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PESCHERIA BIANCHI

THE RAW BAR

Red prawn 1st 5	7/9 for pcs
Red prawn 2nd 5	5/6 for pcs
Red prawn 3rd 5	4,50 for pcs
Violet prawn 1st 5	7/8 for pcs
Violet prawn 2nd 5	5/6 for pcs
Violet prawn 3rd 5	4 for pcs
Local scampi 5	11/12 for pcs
Foreign Scampi 5	7/8 for pcs
Local Oyster 10	3,5/4 for pcs
French Oyster 10	5 for pcs
Scallop 10	4 for pcs

SASHIMI (100gr)

Scottish salmon sashimi 9	8
Tuna sashimi 9	7,5
White fish sashimi 9 (seabream,seabass,red porgy, amberjack)	7/9

TARTARE (100gr)

with olive oil, sea salt,
lemon and black pepper citronette

Tuna Tartare 9	10
Scottish salmon Tartare 9	11
White fish Tartare 9 (seabream,seabass,red porgy, amberjack)	8/10
Prawn Tartare 5	15

PASTA

You can choose your favorite pasta:
tonnarello,tagliolino,pacchero,gnocchetto,fregola.

Clams 1,10,12	20
Clams and bottarga 1,9,19,12	22
Lobster	22
Seafood ragù with tomato	16
Mussels, porcini,pecorino 1,10,11,12	17
Shrimp amatriciana 1,5,7,12	22
Spicy Polpo 1,10,12	17
Clams,artichokes and bottarga 1,9,10,12	25
Pescheria Bianchi style: Tomatoe sauce, mussels and bottarga 1,9,10,12	18

DEEP FRY

All our fried products are
weighted before cooking

Squid 1.10	7 for 100gr
Baby squid 10	5,5 for 100gr
Mixed 1,5,9,10	7 for 100gr
Octopus 1,10	7 for 100gr
Fish and potato croquettes 1.8,9	4,5 for 100gr

Some of our products may not be always available due to the fisherman's catches

Premium Partner
Audi
Catte Auto

Companeat
il giusto mix di ingredienti

Cover Charge 2,5

DELICATESSEN

HOT

Baby octopus diavola style 10,12	5,5 for 100gr
Swordfish cacciatora style 9,12	6,5 for 100gr
Mussels soup 10,12	3,5 for 100gr
Tomato mussels soup 10,12	3,5 for 100gr
Mussels and clams soup 10,12	5,5 for 100gr
Tomato mussels and clams soup 10,12	5,5 for 100gr
Clams soup/tomato 10,12	6,5 for 100gr
Sautéed seasonal vegetables	2 for 100gr
Steamed potatoes	2 for 100gr
Warm octopus in extra virgin olive oil and lemon emulsion 10,12	6,5 for 100gr
Sautéed artichokes	4 for 100gr
Roasted cuttlefish, artichokes and potatoes 9	8 for 100gr

COLD

Octopus salad	6,5 for 100gr
Octopus and potato salad	6 for 100gr
Seafood salad	6 for 100gr
Burrida	6 for 100gr
Marinated fish of the day	7 for 100gr
Catalan style prawns	5,5 for 100gr
Monkfish Cagliari's style	6,5 for 100gr
Celery and mullet roe	13 for 100gr
Tomatoes salad	2 for 100gr
Vegetables caponata 9	3,5 for 100gr
Swordfish caponata 9,12	6 for 100gr

GRATIN

Oyster 1,10	4 pcs
Mussels 1,10	0,75 pcs
Scallop 1,10	4,5 for pcs

FRESH FISH

WE WILL COOK IT FOR YOU, AS YOU WISH

Sea bream 9	6,5 for 100gr
Sea bass 9	6,5 for 100gr
Red porgy 9	6,5 for 100gr
Salmon 9	8 for 100gr
Tuna 9	8 for 100gr
Swordfish 9	7 for 100gr
Cuttlefish 10	5 for 100gr
Squid 10	6 for 100gr
Octopus 5	7 for 100gr
Red prawn 5	7/9 for pcs
Violet prawn 5	6/8 for pcs
Sole fish 9	7,5 for 100gr
Red fish 9	7 for 100gr
Cuttlefish,artichokes & bottarga	11 for 100gr

WE RECOMMEND: SAFFRON, POTATOES AND CHERRY TOMATOES
POTATOES, TOMATOES, OLIVES, CAPPERS AND ONIONS.
VERNACIA WINE AND OLIVES, ATICHOKES AND POTATES

1.GLUTEN, 2.NUTS, 3.MUSTARD, 4.SESAME, 5.CRUSTACEANS, 6.PEANUTS, 7.CELERY, 8.EGGS, 9.FISH, 10.MOLLUSCS, 11.MILK, 12.SULPHITES, 13.LUPINS, 14.SOY