

ÖPPETTIDER
Mån - Tis 11.00 - 22.00
Ons - Tors 11.00 - 23.00
Fre - Lör 11.00 - 24.00
Sön 11.00 - 17.00



BORDSBOKNING
08-611 21 00
www.bianchi.cafe

Norrlandsgatan 16
111 43 Stockholm

BIANCHI

Café & Cycles

HEJ OCH VÄLKOMMEN TILL BIANCHI CAFÉ & CYCLES!

Menyn bygger på att man ska kunna ta in flera rätter och dela i sällskapet om man så vill.
Eller beställ en åt gången och ta en till beroende på hur hungrig du är.
Vi har även en dagens rätt och veckans sallad.
Fråga din servitör om du har några allergier.

HI AND WELCOME TO BIANCHI CAFÉ & CYCLES!

Our menu is thought out so you can order few of our dishes and share with your friends.
You may start with one dish and take another one or few after, depending on how hungry you feel.
We also serve a dish of the day and a weekly salad.
Ask your waiter if you have any allergies.

WEEKEND RIDES

Snart börjar det bli dags för våra rides som vi kör varje helg. Vi samlas här på Bianchi Cafe kl 09 varje lördag och söndag för att ge oss ut på tur. Kolla in och följ oss på facebook.com/BianchiCafeandCycles för mer information.
Soon it will be time for our rides as we do every weekend. We gather here at Bianchi Cafe at 09 every Saturday and Sunday to give us a trip. Check out and follow us facebook.com/BianchiCafeandCycles for more information.

APERITIVO

Varje fredag mellan 16:00 och 19:00 så bjuder vi er på aperitivo. Ta med era vänner och häng med oss i baren.
Every Friday between 16:00 and 19:00, we invite you to aperitivo. Bring your friends and join us at the bar.

WINE BY THE GLASS

WHITE WINE

Torre del Falasco 2015 105 kr

Ala Blanca Vermentino Sardegna 2014 120 kr

RED WINE

Torre del Falasco Corvina 2015 105 kr

Prunotto Monferrato Mopertone 2014 110 kr

WEEKLY BIKE

Methanol SX 29.3 32.890 kr



COCKTAILS

Bellini 135 kr
Fresh peach, prosecco

Italian in Manhattan 135 kr
Grappa, vermouth

Negroni 135 kr
Gin, Campari, vermouth

Bianchi's Lemonade 135 kr
Grappa, Campari, basil

FEED ZONE

Pan con tomate Tomato on warm bread	45 kr	Boquerones Boquerones with, lemon, parsley	85 kr
Saltrostade nötter & kiko's Roasted nuts & kiko's	45 kr	Burrata med tryffeldressing Burrata, tryffle dressing	95 kr
Marconamandlar Marcona almonds	45 kr	Paleta Iberico belotta, Spain	105 kr
Gröna oliver från Puglia Green olives from Puglia	65 kr	Salame al tartufo Truffle salame, Italy	65 kr
Kroketter på rökt torsk Croquetas on smoked cod	65 kr	Culatello Dried ham from Italy	65 kr
Liten grönsallad Small green salad	45 kr	Lax Crudo Avokado, gröna tomater, sesam, soja	155 kr
Ost, marmelad, nötter & rågröd Cheese, quince marmalade, dark rye bread, hazelnuts	85 kr	Salmon crudo, avocado, green tomatoes sesame, soy	115 kr
Stracciatella di bufala Olive oil, sea salt	75 kr	Gnocchi alla ricotta Tomat, parmesan, mandel	115 kr

Pasta med svamp Svamp från Hellestad, parmesan, vitlök, persilja Pasta with mushrooms from Hellestad, parmesan, garlic, parley	155 kr	Knaperstekt ankbröst Pumpakräm, mandel, vinägersky Crispy duck breast, pumpkin cream, almonds, vinegar gravy	185 kr
Oxfile carpaccio Karl-Johan svamp kräm, friterad kronärtskocka, syrad lök Tenderloin carpaccio, porcini mushrooms cream, fried artichokes, pickled onions	165 kr	Kyckling rostad i vedugn Rostad matvete, sötpotatis, hasselnötter, Wood-oven roasted chicken, roasted wheat, sweet potatoes, hazel nuts	155 kr
Het soppa på pumpa Kokosmjölk, chili, lime Hot pumpkin soup, coconut milk, chilli, lime	115 kr	Halstrad torskrygg Vichysoisekräm, gröna ärtor, bakad purjolök, riven äggula Seared cod, vichysoise cream, green peas, baked leek, grated yolk	185 kr
Asiatisk laxsallad Nudlar, ägg 63*, soyaböner, sesamfrön, koriander Asian salmon salad, noodles, egg 63*, soy beans, sesame seeds, coriander	185 kr	Glaserade shortribs Majs-emulsion, grillad lök Glazed short ribs, corn emulsion, grilled onion	195 kr

