

LONDON'S MOST AUTHENTIC ITALIAN PIZZERIA

# BIANCO<sup>TM</sup><sub>43</sub>

PIZZERIA RISTORANTE



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# OUR STORY

Welcome to Bianco43 - our take on a modern Italian restaurant that we hope remains true to our culinary roots.



Massimo and Fabrizio both moved to the UK to pursue their dreams of opening an authentic Italian restaurant. Fabrizio, who was born in Naples, worked at his father's cheese factory supplying top restaurants around the world with buffalo mozzarella from Aversa, close to Naples. When he moved to London he opened with Francesca Atzeri, Massimo's wife, the successful restaurant, Osteria del Mercato in Leadenhall Market, close to Bank Station. Massimo was born in Latina, near Rome, worked around the world in Consulting and spent his last 10 years in London working in the city in recruitment before launching the first Bianco43 in Greenwich with co-owner Fabrizio.

“ We bring in carefully selected ingredients directly from specific regions of our homeland to the restaurants so that we can serve Londoners a genuine taste of Italy. We gave the restaurant the name Bianco, meaning 'white' in Italian, to reflect the restaurants' clean whitewashed interior. We wanted to give our guests the impression they were staying in a relaxing and summery Italian city restaurant by the sea side. 43 is the address number of our first restaurant.

*We hope you enjoy your meal with us.*

• Massimo & Fabrizio •

”

## APERITIFS & COCKTAILS

BELLINI Prosecco, peach juice	7.20	COSMOPOLITAN Vodka, triple sec, cranberry juice	8.50
APEROL SPRITZ Prosecco, Aperol, soda water	7.50	MARGARITA Tequila, triple sec, lime juice	8.50
CAMPARI SPRITZ Prosecco, Campari, soda water	7.50	VODKA PASSION Vodka, Passoa, orange juice	8.50
AMERICANO Martini Rosso, Campari, soda water	7.90	SLOE GIN MOJITO Sloe gin, mint, brown sugar, lime, soda water	8.90
NEGRONI Gin, Martini Rosso, Campari	8.50	ESPRESSO MARTINI Espresso coffe, Vodka, Kahlua, Frangelico	8.90

## BEER



PICCOLA  
250ml  
3.75

GLUTEN FREE  
330ml  
4.50

DRAUGHT  
1/2 pint  
3.50



## SOFT DRINKS

COCA-COLA	2.90
DIET COKE	2.00
COCA-COLA ZERO	2.00
ARANCIATA SAN PELLEGRINO	2.90
LIMONATA SAN PELLEGRINO	2.90
ARANCIATA ROSSA SAN PELLEGRINO	2.90
PEACH TEA SAN PELLEGRINO	2.90
LEMON TEA SAN PELLEGRINO	2.90
FRUIT JUICE	2.80
ACQUA SAN PELLEGRINO	4.00
ACQUA PANNA	4.00

## SPARKLING WINES

	REGION	GLASS 125ml	BOTTLE 750ml
CA' DEL CONSOLE PROSECCO	VENETO	6.50	31.90

# WINE LIST

## WHITE WINES

	REGION	GLASS 125ml	CARAFE 250ml	BOTTLE 750ml
<b>BIANCO BENEVENTANO</b> <i>Falanghina, Trebbiano</i> Crisp, dry and fruity, with a delicate nutty aroma.	CAMPANIA	4. <sup>80</sup>	9. <sup>20</sup>	19. <sup>90</sup>
<b>VISCONTI DELLA ROCCA FIANO</b> <i>Fiano</i> Aromas of apricot mediterranean herbs and a refreshing savoury finish.	PUGLIA	4. <sup>95</sup>	9. <sup>85</sup>	22. <sup>90</sup>
<b>NINA PINOT GRIGIO</b> <i>Pinot Grigio</i> Fresh pear and almond notes infuse, dry yet rounded with a refreshing finish	VENETO	5. <sup>50</sup>	10. <sup>95</sup>	25. <sup>50</sup>
<b>MONTALTO ORGANIC CATARRATTO</b> <i>Catarratto</i> Fruity, harmonious wine with hints of apples and nuts on the nose, crisp yet rounded palate with notes of orange, citrus peel and herbs.	SICILIA	5. <sup>95</sup>	11. <sup>85</sup>	27. <sup>90</sup>
<b>MANNARA SAUVIGNON BLANC</b> <i>Sauvignon</i> Sifted kiwi and lime citrus are abundant on the nose, the palate is further supported by complex with apple, mineral and blossom flavours, firm and clean, with a refreshing finish.	SICILIA			28. <sup>90</sup>
<b>TORMARESCA CHARDONNAY</b> <i>Chardonnay</i> Light yellow with greenish hues, peach, exotic fruits, floral notes and citrus fruit	PUGLIA			34. <sup>50</sup>
<b>GAVI DI GAVI LA CONTESSA</b> <i>Gavi di gavi</i> Great texture and precision, almond notes on the palate. Fresh and dry	PIEMONTE			35. <sup>50</sup>

