



### About

Biancorosso Restaurant serves Premium and Authentic Italian Cuisine in the heart of Abu Dhabi. Since June 2011 – Biancorosso is serving delicious Italian meals all over Abu Dhabi. The restaurant embodies a cosy ambiance that is very inviting to the guests. It has a quiet and calm atmosphere that is perfect for a great dine in with family and friends. Our hospitable team will make sure that everything is in order.

Biancorosso Restaurant uses Authentic cooking methodology. All the ingredients are freshly picked and of top-quality. Biancorosso is famous for its wood-oven pizzas. All are made with fresh dough and perfectly baked using wood fire. Our pizzas are known for its rich taste and distinct flavours, bringing you an Authentic Italian Dining experience.

# pioucelollo







# Soupe

### Mushroom Soup

33.60

Home-made fresh cream of mushroom soup boiled perfectly drizzled with truffle oil to enhance the flavor.

### **Starters**

Burrata

56.70

Fried Dough with Tomato sauce, parmesan cheese & black pepper.

Italian Fries

16.80

Hand-cut Potato fries seasoned with sea Salt and Italian Rosemary herbs.

Garlic Bread

16.80

16.80

16.80

Freshly Baked

Supply

A traditional Italian appetizer made of rice balls, stuffed with Bolognese Sauce & creamy Mozzarella Cheese, fried into perfection

Mozzarella Sticks

Creamy Mozzarella Cheese dipped into Biancorosso's special batter dusted with toasted breadcrumbs and fried perfectly. Paired with freshly-made tomato dip

Bruschette Toscane

Oven toasted bruschetta bread slices topped with fresh tomato, basil, oregano and garlic with a drizzle of extra virgin olive oil

Bruschette Con Funghi

23.10

21

Oven toasted bruschetta bread slices topped with sautéed mushroom, and drizzled with the flavor of extra virgin olive oil

## Salad

### Caesar salad

45.15

A traditional Caesar Salad made from Fresh Romaine Lettuce, tossed with traditional Caesar salad dressing topped with grated Parmesan Cheese and perfectly Grilled premium Chicken Breast.

#### Caprese

47.25

Buffalo Mozzarella Cheese paired with fresh Roma Tomato topped with fresh basil leaves, finished with fresh oregano herbs and extra Virgin Olive Oil

### Green salad

39.90

Mixed Green Vegetables on a zesty Lemon Salad Dressing topped with shaved Parmesan Cheese

#### Insalata di tonno

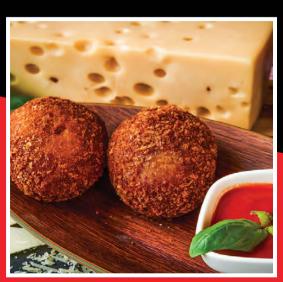
48.30

Mixed fresh green leaves combined with juicy cherry tomatoes, slices black olives, fresh avocados and tuna bits, drizzled in a zesty Lemon Salad Dressing

#### Insalata de salmon

50.40

Mixed fresh green leaves with carrots, fresh cherry tomatoes, zesty orange wedges and smoked salmon, drizzled with home-made Vinaigrette Salad Dressing









### PIZZA

### **MARGHERITA** 44.10 Freshly made pizza dough, topped with creamy mozzarella cheese and Italian home-made sauce, baked perfectly on a wood-oven to attain the perfect texture. Finished with fresh basil leaves and extra virgin olive oil. 50.40 SPICY PEPPERONI Mozzarella cheese, fresh tomato sauce, Italian beef pepperoni and chili flakes on a bed of a freshly-made dough, baked in a wood oven. CHICKEN TIKKA 48.30 Freshly baked pizza made with fresh tomato sauce, creamy mozzarella cheese, grilled chicken sauted with garlic, salt and pepper, topped with red onions and fresh coriander VEGETARIAN 46.20 A feast for all the vegetable lovers! Freshly made dough topped with fresh tomato sauce, grilled juicy vegetables, sin-dried tomatos, home-made pesto and mozzarella cheese. Baked in a wood-oven for perfect pizza texture. 57.75 **CAPRICCIOSA** Tomato sauce, mozzarella cheese, black olives, artichokes, cooked turkey breast and mushrooms on a freshly baked pizza. 54.60 **VULCANO** Fresh tomato sauce, mozzarella cheese, spicy sausage and spicy pepperoni with a delicious pizza dough, baked perfectly on a wood-oven 55.65 **QUATTRO FORMAGGI** Freshly made pizza dough with tomato sauce, mozzarella cheese, gorgonzola cheese, emmental cheese and paramesan cheese 63 BUFALINA An all-time favorite pizza made with tomatoes sauce, buffalo cheese, mozzarella cheese, cherry