DESSERT

Sorbet på vit persika Getyogurt, honung, olivolja, hasselnötter Sorbet on white peach, goat yogurt, honey, olive oil, hazel nuts	95kr	Nyvispad pistageglass Whipped pistage ice cream	35 kr
Bakad chokladkräm Färskostsorbet, hallon, salta mandlar Baked chocolate cream, cream cheese, raspberries, salty almonds	105kr	Glasspinne Frusen frukt Frozen fruit lolly	35 kr
Varm banankaka Vaniljglass, passionfrukt Warm banana cake, vanilla ice cream, passion fruit	95kr	Tryffel Dadel, kokos, kakao Dates truffle, coconut, cocoa	25 kr
		Citronbiscotti Lemon biscotti	25 kr

APERITIVO EVERY FRIDAY 16-19

Prosecco Treviso Brut Eko 105/420 kr

WEEKLY SPECIAL

MÅNDAG
Grillad högre 145 kr
Chimichurri, bakad tomat, rostad sötpotatis
Grilled prime rib, chimichurri, baked tomato, roasted sweet potato

TISDAG
Halstrad gös 145 kr
Risotto arrabiatta, rucicola, kapris, oliver
Seared pike-perch, risotto arrabiatta, arugula, capers, olives

ONSDAG
Stekt kyckling 145 kr
Tabbouleh, auberginekräm, getost
Pan fried chicken, tabbouleh, eggplant cream, goat cheese

TORSDAG
Fiskgryta 145 kr
Räkor, fänkål, tomat
Fisherman's casserole, shrimps, fennel, tomato

FREDAG
Grillad flanksteak 145 kr
Potatis puré, purjolök, rökt sidfläsk
Grilled flanksteak, potato puree, leek, smoked pork belly

PIZZA

Margherita 125 kr
Fior di latte, tomat, basilika
Fior di latte, tomato, basil

Tirreno Adriatico 135 kr
Tomatsås, sardeller, oliver, kapris
Tomato sauce, sardines, olives, capers

Giro d'Italia 145 kr
Culatello, aubergine, bakade tomater, rucicola
Culatello, eggplant, baked tomato, rocket salad

Giro del Trentino 155 kr
Salame piccante, fior di latte, peperoni lombardi
Spicy salame, fior di latte, peppers from Lombardia

Milano-Sanremo 155 kr
Stracciatella, zucchini, salsiccia

Il Lombardia 155 kr
Bresaola, gorgonzola, broccoli

Strade Bianche 135 kr
Kronärtskocka, rökt mozzarella, gräddfil, pesto, pequillos
Artichoke, smoked mozzarella, sour cream, pesto, pequillos

COFFEE

Espresso 20kr

Doppio 28kr

Macchiato 23kr

Doppio Macchiato 28kr

Cappuccino 36kr

Latte 38kr

Americano 28kr

Te 28kr

ÖPPETTIDER
 Mån - Tis 11.00 - 22.00
 Ons - Tors 11.00 - 23.00
 Fre 11.00 - 24.00
 Lör 11.00 - 24.00
 Sön 11.00 - 17.00



BORDSBOKNING
 08-611 21 00
 www.bianchi.cafe

Norrlandsgatan 16
 111 43 Stockholm

BIANCHI

Café & Cycles

@BianchiCafeandCycles

#bianchicafesthlm

WHITE WINE

VENETO

Torre del Falasco Garganega 2015	425 kr
Ca' Lojera Lugana 2013	480 kr
La Cappuccina Soave DOC EKO 2016	460 kr
Vign' Asmara Chardonnay Traminer 2014	600 kr

FRIULI

Livio Felluga Pinot Grigio 2016	580 kr
Dorigo Ribolla Gialla DOC 2014	435 kr
Vie di Romans Ciampagnis Vieris 2014	810 kr

PIEMONTE

Giuseppe Cortese Scapulin 2015	600 kr
Roero Arneis DOCG 2015	430 kr

TRENTINO

Endrizzi Renano Riesling 2015	500 kr
Colterenzio Sauvignon Blanc 2015	420 kr

SARDEGNA

Ala Blanca Vermentino 2014	430 kr
-------------------------------	--------

SICILIA

Luci Luci DOC 2013	670 kr
Zisola Azisa Grillo Catarrato 2015	600 kr

CAMPANIA

Cutizzi Greco di Tufo DOCG 2015	520 kr
------------------------------------	--------

