

BIANCA'S

R I S T O R A N T E

MENU

STARTERS

FRIED CALAMARI

Dusted in seasoned flour and fried, served with red sauce

\$10

CALAMARI ROSIGNO

Dusted with flour, fried and tossed in a sauce of garlic, scallions, butter, lemon, wine and red sauce

\$12

FRIED MOZZARELLA OR FRIED ZUCCHINI STICKS

Mozzarella served with red sauce - Zucchini served with creamy parmesan dressing

\$8 each 2/\$14

MEATBALL DI NONNA

Two meatballs and red sauce served with fresh ricotta cheese

\$8

GREEN MUSSELS

Red sauce or white wine, lemon sauce

\$14

ARTICHOKE HEART CASSEROLE

Baked with butter, garlic, white wine, topped with mozzarella, served with crostini's

\$10

MEATBALL OR SAUSAGE

\$2.50 each

SAUTÉED SPINACH OR BROCCOLI OR ASPARAGUS

Your side choice is sautéed with garlic and olive oil, or steamed

\$6 each

Gluten Free Pasta \$2 extra

HAND CRAFTED SANGRIA

Red or White Sangria

Made Fresh from Seasonal Fruits infused with Wine & Liquor. Ask your server for today's recipe

Full Carafe - \$28 Half Carafe - \$22

Glass - \$10



FEATURED DRINKS

Martini Di Berry \$10

Berry vodka, raspberry liqueur, cranberry, cherry & lime juice

Tuscan Tea \$10

"Long Island" ice tea goes Italian with a splash of Midori & pineapple juice

Espresso Martini \$10

Espresso shot, vanilla vodka, Kahlua

HOUSE FAVORITES

Pork Shank Osso Bucco

16-oz bone-in pork shank sautéed with portabella mushrooms, roasted red peppers, artichoke hearts & asparagus in our brandy sauce, served with spaghetti

\$28

Shrimp & Scallops Toscanello

Large shrimp and sea scallops tossed with peas, sundried tomatoes, mushrooms in a creamy gorgonzola sauce

\$28

Veal or Chicken Saltimbocca

Veal or chicken cutlet sautéed with mushrooms and sage in Marsala wine, layered with prosciutto, spinach, baked with mozzarella, served with spaghetti

\$26

Veal or Chicken Sorrentino

Veal or chicken cutlet, layered with prosciutto & eggplant, sautéed in Marsala wine, a touch of marinara & cream, baked with mozzarella, served with spaghetti

\$26

All Entrees come with your Choice of Soup or Salad and 2 of Bianca's Famous Garlic Rolls

SOUP & SALAD

HOUSE SALAD

Crisp romaine lettuce garnished with tomato, cucumber, black olives, garbanzo beans and croutons. Creamy parmesan or Italian dressing.

\$6

CAESAR SALAD

Crisp romain lettuce tossed with house made Caesar dressing, croutons and parmesan cheese.

\$6

ANCHOVIES OR BLUE CHEESE CRUMBLES

\$1.00 extra for each

HOUSE MADE SOUP OF THE DAY

Ask your server for selection

\$6 bowl

BIANCA'S FAMOUS GARLIC ROLLS

Every entrée comes with 2 complimentary rolls. You'll want some to take home!

\$6 1/2 dozen

LASAGNA DI CASA

SEAFOOD LASAGNA

Layered with scallops, shrimp, Maine lobster meat and spinach with béchamel sauce topped with mozzarella, blistered cherry tomatoes, and a grilled shrimp

\$28

MEAT LASAGNA

Layered with blends of ricotta, romano-parmesan cheeses, topped with meat sauce and baked with mozzarella

\$24

EGGPLANT LASAGNA

Breaded eggplant slices layered with ricotta & romano cheese and tomato sauce baked with mozzarella cheese

\$22

\$10 SHARE CHARGE INCLUDES A LARGER PORTION SPLIT OF ENTRÉE AND CHOICE OF SOUP OR SALAD AND GARLIC ROLLS FOR BOTH
20% gratuity added to parties of 6 or more
Consuming uncooked beef, seafood, eggs can increase your chances of food borne illness
Please inform your server of any allergies you may have

"Buon Cibo, Buon Vino, Buoni Amici"
Thank You for Dining With Us... Your Hosts, Jan & Mark

BIANCA'S

R I S T O R A N T E

PARMIGIANA

Chicken or Veal Parmigiana
Hand breaded chicken breast, topped with mozzarella and red sauce, served with spaghetti
\$24 each

