

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!

Säg till din servitör vid allergi.

WEEKLY SPECIALS

MONDAY
Stekt majskycklingbröst 145 kr
Rostad palsternacka, rivet mandelsmör, parmesan, picklade betor, dragongremolata & krasse
Pan fried corn fed chicken, roasted parsnip, almond butter, parmesan, pickled beets, tarragon gremolata & cress
Pizza Bresaola 145 kr
Tomatsås, fior di latte, bresaola & rucicola
Tomato sauce, fior di latte, bresaola & aragula

TUESDAY
Sotad regnbåge 145 kr
Soyabrynt smör, pak choy, chilipickles, sesamolja, fried rice & sticklök
Blackned rainbow trout, browned soy butter, pak choy, chili pickles, sesame oil, fried rice & spring onion
Pizza Bianchi 145 kr
Tomatsås, buffelmozzarella, körbärstomater & parmesan
Tomato sauce, buffalo mozzarella, cherry tomatoes & parmesan

WEDNESDAY
Rostad spetskål 145 kr
Majssmör, sötpotatiskräm, manchego, pico de gallo & pimientos de padron
Roasted point cabbage, corn butter, sweet potato creme, manchego cheese, pico de gallo & pimientos de padron
Pizza Affumicata 145 kr
Tomatsås, fior di latte, vitlökstekt svamp & rökt ricotta
Tomato sauce, fior de latte, pan fried garlic mushrooms & smoked ricotta

THURSDAY
Stekt torkrygg 145 kr
Dillpicklad fänkål, bondbönor, örter, brandade, kantarell och höns buljong
Pan fried cod, dill pickled fennel, fava beans, geren peas, brandade, chantarell & chicken broth
Pizza Funghi 145 kr
Tomatsås, fior di latte & svamp
Tomato sauce, fior di latte & mushrooms

FRIDAY
Ruben Sandwich 145 kr
Oxbringa, fransk senap, surkål, gryyèrkräm & pommes frites
Brisket of ox, french mustard, sauerkraut, gryyère creme & french fries
Pizza Melanzane 145 kr
Tomatsås, fior di latte, grillad aubergine & rucicola
Tomato sauce, fior di latte, grilled aubergine & aragula

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

STARTERS

Rostad blomkålssoppa 145 kr
Grönkålsschips, örtolja & solrosfrön
Soup on roasted cauliflower, kale crisp, herb oil & sunflower seeds
Lax Sashimi 155 kr
Sesamtäckt Frøjalax, kålrabbi, frissésallad, ponzusås, sesam & friterad enoki
Sesame covered Frøja salmon, kohlrabi, salad, ponzu sauce, sesame & deep fried enoki
Råbiff på ytterlår 155 kr/245kr
Svart truffel, picklad lök, parmesan & jordärtsskocka
Beef tartar, truffle, pickled onion, parmesan & artichoke
Svamptost 165 kr
Brioche, bresaola, tryffelnobis, silverlök, dill, sikrom & potatiscrisp
Chantarelle toast, bresaola, truffle nobis dressing, white onion, dill, lavaret roe & potato crisp
Bakad portabello 155 kr
Burrata, tomat, tryffelpesto, picklad lök & hasselnötter
Baked portabello mushroom, burrata, tomato, truffle pesto, pickled onion & hazelnuts
Caprese 115 kr
Buffelmozzarella, datterini-tomater, basilka & balsamico
Buffalo mozzarella, datterini tomatoes, basil & balsamico

MAINS

Shrimp Cobb sallad 165 kr
Räkor, rostad majs, avokado, rökt fläsk & senapdressing
Shrimp cobb salad, shrimps, roasted corn, avocado, smoked pork & mustard dressing
Sallad med rostad kyckling 165 kr
Edamamebönor, kimchidressing, soja, lime, koriander & sesam
Salad with roasted chicken, edamame beans, kimchi dressing, soy, lime, coriander & sesame
Sallad med betor 165 kr
Getost, honungsvinaigrette, pinjenötter, rucicola, granatäpple & gula betor
Goat cheese, honey vinaigrette, pine nuts, aragula, pomgranade & yellow beets
Steak sandwich 215 kr
Iberico, avokado, tomatsalsa, ostkräm, grillad lök & parmesanpotatis
Steak sandwich, iberico, avocado, tomato salsa, cheese creme & parmesan potato
Vedugnsrostad kyckling 195 kr
Rostad matvete, sötpotatis, hasselnötter & parmesankräm
Wood-oven roasted chicken, roasted wheat, sweet potatoes, hazelnuts & parmesan creme
Eldad Frøjalax 245 kr
Gurka, fänkål, senapsdressing, soyabrynt smör & friterad potatis
Blackned salmon from Frøja, cucumber, fennel, mustard dressing, soybutter & deep fried potato
Hängmörad entrecôte 305 kr
Kryddrubb, serranochili, majssmör & sötpotatiscreme
Tenderised Rib Eye, serrano chili, cornbutter & sweet potato creme
Grillad kalvschnitzel 195 kr
Oliver, rucicola, parmesan & kapris
Grilled schnitzel of veal, olives, aragula, parmesan & capers
Pulled brisket- burgare 195 kr
Plockad Wagyubringinga, aioli, gurka, sesam, koriander, soja & kimchi
Bianchis Wagyu burger, pulled wagyu brisket, aioli, cucumber, sesame, coriander, soy & kimchi

PIZZA

Margherita 125 kr
Fior di latte, tomat, basilika
Fior di latte, tomato, basil
Tirreno 135 kr
Tomatsås, sardeller, oliver, kapris
Tomato sauce, sardines, olives, capers
Tre Formaggi 165 kr
Fior di latte, brieost, parmesan, valnötter, lättrokt prosciutto & rucicola
Fior de latte, brie cheese, parmesan, walnuts, smoked prosciutto
Milano 165 kr
Tomatsås, stracciatella, zucchini, salsiccia & svartkål
Tomato sauce, stracciatella, zucchini, salsiccia & kale
Trentino 165 kr
Salame piccante, fior di latte, peperoni Lombardi
Spicy salame, fior di latte, peppers from Lombardia
Pizza Gambero 175 kr
Tomatsås, fior di latte, argentinsk rödråka, kapris, stracciatella, vitlök, kornärtskocka
Tomato sauce, fior de latte, red shrimps, capers, stracciatella, garlic & artichoke
Genovese 155 kr
Pesto, rucicola, färska tomat, stracciatella, parmesan
Pesto, aragula, fresh tomatos, stracciatella, parmesan

DESSERT

American pancake 115kr
Apelsinglass, juzucurd & maräng
Orange icecream, juzucurd & meringue-
Nyvispad pistageglass 45 kr
Whipped pistachio ice cream
Glasspinne 35 kr
Frusen frukt
Frozen fruit lolly
Citron- & mandelbiscotti 25 kr
Lemon- & almond biscotti
Hasselnötspralin 25 kr
Hazelnut praline
Chokladtryffel 25 kr
Chocolate truffles

WELCOME TO BIANCHI!

Tell your waiter if you have any allergies.

SMALL PLATES

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

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 småländska Kalmar och bryggs av framtidens 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
Verruzzo di Monteverro 2013	740 kr
Lucente IGT 2013	880 kr
Catellere di Castellina Isodi di San Noccolo 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 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