

Nostri Prodotto Italian
DELICATESSEN







Discover Italy's finest !

Dive into our amazing collection of over
50 Italian Cheeses & Cold Cuts,
bringing the best of Italy right to your plate

A1 **Italian Cold Cuts Selection (3 Items)** **540.-**
Parma Ham 12th, Mortadella Pistachio, Salami Napoli
served with Bread & Extra Virgin Olive Oil

A2 **Italian Cheese Selection (3 Items)** **540.-**
Parmesan, Taleggio, Gorgonzola
served with Bread & Extra Virgin Olive Oil

A3 **Bianca's Board** **920.-**
Italian's favorites selection of 3 Cheeses & 3 Cold cuts
served with Bread & Extra Virgin Olive Oil

Wine Pairing
Chianti Colli Senesi DOCG, Famiglia Castellani 320.- / 1,490.-

A4 **Famiglia Board** **1,490.-**
Italian's favorites selection of 5 Cheeses & 5 Cold cuts
served with Bread & Extra Virgin Olive Oil









Antipasti Board

Prodotto al 100% italiano

A5	**Antipasti Board** Pork Mortadella Pistachio, Parma Ham 24th, Stracciatella, Parmesan, Bianca's Marinated Vegetables, Crispy Focaccia	790.-
A6	**Truffle Board** B Pork Truffle Salami, Truffle Mortadella, Truffle Pecorino & Truffle Stracciatella, Truffle Focaccia	890.-
A7	**Truffle Mortadella** (100gr) Pork Typical Italian Sausage infused with Black Truffle served with Bread & Extra Virgin Olive Oil	390.-
A8	**Truffle Salami** (100gr) Pork Typical Italian Salami infused with Black Truffle served with Bread & Extra Virgin Olive Oil	490.-
A9	**Parma 24th months** (100gr) Pork Premium Italian Prosciutto with a rich flavor served with Bread & Extra Virgin Olive Oil	490.-

Pork Spicy B Signature

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Piccoli Assaggi & Zuppa

APPETIZER-SOUP







B1	**Bruschetta Caprese** Toasted Focaccia, Tomato Confit, Stracciatella, Basil Pesto	240.-
B2	**Bruschetta Nduja** Toasted Focaccia, Bell Pepper Confit, Stracciatella, Nduja	240.-
B3	**Bruschetta Truffle** Toasted Focaccia, Truffle Chicken Liver Mousse, Parmesan, Pickled Onions, Truffle Honey	290.-
B4	**Fritto Misto** Prawn, Squid, Seabass, Zucchini, Baby Corn, Broccoli, Aioli Capers	320.-
B5	**Truffle Arancini** Deep-fried Truffle Carnaroli Rice, Mozzarella Di Bufala, Parmesan Cream, Fresh Truffle	420.-
B6	**Bianca's Truffle Soup** Truffled Leek & Potato Veloute, Pork Sausage, Fresh Truffle	360.-
B7	**Roasted Tomato Soup** Charred Tomato Soup, Parmesan Cream, Tomato Confit, Croutons, Basil	290.-
B8	**Italian Garlic Shrimp** Sauteed Prawns, Garlic, Tomato Confit, Basil Toasted Focaccia, Extra Virgin Olive Oil	360.-



















Antipasto

STARTER





B9 **Beef Tartar & Rocket** 560 .-
Handcut Beef Tenderloin, Capers, Anchovies, Rocket, Balsamic, Parmesan, Crispy Focaccia

B10 **Eggplant Parmigiana** (B) 390.-
Eggplant, Tomato Sauce, Mozzarella, Parmesan Creamy Stracciatella, Basil Pesto

B11 **Bianca's Caprese** (B) 440.-
Tomato Confit, Mozzarella Di Bufala, Basil Pesto, Crispy Focaccia

B12 **Roast Beef Carpaccio** (B) 660.-
Roasted Tenderloin, Parmesan, Pesto, Fried capers, Crispy bread, Rocket Salad, Balsamic Cream

B13 **Salmon Tartar & Avocado** 420.-
Cured Salmon, Avocado Salsa, Grapefruit, Lemon Dill Oil, Herb Cream Sauce