## ROSÉ WINES

	REGION	GLASS 125ml	CARAFE 250ml	BOTTLE 750ml
<b>NINA PINOT BLUSH</b> <i>Pinot Grigio blush</i> With a delicate pale pink colour and an elegant nose of acacia flowers, this light-bodied dry nose is delightfully refreshing.	VENETO	4. <sup>95</sup>	9. <sup>85</sup>	22. <sup>90</sup>



## RED WINES

	REGION	GLASS 125ml	CARAFE 250ml	BOTTLE 750ml
<b>ROSSO BENEVENTANO</b> <i>Sangiovese, Aglianico</i> A smooth and easy-drinking red wine with a delicate aroma and flavours of red fruits	CAMPANIA	4.80	9.20	19.90
<b>VISCONTI DELLA ROCCA PRIMITIVO</b> <i>Primitivo</i> Full of intense, fruity and jammy plum fruit with savoury spice.	PUGLIA	4.95	9.85	22.90
<b>ANGELO MONTEPULCIANO D'ABRUZZO</b> <i>Montepulciano d'Abruzzo</i> A super-juicy wine, with masses of black cherry fruit a smooth, round texture, and a light dusting of montepulciano spice.	ABRUZZO	5.50	10.95	25.50
<b>TERRE DEL NOCE MERLOT DELLE DOLOMITI</b> <i>Merlot</i> Smooth, easy-drinking Merlot with plum and red cherry fruit and a hint of dark chocolate on the finish.	TRENTINO	5.95	11.85	27.90
<b>MONTALTO ORGANIC NERO D'AVOLA</b> <i>Nero d'Avola</i> Note of ripe red fruits, sweet spices and liquorice. the fruit flavours continue on the round generous palate.	SICILIA			28.90
<b>VISTAMONTI PIEMONTE BARBERA</b> <i>Barbera</i> A classic grape of north-west Italy, it produces an exuberant medium-bodied style with hints of spice	PIEMONTE			34.50
<b>LA PIUMA CHIANTI</b> <i>Sangiovese</i> Savoury notes and delicious aromas. layers and layers of spicebox, blackberries and summer ripe strawberries.	TOSCANA			35.50
<b>BONACOSTA VALPOLICELLA CLASSICO MASI</b> <i>Corvina, Rondinella, Molinara</i> Clear ruby red colour, cherry, cloves leather on the nose, ripe cherry flavour balanced by tart acidity; slightly spicy, long finish.	VENETO			39.90

## STUZZICHINI

(APPETISERS)

CESTINO DI PANE CASERECCIO (Vegan)  
(Selection of homemade bread)

3.50

PANE TOSTATO AGLIO E ROSMARINO (Vegan)  
(Toasted garlic bread with rosemary)

3.90

OLIVE MISTE (Vegan)  
(Mixed olives)

3.50

CUBETTI (GF)  
(Spicy diced Parma ham with extra vergin olive oil and rosemary)

4.90

## ANTIPASTI

(STARTERS)

POLPO FRITTO CON VELLUTATA DI PATATE  
(Fried octopus on a creamed potatoes)

10.50

CALAMARI E ZUCCHINE FRITTE  
(Fried courgettes and squid served with tartare sauce)

10.90

PARMIGIANA DI MELANZANE (V)  
(Baked aubergine with mozzarella,  
parmigiano, tomato sauce and fresh basil)

9.50

BURRATA E PROSCIUTTO CRUDO (GF)  
(Creamy cow mozzarella served with Parma ham)

12.90

CAPRESE DI MOZZARELLA DI BUFALA (V, GF)  
(Buffalo mozzarella served with cherry tomato)

9.90

TAGLIERE DEL CONTADINO (GF on-request)  
(Selection of Italian cured meats and cheeses)

15.90

## BRUSCHETTE

BRUSCHETTA NOCI E GORGONZOLA (V) 5.90  
(Toasted bread with cream of walnuts and gorgonzola cheese)

BRUSCHETTA PACHINO (Vegan) 4.90  
(Toasted bread with garlic, cherry tomatoes, basil and oregano)

BRUSCHETTA FUNGHI E PECORINO (V) 5.90  
(Toasted bread with mushrooms and pecorino)

