

Biancofiore

R I S T O R A N T E

Summer Menu



Our tasting menus

Our Puglia between land and sea: from the inspiration of our chefs an experience not to be missed, season by 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 plate of filleted seafood:

6 raw selections including carpaccios, tartares, and shellfish (*based on availability*)26

Grand plate of shellfish (*based on availability*)36

Domenique oysters (*each*)6

Scampi* tartare with watermelon, lime, and caviar26

White seabream carpaccio with “Fior di latte” cheese, green tomato, and basil24

Amberjack sashimi with yuzu mayo and green sauce.....24

Cooked starters

Steamed octopus* with green olive cream and pickled vegetables.....20

Cod* heart with crispy vegetables and Pugliese gazpacho20

Smoked mackerel* with marinated yellow cherry tomatoes and Friggitelli peppers.....18

Crispy egg with Canestrato cheese fondue and amaranth.....18

Melted eggplant, oven-roasted cherry tomatoes, basil, and ricotta.....16

First courses

Tagliolini with tomato, marinated snapper, black garlic, and lemon22

Stuffed Cappelletto* with smoked eggplant, red prawn tartare, and burrata sauce24

Risotto with scampi* tartare, yellow cherry tomato, buffalo mozzarella, and basil (*min. 2*).....24

Mixed pasta with red snapper ragù, cherry tomatoes, parsley sauce, and caper powder24

Fusilloni with zucchini pesto, almonds, and caciocavallo fondue.....18

Main courses

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

Catch of the day fillet with seasonal vegetables24

Seared red snapper fillet with Friggitelli peppers and purple potato28

Pork fillet with fermented cherries and foie gras sauce24

Veal shoulder with jus, amaranth, and zucchini chips24

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

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

Desserts

Goat cheese and jam tasting.....15

“Biancofiore Cappuccino” (*Gluten-free, Lactose-free*).....8

Coffee semifreddo with crunchy chocolate and salted caramel (*Gluten-free*)8

Red berry cheesecake (*Gluten-free, Lactose-free*)8

Passion fruit cream with cocoa crumble (*Gluten-free, Lactose-free*)8

Gianduja ice cream6

Black mulberry sorbet.....6

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.