

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



BORDSBOKNING
08-611 21 00
www.bianchi.cafe
Norrländsgatan 16
111 43 Stockholm

BIANCHI

VÄLKOMMEN TILL BIANCHI CAFÉ & CYCLES!

Fråga din servitör om du har några allergier.

WELCOME TO BIANCHI CAFÉ & CYCLES!

Ask your waiter if you have any allergies.

WEEKLY SPECIALS

MONDAY	
Kalvgryta	135 kr
<i>Tomat, rödlök, persilja, matvete & myntayogurt</i>	
<i>Veal stew, tomato, red onion, parsley, wheat & mint yogurt</i>	
Pizza Saporite	145 kr
<i>Tomatsås, fior di latte, salsiccia, salame piccante</i>	
<i>Tomato sauce, fior di latte, salsiccia, salame piccante</i>	

TUESDAY	
Pasta med räkor	145 kr
<i>Chilli, vitlök, gremolata, fänkål & vårlök</i>	
<i>Pasta with shrimps, chili, garlic, gremolata, fennel & spring onion</i>	
Pizza Ricotta Affumicata	145 kr
<i>Tomatsås, fior di latte, svamp, oliver, ruccola & rökt ricotta</i>	
<i>Tomato sauce, fior de latte, olives, aragula & smoked ricotta</i>	

WEDNESDAY	
Stekt majskyklingbröst	145 kr
<i>Bakad sötpotatis, majssalsa, manchego & koriander</i>	
<i>Lamb roast, tzatziki, baked tomatoes, zucchini & rosemary</i>	
Pizza Bianchi	145 kr
<i>Fior di latte, brieost, valnötter, lätrökt prosciutto & ruccola</i>	
<i>Fior de latte, brie cheese, walnuts, smoked prosciutto</i>	

THURSDAY	
Sotad torsk	145 kr
<i>Spetskål, soja-cremefraiche, svamp & forellrom</i>	
<i>Blackned cod, cabbage, soy creme fraiche, mushrooms & trout roe</i>	
Pizza Bufala	145 kr
<i>Tomatsås, fior di latte, buffelmozzarella, skinka, kronärtskocka, pesto & balsamico</i>	
<i>Tomato sauce, fior de latte, bufala mozzarella, ham, artichoke, pesto & balsamico</i>	

FRIDAY	
Vitello tonnato	145 kr
<i>Kalvschnitzel, parmesan, kapris, ruccola & pommes</i>	
<i>Vitello tonnato, parmesan, capers, aragula & french fries</i>	
Pizza Portabello	145 kr
<i>Tomatsås, fior de latte, buffelmozzarella, portabello, scamorza, ruccola & parmesan</i>	
<i>Tomato suace, fior di latte, buffalo mozzarella, portabello, scamorza, aragula & parmesan</i>	

HALF PRICE PIZZA

14.00 - 17.00
Monday to Friday

WINE SUGGESTIONS

Gisen Sauvignon Blanc	
2016	120/480 kr
Black Stallion, Chardonnay	
2014	165/650 kr
Ghost Pines Zinfandel	
2015	580 kr
Delas Freres Côte Rhône	
2016	120/420 kr
Château Mont-Redon	
2012	820 kr
San Leonino Chianti Classico	
2013	595 kr

STARTERS

Het majssoppa	145 kr	Kantarelltoast	165 kr
<i>Lime, chili, koriander, svampquesadilla</i>		<i>Brioche, bresaola, tryffelnobis, silverlök, dill, sikrom & potatiscrisp</i>	
<i>Lime, chili, coriander, mushrooms quesadilla</i>		<i>Chantarelle toast, bresaola, truffle nobis dressing, white onion, dill, lavaret roe & potato crisp</i>	
Lax Sashimi	155 kr	Bakad portabello	155 kr
<i>Norilindad Frøjalax, kålrabbi, frissésallad, ponzusås, sesam & friterad enoki</i>		<i>Burrata, tomat, tryffelpesto, picklad lök & hasselnötter</i>	
<i>Nori wrapped Frøja salmon, kohlrabi, salad, ponzu sauce, sesame & deep fried enoki</i>		<i>Baked portabello mushroom, burrata, tomato, truffle pesto, pickled onion & hazelnuts</i>	
Råbiff på ytterlår	155 kr		
<i>Hjärtsallad, chimichurri, aioli, cassavachips & manchego</i>			
<i>Beef tartar, cimichurri, aioli, cassavachips & manchego</i>			