B14 **Beetroot & Gorgonzola** 290.-
Marinated Beetroot in Balsamic, Baby Cos, Pickled Onion, Gorgonzola Cream, Walnuts

Pork Spicy (B) Signature Vegetarian upon request

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Di Bufala BURRATA

C2 **Burrata Pistachio & Mortadella** 620.-
Creamy Burrata, Mortadella Pistachio, Pistachio Pesto



C1 **Burrata Tomato & Parma** 640.-
Creamy Burrata, Tomato Confit, Parma Ham 12th, Basil Pesto
*Option without Parma Ham available for 490.-

Belstar Prosecco Brut, Bisol & Figli 330.- / 1,590.-
Wine Pairing



Insalata SALAD

C3 **Rocket Salad & Ricotta** 320.-
Rocket Salad, Balsamic, Whipped Ricotta, Salted Ricotta, Roasted Vegetables, Almonds



C4 **Bianca's Chicken Caesar** 360.-
Romaine Lettuce, Grilled Chicken, Boiled Egg, Caesar Sauce, Garlic Croutons, Parmesan, Crispy Parma Ham



Insalata SALAD

C6 **Mediterranean Octopus Salad** **690.-**
Marinated Grilled Octopus, Potatoes, Grilled Baby Corn, Tomatoes, Green Salad, Green Olives, Salsa Verde

C5 **Tuna Fresco Salad** **340.-**
Green Salad, Slow Cooked Tuna, Cucumber, Artichokes, Olives, Boiled Egg, Bell Pepper Confit, Lemon dressing





C7 **Sausage Insalata** **340.-**
Grilled Pork Sausage, Green Salad, Potatoes, Bell Pepper Confit, Balsamic Cream



C8 **Crab Avocado Salad** **460.-**
Iceberg Lettuce, Avocado Salsa, Fresh Crab, Mango, Roasted Almonds



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Fresca & Secca

PASTA & RISOTTO



D1 **Classic Tomato & Burrata** B **460.-**
Fusilli, Special Tomato Sauce, Creamy Stracciatella,
Tomato Confit, Basil Pesto, Fresh Basil



D2 **Ravioli Ricotta Tricolore** **460.-**
Homemade Ricotta Ravioli, Spinach Veloute,
Parmesan Cream, Tomato Confit, Rocket Salad

Fatto In Casa



Wine Pairing
Bordeaux Classic Rouge, Mouton Cadet 350.- / 1,690.-

D3 **Truffle Pasta e Basta** B **690.-**
Fresh Mafaldine Pasta, Creamy Truffle Sauce,
Parmesan, Roasted Mushroom, Fresh Truffle



D4 **Vongole di Mare** **520.-**
Linguine, Fresh Clams, White Wine, Garlic, Parsley, Shellfish Sauce, Extra Virgin Olive Oil



D5 **Aglio Olio Prawns** **390.-**
Spaghetti, Grilled Prawns, Extra Virgin Olive Oil, Fresh Chili, Garlic, Prawn Oil



D6 **Bianca's Frutti di Mare** **620.-**
Mezze Maniche, Creamy Bisque, Mix Seafood, Garlic, Tomatoes



D7 **Gnocchi Mamma Rosa** **490.-**
Homemade Potato Gnocchi, Pink Sauce, Guanciale, Bell Peppers, Parmesan, Salsa Verde, Basil

Pork Spicy Signature Vegetarian upon request

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Fresca J Secca

PASTA & RISOTTO



D8 **Montanara Pasta** 490.-
Fresh Fettucine, Pork Sausage, Mushrooms,
Cream Sauce, Parmesan



D9 **Ragù alla Bolognese** 460.-
Fresh Pappardelle, Slow Cooked Beef & Pork Ragu,
Parmesan Cream, Tomato Sauce



D10 **Romana Carbonara** 490.-
Rigatoni, Eggs, Crispy Guanciale, Pecorino, Parmesan,
Black pepper



D11 **Pesto & Stracciatella** 460.-
Pipe Rigate, Basil Pesto, Stracciatella,
Tomato Confit, Parmesan