BRUSCHETTA BURRATA & NDUJA 6.90  
(Toasted bread with creamy cow mozzarella and soft spicy salami)

## FRITTI

BOCCONCINI DI BUFALA E NDUJA 6.90  
(Deep-fried buffalo mozzarella served with soft spicy salami)

CROCCHETTE (V) 5.90  
(Potato croquette)

MONTANARINE (V) 4.90  
(Fried pizza dough balls topped with tomato sauce,  
fresh basil and Parmesan)

ARANCINE 6.90  
(Rice balls filled with mozzarella and beef)

FRITTATINA DI PASTA 6.90  
(Little fritters of pasta made with bechamel, peas and cooked ham)

## PRIMI PIATTI

(MAIN)

### PASTA

SPAGHETTI AGLIO, OLIO,  
PEPERONCINO E PANE (Vegan) (GF on-request) 11.50  
(Spaghetti with garlic, fresh chilli, red and yellow datterino tomato  
and breadcrumbs)

RAVIOLI DI BURRATA CON DATTERINO,  
NDUJA, MELANZANE E PARMIGIANO 13.50  
(Homemade ravioli filled with creamy cow mozzarella, nduja,  
red datterino tomato, aubergines and parmesan shaves)

ORECCHIETTE CIME DI RAPA,  
SALSICCIA E PEPPERONCINO (GF on-request) 13.50  
(Shelled pasta with Italian broccoli, sausages and fresh chilli)

LASAGNA NAPOLETANA 13.50  
(Homemade lasagna with meat balls, béchamel sauce, eggs,  
ricotta, smoked cheese, salame napoli, sausages,  
tomato sauce and parmigiano)

GNOCCHI SPECK, GORGONZOLA (GF on-request) 13.90  
(Homemade gnocchi with speck, gorgonzola cheese and walnuts)

LINGUINE AI FRUTTI DI MARE (GF on-request) 14.90  
(Linguine with Mazara Red Prawns, King prawn, yellow datterino  
mussels, squid and parsley)

PAPPARDELLE ALLA BOLOGNESE (GF on-request) 12.90  
(Long flat wide pasta with bolognese sauce and parmesan shaves)

RAVIOLI RICOTTA, SPINACI, BURRO E SALVIA (V, GF on-request) 12.90  
(Ravioli filled with spinach and ricotta cheese in  
butter and sage sauce)

GNOCCHI ALLA SORRENTINA (V, GF on-request) 12.50  
(Homemade gnocchi with tomato sauce,  
mozzarella and basil)

RISOTTO AI FUNGHI (Vegan, GF on-request) 13.90  
(Mixed mushrooms risotto)

RISOTTO GAMBERO ROSSO E TARTUFO (GF on-request) 15.90  
(Risotto with Mazara Red Prawns, king prawn and black truffle)

## CARNE & PESCE

(MEAT & FISH)

INVOLTINI DI POLLO CON GUANCIALE (GF) 14.90  
(Chicken rolls with cream of mushrooms, smoked cheese,  
crispy pancetta, served with roasted potato)

MEDAGLIONE DI MAIALE CON FONDUTA AL TARTUFO 19.90  
(Pork medallion served with cheese fondue, black truffle and potato rosti)

SALMONE, DATTERINO ROSSO E RUCOLA (GF on-request) 17.90  
(Salmon fillet with red datterino tomato and classic ratatouille)

GUAZZETTO DI PESCE (GF on-request) 18.90  
(Fish stew with mussels, octopus, king prawns, squid, cuttlefish  
served with toasted bread)

## CONTORNI (V)

(SIDES)

PATATINE FRITTE 3.50 INSALATINA MISTA (GF) 4.50  
(Fried chips) (Mixed salad)

ZUCCHINE FRITTE 4.90 POMODORI E CIPOLLA (GF) 4.00  
(Handcut fried courgettes) (Tomato and onion salad)

RUCOLA E SCAGLIE (GF) 4.90 POLENTA FRITTA 4.50  
(Wild rocket and parmesan shavings) (Deep-fried polenta)

## INSALATE

(SALADS)

INSALATA DI POLLO (GF) 10.95 INSALATONA (Vegan) (GF) 9.95  
(Grilled chicken breast) (Mixed salad with aubergine,  
with diced potato, pancetta, courgettes, cherry tomatoes, quinoa,  
tomatoes and mixed salad) potatoes, carrots and basil pesto)

INSALATA DI SALMONE (GF) 12.50  
(Salmon salad with red radish,  
orange, pomegranate,  
fennel and mixed salad)

# PIZZE GOURMET

(GOURMET)

