subject to availability)</i>	36
Domenique oysters <i>(each)</i>	6
Red prawn tartare* with passion fruit and crispy tapioca.....	26
Scorpionfish carpaccio* with lime emulsion and black olive.....	24

Cooked starters

Octopus* with mushrooms and pumpkin cream.....	20
Cod* in panko crust with fried olive foam and parsley	20
Steamed king prawns* with carrot mousse and truffle.....	20
Poached egg with buttered spinach and smoked potato foam.....	18
Flan with mushrooms and spring onions, canestrato cheese fondue	16

First courses

Spaghetti with butter, anchovies, and turnip tops	22
Rigatoni with cherry tomatoes, guanciale, pecorino cheese, and monkfish*	22
Shellfish risotto with beetroot, lime, and raw king prawn tartare* <i>(min. 2)</i>	24
Homemade cappellacci* filled with burrata, pumpkin cream, and crispy capocollo.....	18
Pasta, potatoes, and provola cheese with black truffle.....	18

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 fava beans, wild chicory, and crispy pepper	24
Glazed duck breast with pak choi	24
Slow-cooked lamb rump with fennel salad and mandarin citronette.....	24
Blue lobster <i>(per kg)</i>	100
Spiny lobster <i>(per kg)</i>	140

Desserts

Cheese and jam tasting	12
“Biancofiore” Cappuccino <i>(Gluten-free, lactose-free)</i>	8
Sheep ricotta cream with orange, “Toritto” almond, and coffee sauce (Gluten-free, lactose-free)	8
Vanilla and lime bavarois* with mandarin coulis and sponge cake <i>(Lactose-free)</i>	8
Red fruit cheesecake* <i>(Gluten-free, lactose-free)</i>	8
Caramel in three textures	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.

* The product may be blast chilled or shock-frozen by ourselves.