D12 **Risotto Nduja e Gorgonzola** 490.-
Carnaroli Rice, Nduja, Gorgonzola, Mascarpone

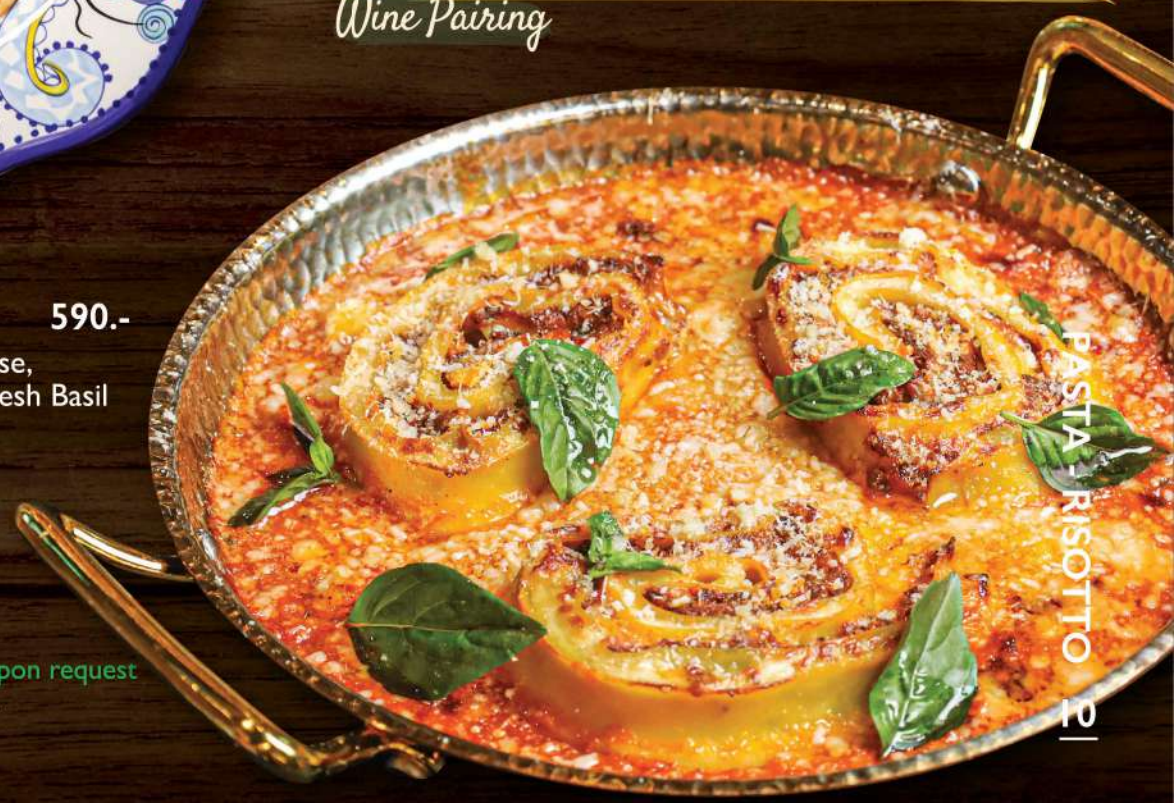


D13 **Risotto Tartufo e Fungi** 690.-
Carnaroli Rice, Roasted Mushrooms, Parmesan, Fresh truffle



D14 **Risotto Pescatore** (B) 620.-
Carnaroli Rice, Seafood Bisque, Mix Seafood, Stracciatella, Salsa Verde

Sauvinon Blanc, Brancott Estate 350.- / 1,690.-
Wine Pairing



D15 **Bianca's Lasagna** (B) 590.-
Fresh Lasagna, Beef & Pork Bolognese, Parmesan, Ricotta, Tomato Sauce, Fresh Basil