Eggplant Parmigiana
Slices of hand breaded eggplant layered with red sauce and baked with mozzarella, served with spaghetti
\$22

Shrimp Parmigiana
5 large shrimp served over penne pasta topped with red sauce and melted mozzarella cheese
\$24

Sausage, Peppers & Onions
Italian Sausage sautéed in olive oil, wine with fresh peppers, onions, garlic, red sauce, baked with mozzarella, served with spaghetti
\$22

Gluten Free Pasta \$2 extra

PASTA & AL FORNO

SPAGHETTI WITH GARLIC & OLIVE OIL \$16
Seasoned with sautéed garlic and olive oil

SPAGHETTI CARBONARA \$20
Spaghetti tossed with prosciutto, bacon, onion and parmesan cheese

SPAGHETTI WITH 2 MEATBALLS OR 2 SAUSAGE \$18
Classic spaghetti dish topped with red sauce and your choice of meatballs or sausage

FETTUCCINE ALFREDO \$20
Fettuccine pasta tossed with a velvety sauce of parmesan cheese, butter and cream

FETTUCCINE DI NONNA \$22
Fettuccine pasta tossed with sautéed broccoli, mushrooms, peas, ham, bacon and velvety alfredo sauce

STUFFED SHELLS WITH MEATBALL OR SAUSAGE \$18
Creamy ricotta stuffed in jumbo shells topped with red sauce, baked with mozzarella. Choice of a meatball or sausage

BAKED CHICKEN & ZITI ALFREDO \$24
Ziti pasta blended with alfredo sauce, chicken, mushrooms, baked with mozzarella

CHICKEN, VEAL & PORK

CHICKEN OR VEAL FRANCESE \$24

Lightly battered, pounded chicken breast or veal cutlet, sautéed in lemon, butter, wine sauce, served with spaghetti

CHICKEN OR VEAL MARSALA \$24

Lightly battered, pounded chicken breast or flour dusted veal cutlet sautéed in Marsala wine, mushrooms and a hint of cream, served with spaghetti

CHICKEN OR VEAL PICATTA \$24

Lightly battered, pounded chicken breast or flour dusted veal cutlet, sautéed in lemon, butter, wine sauce and capers, served with spaghetti

CHICKEN ALFREDO \$24

Chicken breast tenderloins sautéed with broccoli and mushrooms, finished with a velvety alfredo sauce served over fettuccine

BRAISED PORK BRANDY \$26

Fork tender pork sautéed in a brandy sauce with portabella mushrooms, artichoke hearts, roasted red peppers and asparagus served over fettuccine

BRAISED PORK MARSALA \$24

Fork tender pork sautéed with marsala sauce, mushrooms and a touch of cream, served over fettuccine

FRUTTI DI MARE

CLAMS IN SAUCE \$24

Whole baby clams sautéed in butter and garlic, garnished with steamed littleneck clams with clam base, lemon, butter, scallions, served over linguine

CLAMS & CALAMARI \$26

Whole baby clams and calamari sautéed in butter, scallions and garlic, finished with white or red sauce, served over linguine

MUSSELS & SHRIMP \$26

Shrimp & whole mussels in the shell sautéed with butter, garlic, scallions, finished with white or red sauce, served over linguine

ADD SCALLOPS TO MUSSELS & SHRIMP - \$30

BAKED RAVIOLI

Cheese Ravioli \$18

Beef Ravioli \$18

Portabella Mushroom & Spinach Ravioli \$20

Lobster Ravioli \$22

**Choose a Sauce:
Classic Red, Rosso, Lorencini**

CHICKEN OR VEAL UMBRIA

HOUSE FAVORITE

Hand breaded, pounded Chicken or Veal cutlet topped with sautéed peppers, mushrooms, onions, baked with mozzarella, served with spaghetti and red sauce on the side
\$24

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RAVIOLI SPECIALS

Portabella mushroom & spinach ravioli with Salmon Filet \$26

8 oz salmon filet paired with portabella mushroom & spinach ravioli, aioli sauce & asparagus

Lobster Ravioli & Shrimp \$26
4 jumbo lobster ravioli served with 3 large shrimp & asparagus in a creamy lorencini sauce

KIDS MENU 12 AND UNDER

SPAGHETTI WITH BUTTER & CHEESE \$9

SPAGHETTI WITH MEATBALL OR SAUSAGE & RED SAUCE \$9

CHEESE OR MEAT RAVIOLI \$9
Topped with red sauce or no sauce and baked with mozzarella cheese

FRIED CHICKEN CUTLET \$9
With pasta & red sauce

MILK \$2.50

CHOCOLATE MILK \$3

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