WEEKLY BIKE

Methanol SX 29.3 32.890 kr



RED WINE

VENETO

Torre Del Falasco Corvina 2015	425 kr
Cantina Negrar Le Roselle Ripasso 2015	450 kr
Maculan Brentino 2012	630 kr
Nicolis Angelo Amarone 2010	1250 kr

TOSCANA

Villa Antinori 2014	440 kr
San Leonino Chianti Classico 2013	495 kr
Tenuta Frescobaldi di Castiglioni 2014	480 kr
Verruzzo di Monteverro 2013	640 kr
Lucente IGT 2013	780 kr
Catellere di Castellina Isodi di San Noccolo IGT 2013	1400 kr
Mormoreto IGT 2012	1800 kr
Luce Toscana IGT 2013	1900 kr

PIEMONTE

Prunotto Monterrato Mopertone 2014	460 kr
Ciaböt del Fi, Barbera DOC 2015	780 kr
Barbaresco Santo Stefano, Neive 2013	1450 kr
Oddero Barolo Bussia Vigna Mondoca Riserva 2010	2200 kr
Brovia Barolo Villero 2013	2000 kr

PUGLIA

Bonchelli Primitivo Eko 2014	450 kr
---------------------------------	--------

TRENTINO

Endrizzi Pian di Castello 2015	580 kr
-----------------------------------	--------

SICILIA

Zisola Nero d'Avola 2014	605 kr
-----------------------------	--------

FRIULI

Castelvecchio Cabernet Franc 2013	720 kr
--------------------------------------	--------

CHAMPAGNE

NV Philipponnat	720 kr
NV Pol Roger	850 kr

SPARKLING WINES

NV Prosecco Treviso Brut Eko	420 kr
Casa Vinocola Aldo Rainoldi Brut Rose 2010	750 kr
Endrizzi Brut Classic Trento DOC 2013	550 kr

WINE BY THE GLASS

SPARKLING

NV Philipponnat	135 kr
NV Pol Roger	140 kr
NV Prosecco Treviso Brut	105 kr

WHITE WINE

Torre del Falasco 2015	105 kr
Ala Blanca Vermentino Sardegna 2014	120 kr
Colterenzio Sauvignon Blanc 2015	115 kr
Livio Felluga Pinot Grigio 2016	145 kr

RED WINE

Torre del Falasco Corvina 2015	105 kr
Tenuta Frescobaldi di Castiglioni 2014	115 kr
Villa Antinori 2014	115 kr
Prunotto Monferrato Mopertone 2014	110 kr
San Leonino Chianti Classico 2013	115 kr

MORE RED WINE

Nicolis Angelo Amarone 2010	320 kr/glas
Catellere di Castellina Isodi di San Noccolo IGT 2013	350 kr/glas
Mormoreto IGT 2012	450 kr/glas
Luce Toscana IGT 2013	475 kr/glas
Barbaresco Santo Stefano, Neive 2013	370 kr/glas
Oddero Barolo Bussia Vigna Mondoca Riserva 2010	550 kr/glas
Brovia Barolo Villero 2013	500 kr/glas

COCKTAILS

Bellini <i>Fresh peach, prosecco</i>	135 kr
Italian in Manhattan <i>Grappa, vermouth</i>	135 kr
Negroni <i>Gin, Campari, vermouth</i>	135 kr
Bianchi's Lemonade <i>Grappa, Campari, basil</i>	135 kr

ALCOHOL FREE

Sofia Loren <i>Apple juice, basil</i>	65 kr
Birra Moretti Zero	45 kr

BEER

DRAFT

Moretti	65 kr
Sleepy Bulldog	72 kr
Sitting Bulldog	72 kr

BOTTLE

Melleruds Pilsner	65 kr
Cirrus Cloudy Lager	68 kr
A Ship full of IPA	68 kr

AFTER DINNER

SIBONA GRAPPA

Grappa di Arneis	35kr/cl
Grappa di Chardonnay	35kr/cl
Grappa di Dolcetto	35kr/cl
Grappa Riserva Botida	40kr/cl
Grappa Riserva Maderia	45kr/cl
Grappa Riserva Tennessee	45kr/cl
Grappa Riserva Rum	45kr/cl
Grappa Riserva Sherry	45kr/cl
Grappa Barbera Tuttugrado	55kr/cl
Grappa Barbaresco Tuttugrado	55kr/cl
Grappa Barolo Tuttugrado	55kr/cl
Grappa Riserva Speciale 2002	70kr/cl
Grappa Riserva Speciale 2003	70kr/cl

SIBONA MAGNUM

Grappa di Barbaresco	30kr/cl
Grappa di Nebbiolo	30kr/cl
Grappa di Moscato	30kr/cl
Grappa di Barbera	30kr/cl
Grappa di Barolo	40kr/cl
Grappa Riserva Bottida Porto	40kr/cl