Pork Spicy (B) Signature Vegetarian upon request

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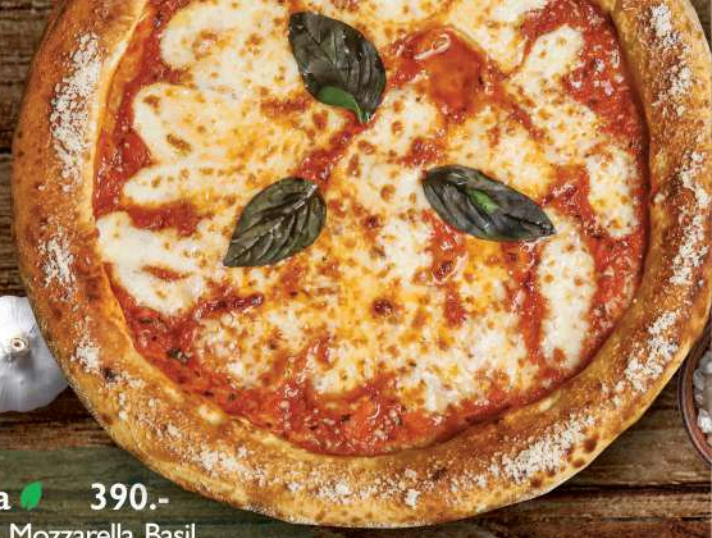
Pizze Al Forno

PIZZA





E1 Margherita 390.-
Tomato Sauce, Mozzarella, Basil, Parmesan, Extra Virgin Olive Oil





E2 Parma Ham & Stracciatella 720.-
Tomato Sauce, Cherry Tomatoes Confit, Parma Ham 12th, Stracciatella, Basil



E3 Cheese Amore 520.-
Mozzarella, Gorgonzola, Parmesan, Bianca's Cheese Selection, Grilled Onions

E4 Tartufina 890.-
Mozzarella, Truffle Cream, Pork Sausage, Mushrooms, Fresh Truffle





E5 Salami Piccante 490.-
Tomato Sauce, Mozzarella, Spicy Salami

E6 Coppa Stagionata 720.-
Mozzarella, Crispy Coppa Di Parma, Cherry Tomatoes, Basil, Smoked Stracciatella



E7 Norma Pizza
Tomato Sauce, Eggplant, Fresh Ricotta, Ricotta Salata, Mozzarella

Pork Spicy B Sig

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E8 Mortadella Speciale 760.-
Mozzarella, Mortadella Pistachio, Pistachio Pesto, Roasted Pistachio, Smoked Stracciatella

E9 Tricolore 560.-
Crushed Tomato Confit, Pesto, Stracciatella, Basil

E10 Frutti di Mare 540.-
Mozzarella, Lemon Cream, Mussels, Clams, Prawns, Squids, Tomato Confit, Capers, Parsley

E11 Diavolo Piccante 620.-
Tomato Sauce, Mozzarella, Spicy Salami, Mix Chili, Garlic, Spicy Nduja, Bell Pepper Confit

E12 Capricciosa 640.-
Tomato Sauce, Mozzarella, Cooked Ham, Mushrooms, Artichokes, Olives

E13 Bianca's Funghi i Speck 560.-
Sautéed Mushrooms, Garlic, Mozzarella, Smoked Speck, Parmesan

nature Vegetarian upon request

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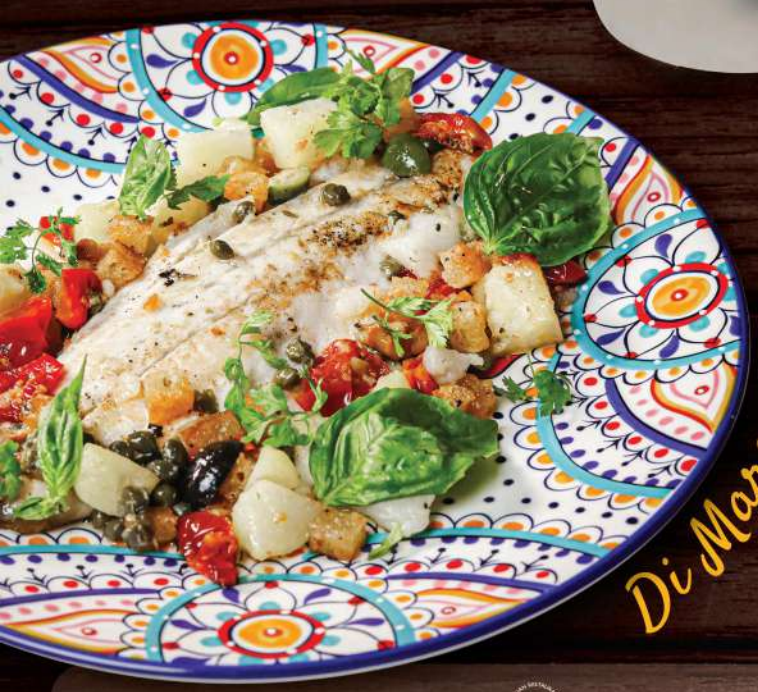