MAINS

Sallad med bakad lax	165 kr	Eldad Frøjalax	245 kr
<i>Rostad fänkål, dill & pepparotskräm, tomat, gurka & avokado</i>		<i>Gurka, fänkål, senapsdressing, soyabrynt smör & friterad potatis</i>	
<i>Salad with baked salmon, roasted fennel, dill & horseraddich creme, tomato, cucumber & avocado</i>		<i>Blackned salmon from Frøja, cucumber, fennel, mustard dressing, soybutter & deep fried potato</i>	
Steak sandwich	215 kr	Hängmörad entrecôte	305 kr
<i>Iberico, avokado, tomatsalsa, ostkräm, grillad lök & parmesanpotatis</i>		<i>Kryddrubb, serranochili, majssmör & sötpotatiscreme</i>	
<i>Steak sandwich, iberico, avocado, tomato salsa, cheese creme & parmesan potato</i>		<i>Tenderised Rib Eye, serrano chili, cornbutter & sweet potato creme</i>	
Vedugnsrostad kyckling	195 kr	Grillad kalvschnitzel	195 kr
<i>Rostad matvete, sötpotatis, hasselnötter & parmesankräm</i>		<i>Oliver, ruccola, parmesan & kapris</i>	
<i>Wood-oven roasted chicken, roasted wheat, sweet potatoes, hazelnuts & parmesan creme</i>		<i>Grilled schnitzel of veal, olives, aragula, parmesan & capers</i>	

PIZZA

Margherita	125 kr	Giro del Trentino	165 kr
<i>Fior di latte, tomat, basilika</i>		<i>Salame piccante, fior di latte, peperoni Lombardi</i>	
<i>Fior di latte, tomato, basil</i>		<i>Spicy salame, fior di latte, peppers from Lombardia</i>	
Tirreno Adriatico	135 kr	Strade Bianche	145 kr
<i>Tomatsås, sardeller, oliver, kapris</i>		<i>Kronärtskocka, rökt mozzarella, gräddfil, pesto, piquillos</i>	
<i>Tomato sauce, sardines, olives, capers</i>		<i>Artichoke, smoked mozzarella, sour cream, pesto, piquillos</i>	
Giro d'Italia	155 kr	Pizza Genovese	155 kr
<i>Culatello, aubergine, bakade tomater, ruccola</i>		<i>Pesto, ruccola, färska tomater, stracciatella, parmesan</i>	
<i>Culatello, eggplant, baked tomato, rocket salad</i>		<i>Pesto, aragula, fresh tomatoes, stracciatella, parmesan</i>	
Milano-Sanremo	165 kr		
<i>Stracciatella, zucchini, salsiccia</i>			
<i>Stracciatella, zucchini & salsiccia</i>			

DESSERT

American pancake	115kr	Glasspinne	35 kr
<i>Apelsinglass, juzucurd & maräng</i>		<i>Frusen frukt</i>	
<i>Orange icecream, juzucurd & meringue</i>		<i>Frozen fruit lolly</i>	
Nyvispad pistageglass	45 kr	Citron- & mandelbiscotti	25 kr
<i>Whipped pistachio ice cream</i>		<i>Lemon- & almond biscotti</i>	
Bananglass	105kr	Hasselnötspralin	25 kr
<i>Saltkola, chokladsmulor & vaniljcremefraich</i>		<i>Hazelnut praline</i>	
<i>Banana icecream, salty toffee, chocolate crumbs & vanilla creme fraich</i>		Chokladtryffel	25 kr
		<i>Chocolate truffles</i>	

SMALL PLATES

Pan con tomate	45 kr
<i>Tomato on warm bread</i>	
Saltrostade nötter & kikos	45 kr
<i>Roasted nuts & kikos</i>	
Marconamandlar	45 kr
<i>Marcona almonds</i>	
Gröna oliver från Puglia	65 kr
<i>Green olives from Puglia</i>	
Bianchis chili cheese	65 kr
<i>Mimolette, pepperoni Lombardi</i>	
<i>Bianchis chili cheese</i>	
<i>Mimolette, pepperoni Lombardi</i>	
Liten grönsallad	45 kr
<i>Small green salad</i>	
Bianchis parmesanpotatis	45 kr
<i>Deep fried parmesan potato</i>	
Picorino Toscana, marmelad, hasselnötter, rågbrödskrisp	85 kr
<i>Picorino, quince marmalade, hazelnuts, dark rye bread crisp</i>	
Stracciatella di bufala	75 kr
<i>Olive oil, sea salt</i>	
Boquerones	85 kr
<i>Olive oil, lemon, parsley, chili</i>	
Paleta Iberico cebo	105 kr
<i>Cured ham from Spain</i>	
Salame al tartufo	65 kr
<i>Truffle salame, Italy</i>	
Culatello	65 kr
<i>Cured ham from Italy</i>	

COFFEE

Riktigt bra bryggkaffe	30kr
Espresso	20kr
Doppio	30kr
Macchiato	30kr
Doppio Macchiato	35kr
Cappuccino	40kr
Latte	45kr
Te	35kr

BALCK COFFEE

"Balck Coffee importerar specialkaffe som står ut från den ohållbara industriproduktionen världen över. Vi vill hålla hela resan från planta till kopp transparent och tillsammans med producenterna få fram kvalitativt och hållbart kaffe. Våra bönor rostar i smäländska kaffedrickare"