<b>BURRATA E MORTADELLA</b> (Burrata, mortadella and pistacchio)	14.90	<b>TRICOLORE</b> (v) (Basil pesto, red datterino tomato, smoked cheese and mozzarella)	13.50
<b>CAPOCOLLO</b> (Stuffed crust of ricotta cheese and salame napoli, capocollo, cream of artichokes and smoked cheese)	14.90	<b>TARTUFO</b> (v) (Truffle shavings, red datterino tomato, yellow datterino tomato, black gaeta olives and mozzarella)	15.50
<b>PORCINI E NOCI</b> (Porcini mushrooms, cream of walnuts, italian sausage, smoked cheese and mozzarella)	14.90	<b>VEGANA</b> (Vegan) (Datterino giallo, capers, black Gaeta olives red onions and vegan mozzarella)	13.90
<b>SPECK, GORGONZOLA E NOCI</b> (Speck, gorgonzola, walnuts, and mozzarella)	14.90		
<b>BIANCO43</b> (1/4 sausage-mushrooms-smoked cheese, 1/4 aubergines-smoked cheese, 1/4 tomato sauce-spicy salami- mozzarella, 1/4 tomato sauce and mozzarella )	13.50		

## PIZZA TOPPINGS

- 1.<sup>50</sup> Aubergines, mushrooms, potatoes, tomato sauce, onion, black olives, courgettes, artichokes, wild rocket, parmigiano, cherry tomatoes, cooked ham, anchovies, capers.
- 2.<sup>50</sup> Buffalo mozzarella, Fior di latte mozzarella, gorgonzola, smoked cheese, ricotta cheese, burrata, nduja, black truffle, friarielli, sausages, salame Napoli, spicy salami, Parma ham,

# PIZZE CLASSICHE

(THE CLASSIC)

<b>MARINARA</b> (Vegan) (Tomato sauce, garlic and oregano)	7.90	<b>PIZZE BIANCHE (White pizzas)</b>	
<b>MARGHERITA</b> (v) (Tomato sauce and mozzarella)	8.90	<b>VEGETARIANA</b> (v) (Aubergines, courgettes, italian broccoli and mozzarella)	12.50
<b>ACCIUGHE E CAPPERI</b> (Tomato sauce, anchovies, capers and mozzarella)	10.90	<b>MELANZANE</b> (v) (Aubergines, ricotta cheese, rocket, smoked cheese and mozzarella)	12.50
<b>DIAVOLA</b> (Tomato sauce, spicy salami from Calabria and mozzarella)	11.90	<b>D.O.P</b> (v) (Buffalo mozzarella, cherry tomato and basil)	12.90
<b>CAPRICCIOSA</b> (Tomato sauce, mushrooms, cooked ham, artichokes, black gaeta olives and mozzarella)	12.50	<b>SALSICCIA E FRIARIELLI</b> (Italian sausages, italian broccoli, smoked cheese and mozzarella)	12.90
<b>SICILIANA</b> (v) (Tomato sauce, cherry tomato, aubergines, ricotta cheese, smoked cheese and mozzarella)	11.90	<b>BURRATA E NDUJA</b> (Creamy fresh cow mozzarella, soft spicy salami from Calabria and cherry tomatoes)	13.50
<b>RUCOLA, CRUDO E PACHINO</b> (Tomato sauce, cherry tomato, parma ham, rocket, shaves of parmesan and mozzarella )	12.90	<b>PANCETTA E CROCCHE DI PATATE</b> (Italian pancetta, potato croquette, rosemary and smoked cheese)	12.90
		<b>QUATTRO FORMAGGI</b> (v) (Smoked mozzarella, ricotta cheese, parmigiano, gorgonzola cheese and mozzarella)	12.90

Our dough rises for a minimum of 24hrs  
All the pizzas comes with basil and parmigiano\*

\*not vegan pizzas

# CALZONI

(FOLDED)

<b>CALZONE</b> (Ricotta cheese, mozzarella, mushrooms and cooked ham)	11.50	<b>CALZONE FRITTO</b> (Fried Pizza stuffed with salame napoli, ricotta cheese, mozzarella and black pepper)	12.90
<b>CALZONPIZZA</b> (1/2 calzone with spicy salami, ricotta cheese 1/2 pancetta, courgettes and mozzarella)	12.90	<b>CALZONE 3 GUSTI</b> (1/3 italian sausages-italian broccoli-smoked cheese 1/3 parmigiana di melanzane 1/3 tomato sauce and mozzarella)	12.90

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# BIANCO<sup>43</sup>

PIZZERIA RISTORANTE



**SANPELLEGRINO<sup>®</sup>**

SPARKLING FRUIT BEVERAGES FROM ITALY



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