Di Mare



F1 **Baby Octopus Stew** **560.-**
Braised Octopus, Tomatoes, Capers,
Basil, Thyme, Toasted Focaccia

F2 **Bella Vista Seabass** (B) **760.-**
Seared Seabass, Capers, Olives, Potatoes, Tomato Confit,
Croutons, Basil, Extra Virgin Olive Oil

Chardonnay IGT, Tormaresca 330.- / 1,590.-
Wine Pairing





F3 **Pork Chop Parmigiana** (B) **660.-**
Crispy Kurobuta Pork Chop, Tomato Sauce, Mozzarella,
Stracciatella, Basil Pesto, Rocket Salad, Parmesan

F4 **Sicilian Salmon** **590.-**
Grilled Salmon, Potatoes, Bell Pepper Confit, Olives,
Salsa Verde, Rocket Salad



F5 **Roasted Chicken Italian Style** **490.-**
Roasted Baby Chicken Marinated with Lemon,
Roasted Potatoes, Charred Lemon

Secondi Piatti

MAIN COURSE

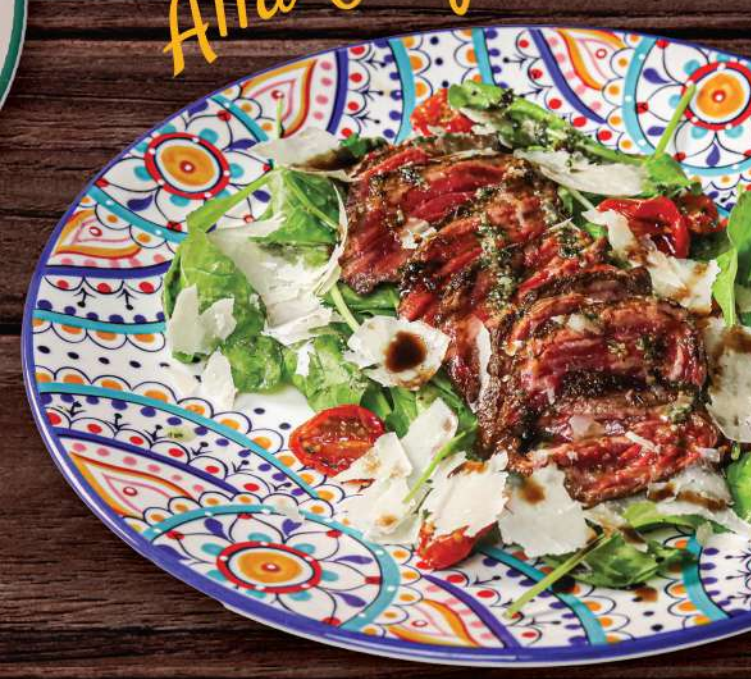


F6 **Lamb Pistachio Primavera** **790.-**
Slow Cooked Lamb Rump, Cauliflower Gratin,
Pistacchio Pesto, Lamb Jus



F7 **Rustica Chicken e Funghi** **560.-**
Braised Chicken in Mushroom Sauce, Roasted Mushrooms,
Mushroom Carpaccio, Mashed Potatoes

Alla Griglia



Wine Pairing

Côtes du Rhône, Les Clefs de L'Enclave 330.- / 1,590.-

F8 **Wagyu Hanger Tagliata** (B) **990.-**
Grilled Hanger Steak, Rocket Salad, Tomato Confit,
Parmesan, Balsamic Cream



