

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	10 for pcs
Foreign scampi 5	8 for pcs
Local oyster 10	4 for pcs
French oyster 10	5 for pcs
Portugal oyster 10	4 for pcs
Scallop 10	4 for pcs
Hand sliced bottarga 9	18 for 100gr

Sashimi (100gr)

Alaska salmon sashimi 9	10
White fish sashimi 9 <i>(amberjack, Catch of the day)</i>	7/9

Tartare (100gr)

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

Alaska salmon Tartare 9	12
White fish Tartare 9 <i>(amberjack, mullet, Catch of the day)</i>	8/10

Pasta

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

Clams 1,10,12	20
Clams and bottarga 1,9,10,12	22
Seafood ragù with tomato 1,5,9,10	16
Octopus Puttanesca style 1,7,10,12	17
Red prawn, zucchini, saffron 1,5,7,12	20
Butter, lemon, grey mullet tartare and bottarga 1,11,9	18
Swordfish alla Norma 1,11,9	18
Mussels, turnip tops and toasted breadcrumbs 1,10	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
Mussels 1,10	9 for 100gr
Orziadas 1,10	12 for 100gr
Whitebait 1,9	1,80 for pcs

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 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

Cold

Octopus salad 10,12	6,5 for 100gr
Octopus and potato salad 10,12	6 for 100gr
Seafood salad 5,10,12	6 for 100gr
Catalan style prawns 5,7	5,5 for 100gr
Celery and mullet roe 7,9	13 for 100gr
Tomatoes salad	2 for 100gr
Vegetables caponata 12	3,5 for 100gr
Monkfish Cagliariatana style 9	6,5 for 100gr
Romaine lettuce and tomatoes	3 for 100gr
Swordfish with tonnato sauce 8,9	6,5 for 100gr
Prawns in Marie Rose sauce 5,8	5,50 for 100gr

(Cagliariatana style: monkfish in a sweet-and-sour marinade with onions, vinegar and tomato)

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 / wild 7,5 for 100gr
Sea bass 9	6,5 for 100gr / wild 7,5 for 100gr
Red porgy 9	6,5 for 100gr
Mullet 9	5,5 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

We recommend:

Saffron, potatoes and cherry tomatoes

White wine and olives

Potatoes, tomatoes, olives, capers and onions

Butter and Parmesan cheese

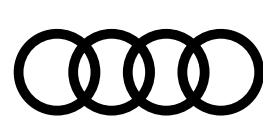
Vernaccia wine and olives

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

Cover Charge 2,5

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

Premium Partner



Audi

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