"Balck Coffee imports specialty coffee that stands out from the unsustainable industrial production worldwide. We want to keep the entire journey from plant to cup transparent and along with the producers, produce qualitative and sustainable coffee. Our beans are roasted in Kalmar, Småland, and it's brewed by the future coffee drinkers"

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BIANCHI

@BianchiCafeandCycles

#bianchicafesthlm

WHITE WINE

Husets vita 2015	475 kr
Ala Blanca Vermentino 2014	530 kr
Vign'Asmara Chardonnay Traminer 2014	600 kr
Livio Felluga Pinot Grigio 2016	580 kr
Dorigo Ribolla Gialla DOC 2014	435 kr
Vie di Romans Ciampagnis Vieris 2014	810 kr
Giuseppe Cortese Scapulin 2015	600 kr
Roero Arneis DOCG 2015	430 kr
Zisola Azisa Grillo Catarrato 2015	700 kr
Chablis Domaine Laroche 2017	700 kr
Trimbach Riesling 2015	580 kr
Sancerre Les Baronnes 2017	710 kr
Gisen Sauvignon Blanc 2016	480 kr
Reina de Castilla Verdejo Barrel 2016	510 kr
Black Stallion, Chardonnay 2014	650 kr
Journeyman, Chardonnay 2015	1280 kr

ALCOHOL FREE

Sofia Loren <i>Apple juice, basil</i>	65 kr
Birra Moretti Zero	45 kr
Rescued juice	45 kr
Sanpellegrino <i>Limonata, Aranciata, Aranciata Rossa</i>	35 kr

RED WINE

Husets röda 2015	475 kr
Maculan Brentino 2012	630 kr
Nicolis Angelo Amarone 2010	1250 kr
Villa Antinori 2014	540 kr
San Leonino Chianti Classico 2013	595 kr
Verruzzo di Monteverro 2013	740 kr
Lucente IGT 2013	880 kr
Catellere di Castellina Isodi di San Nocco IGT 2013	1500 kr
Mormoreto IGT 2012	1900 kr
Luce Toscana IGT 2013	2000 kr
Prunotto Monterrato Mopertone 2014	560 kr
Barbaresco Santo Stefano, Neive 2013	1450 kr
Brovia Barolo Villero 2013	2000 kr
Endrizzi Pian di Castello 2015	680 kr
Castelvecchio Cabernet Franc 2013	820 kr
Black Stallion, Pinot Noir 2014	650 kr
Black Stallion, Cabernet Sauvignon 2014	650 kr
Seghesio Somona, Zinfandel 2015	750 kr
Seghesio Rockpile, Zinfandel 2015	1100 kr
Frog Leap Zinfandel Bio 2013	950 kr
Bridelwood Estate Pinot Noir 2014	480 kr
Macmurray Russian Pinot Noir 2015	760 kr
Louis M Martini Cabernet Sauvignon 2014	890 kr
Ghost Pines Zinfandel 2015	580 kr
Don't tell Gary 2016	510 kr
Delas Freres Côte Rhône 2016	420 kr
Château Mont-Redon 2012	820 kr
Marquesde Murrieta Reserva 2014	595 kr
Cono Sur Single vineyard Pinot Noir 2016	480 kr

CHAMPAGNE

NV Pol Roger	850 kr
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SPARKLING WINES

NV Prosecco Treviso Brut Eko	520 kr
Casa Vinicola Aldo Rainoldi Brut Rose 2010	850 kr
Endrizzi Brut Classic Trento DOC 2013	650 kr

WINE BY THE GLASS

SPARKLING

NV Pol Roger	155 kr
NV Prosecco Treviso Brut Eko	115 kr
Albet I Noya Albet Brut Eko 2015	300 kr

WHITE WINE

Husets vita 2015	115 kr
Ala Blanca Vermentino Sardegna 2014	145 kr
Chablis Domaine Laroche 2017	175 kr
Livio Felluga Pinot Grigio 2016	160 kr
Gisen Sauvignon Blanc 2016	120 kr
Black Stallion, Chardonnay 2014	165 kr

RED WINE

Husets röda 2015	115 kr
Delas Freres Côte Rhône 2016	120 kr
Bridelwood Estate Pinot Noir 2014	120 kr
Don't tell Gary 2016	130 kr
Villa Antinori 2014	140 kr
Prunotto Monferrato Mopertone 2014	125 kr
Black Stallion, Cabernet Sauvignon 2014	165 kr

ROSE WINE

Minuty Rose	120 kr/480 kr
Minuty Rose Prestige Magnum	1050 kr

COCKTAILS

Bellini <i>Fresh peach, prosecco</i>	145 kr
Italian in Manhattan <i>Grappa, vermouth</i>	145 kr
Negroni <i>Gin, Campari, vermouth</i>	145 kr
Bianchi's Lemonade <i>Grappa, Campari, basil</i>	145 kr

BEER

DRAFT

Moretti	65 kr
Sleepy Bulldog	72 kr
Sitting Bulldog	72 kr

BOTTLE

Cirrus Cloudy Lager	68 kr
A Ship full of IPA	68 kr
Birra Moretti Toscana	85 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