F9 **Black Angus Ribeye** **1,390.- / 2,290.-**
300gr / 500gr
Grilled Ribeye, Roasted Potatoes,
Red Wine Sauce, Garlic Confit

Pork Spicy (B) Signature Vegetarian upon request

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Per La Famiglia

SHARING



G1 **Risotto & Osso Buco** **1,490.-**
Creamy Saffron Risotto, Braised Veal Shank,
Carrot, Celery, Gravy Jus, Parmesan

Wine Pairing
Monferrato Rossa DOC 'Il Baciale' 2,390.-



G2 **Truffle Chianti Pork Stew** **1,490.-**
Oven Baked Chianti Pork Cheek Stew, Mushrooms,
Onions, Fresh Truffle served with Mashed Potatoes



G3 **Lamb Shank e Fregola** **1,290.-**
Braised Lamb Shank in Jus, Fregola Sarda in
Parmesan Wheel, Pecorino, Basil Pesto

Pork Spicy Vegetarian (B) Signature

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G4 **Wagyu Hanger Pizzaiola** 1,790.-
Grilled Hanger Steak 350gr, Tomato Sauce,
Olives, Garlic, Oregano, Basil



Wine Pairing

Barbera D'Alba, Pio Cesare 2,490.-

G5 **Black Angus Prime Rib (1kg /1,2kg)** 3,590.-/4,290·-
Grilled Black Angus Prime Rib, Roasted Potatoes,
Sauteed Mushroom & Parmesan Broccoli
Served with Red wine sauce & Salsa Verde



Contorni

SIDE DISH

Bianca's Mashed Potatoes	140.-	Truffle Parmesan Fries	240.-
Truffle Mashed Potatoes	220.-	Garlic Roasted Potatoes	140.-
Cauliflower Gratin	180.-	Sauteed Mushrooms	190.-
French Fries	140.-	Parmesan Broccoli	140.-

Dolci Fatti
HAPPY



H1 **Chocolate "Dolce Vita"** B **320.-**
Bianca's Chocolate Mousse, Baked Brownie,
Hot Chocolate Sauce, Chocolate Shavings



H2 **Frutti Rossi Panna Cotta** **290.-**
Panna Cotta Infused Tonka Beans, Berry Jam, Berries Salad



H5





H3 **Blueberry Creme Brulee** **290.-**
Caramelized Vanilla Cream Brulee, Blueberry Jam

B Signature

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o In Casa
ENDING



H6 **Caramello Biscotto** **320.-**
Soft Baked Cookie, Vanilla Ice Cream,
Hazelnuts, Caramel Sauce

Must Try



Bianca's Tiramisu **320.-**
Bianca's Signature Coffee Tiramisu, Mascarpone,
Savoiardi, Coffee Caramel



H7 **Bianca's Profiterole** **340.-**
Chou Pastry, Vanilla Ice Cream,
Hot Chocolate Praline Sauce, Praline Mousse



H4 **Dolce Limone** **290.-**
Crispy Meringue, Lemon-Basil Cream,
Lemon Sorbet, Shortbread Biscuit

DRINK MENU

ITALIAN SODA



K1	**Berry Bellisimo** Fresh Fermented Mixed Berries, Pomegranate, Soda Water	140.-
K2	**Menta Fresca** Fresh Fermented Cucumber & Mint, Honey, Ginger, Soda Water	140.-
K3	**Passione** Fresh Fermented Pineapple, Passion Fruit & Pandan leaves, Soda Water	140.-
K4	**Pesca Arancia** Fresh Fermented Peach, Orange peel, Rosemary & Butterfly Peas, Soda Water	140.-

FRESH JUICE



K5	**Green Power** Kiwi, Basil, Guava, Cucumber, Celery, Kale	170.-
K6	**Sunrise Boost** Pineapple, Green Apple, Passion Fruit, Orange, Honey	170.-
K7	**Wake Me Up** Carrot, Orange, Green Apple, Ginger	170.-
K8	**Red Heaven** Beetroot, Orange, Green Apple, Watermelon	170.-

SMOOTHIE



K9	Pineapple Smoothie	160.-
K10	Passion Fruit Mango Smoothie	160.-
K11	Strawberry Smoothie	160.-
K12	Watermelon Smoothie	160.-

SIGNATURE COFFEE & DIRTY



K13	Bianca's Affogato	220.-
K14	Café Con Panna	180.-
K15	Espresso Cremoso	180.-
K16	Iced Mocha Jelly	180.-
K17	Dirty Caramello	180.-
K18	Arancia Tonic	160.-
K19	Ginger Strawberry Tonic	160.-



ICED TEA

K20	Amalfi Limone Tea	140.-
K21	Rose Flower Tea	140.-
K22	Lychee Mint Tea	140.-
K23	Mixed Berries Tea	140.-

MILKSHAKE

K24	Biscotti Caramello	220.-
K25	Chocolate	220.-
K26	Rosa Gelato	220.-
K27	Tirami-Shake	220.-



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Caffè

CLASSIC COFFEE

Extra Espresso Shot +20 THB / Decaf +10 THB / Oat Milk, Almond Milk or Soy Milk +20 THB

LA RESERVA DE ¡TIERRA! PREMIUM BLEND BRASILE

		Hot	/	Ice
M1	Espresso	90.-		-
M2	Double Espresso	110.-		-
M3	Piccolo Latte	110.-		-
M4	Macchiato	110.-		-
M5	Americano	110.-		120.-
M6	Cappuccino	120.-		130.-
M7	Cafe Latte	120.-		130.-
M8	Flat White	120.-		-
M9	Mocha	130.-		140.-

Tè e Cioccolata

TEA & CHOCOLATE

		Hot	/	Ice
M10	Earl Grey	90.-		100.-
M11	English Breakfast	90.-		100.-
M12	Green Peppermint	90.-		100.-
M13	Chamomile Blossom	90.-		100.-

		Hot	/	Ice
M14	Matcha Latte	110.-		120.-
M15	Chocolate	120.-		130.-
M16	Green Tea	90.-		100.-



ACQUA PANNA THE FINE DINING WATERS S.PELLEGRINO

Bevande Analcoliche

WATER SOFT DRINKS

M17	Acqua Panna 50cl	70.-
M18	Acqua Panna 75cl	130.-
M19	San Pellegrino 50cl	85.-
M20	San Pellegrino 75cl	145.-

M21	Soda Water	60.-
M22	Schweppes Tonic Water	80.-
M23	Schweppes Ginger Ale	80.-
M24	Sprite	80.-
M25	Coca Cola Original/Diet/Zero	80.-

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OUR BRANDS



BIANCA

ITALIAN RESTAURANT

Welcome to BIANCA, a casual Italian restaurant where Italian classics meet modern cooking techniques.

At BIANCA, our love for Italy and its rich culinary heritage inspired us to create a dining experience like no other. Our passion for the incredible variety of Italian ingredients is at the heart of everything we do, and we take pride in sourcing our products carefully from the best suppliers.

Open everyday 10am - 10pm

EMSPHERE - GM FLOOR
Khlong Tan, Khlong Toei, Bangkok 10110

Follow us bianca.bangkok www.biancabangkok.com

LAVA ASIAN FIRE GRILL

LAVA Asian Fire Grill is a steakhouse offering a large selection of the finest Wagyu and Black Angus Beef cuts.

What set us apart is the unique fire grill technique called "Kokoyaki" using Dry Coconut Husk to impart a subtle smoky flavor to the meat. Additionally, guests can indulge in a delectable range of small starters and enjoy signature dishes along with other delightful Asian fusion dishes.

Lunch : Open everyday 12pm - 2.30pm
Dinner : Open everyday 6pm till late

THONGLOR 10 - BANGKOK
37/1 Soi Thong Lo 10, Khlong Tan Nuea, Watthana, Bangkok 10110



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lova HOSPITALITY

LOVA Hospitality, headquartered in the vibrant city of Bangkok, is a leading hospitality group renowned for its expertise in developing innovative F&B, hospitality & trendy restaurant concepts throughout South East Asia.

The company was founded from the collective vision and passionate group of individuals, each with an extensive background in hospitality, business development, and a mastery of creating and managing outlets.