tomatoes and basil leaves



# **PIZZA**

MUSHROOM PIZZA	46.20
Freshly soft dough with fresh tomato sauce, grated creamy mozzarella cheese, sliced black olives and button mushrooms, baked perectly on a wooden oven	10.20
BRESAOLA  An all-time favorite Bresaola Pizza is made with freshly baked dough topped with premium creamy mozzarella cheese baked perfectly in a wood oven. Finished with finely layered Italian beef bresaola, fresh rocket leaves, and touch of extra virgin olive oil, topped with parmigiano riggiano	56.70
SEAFOOD PIZZA	66.15
A perfect combination of shrimps, mussels and clams on a bed of fresh tomato sauce, topped with parsley, chili flakes and cream cheese. The pizza is baked on wood oven making the dough a perfection.	
CALZONE	56.70
A pocket pizza filled with freshly grilled vegetables, artichoke, delicious smoked turkey breast, topped with mozzarella cheese. Baked in a wood oven making its crust crispy outside and moist filling inside	
PROSCIUTTO E FUNGHI	50.40
Freshly baked pizza topped with juicy tomato sauce, creamy mozzarella cheese, slice of turkey ham and mushroom, baked perfectly on a wood oven for perfect texture	
SICILIANA	54.60
Wood oven baked piza with fresh and thick tomato sauce, creamy mozzarella cheese, tuna bits and dash of red onion for added flavor	
SALMONE	56.70
Fresh salmon chunks on a bed of freshly made soft dough, baked perfectly on a wood oven, topped with creamy mozzarella cheese	
NAPOLITANA	54.60
An all-time favorite pizza topped with thick fresh tomato sauce, creamy mozzarella cheese, Italian anchovies and capers, perfectly baked on a wooden oven	
GAMBERETTI A classic pizza flavor with mozzarella cheese, juicy cherry tomatos, topped with shrimps and baked into perfection. Finished with rocket leaves and drizzle of garlic oil.	57.75





### Pasta

### Ravioli Ricotta & Spinach

50.40

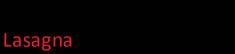
Ravioli pockets filled with creamy ricotta cheese and spinach mixed with Creamy Mushroom Sauce topped with Parmesan

Seafood spaghetti
A traditional Spaghetti mixed with fresh seafood like clams, mussels, calamari, shrimps tossed in a light tomato sauce and garnished with green parsley

Linguine Ala Pesto

44.10

Freshly made pesto sauce mixed with al dente linguine pasta, topped with Olive Oil.



Pasta

44.10

whole pine nuts and grated parmesan cheese and drizzle with Extra Virgin

Layered Lasagna pasta topped with meat ragout, special Bechamel sauce, creamy mozzarella cheese, fresh tomatos and grated parmesan cheese

66.15

Tagliatelle Bolognese

48.30

Spaghetti with shrimp

60.90

A traditional Bolognese pasta rich with meaty goodness of premium beef, topped with grated parmesan.

A perfect al dente spaghetti topped with fresh shrimps and chili flakes tossed on a fresh tomato sauce.

Spaghetti alla carbonara

54.60

Gnocchi

Spaghetti with sliced turkey in carbonara

Fresh home-made tomato sauce cooked with gnocchi pasta, creamy Mozzarella Cheese and finished with fresh Basil Leaves. 46.20

Penne alla Pizzaiola

54.60

Fettuccine Alfredo

48.30

Perfectly cooked penne pasta creamed with fresh tomato sauce, topped with chunks of tuna, sliced black olives and capers

Creamy fettuccine al dente pasta mixed with fresh wild mushrooms and chunks of premium chicken, tossed in creamy Alfredo Sauce. Topped with grated parmesan bits

Penne with tomato sauce & Italian chily pepper.

Pene al salmone

cheese.

54.60

Penne Arabbiata

46.20

48.30

Spaghetti Aglio E olio

44.10

A classic favorite, perfectly cooked spaghetti sautéed with slice of garlic, Italian chili and herbs and drizzled in Extra Virgin Olive Oil.

Penne pasta mixed with smoked salmon and onion leaves on a creamy white sauce, topped with grated parmesan

Penne Dino

A spicy penne pasta with premium grilled chicken breast, fresh blanched broccoli and cherry toma-

tos, mixed altogether in a fresh spicy tomato sauce

and creamy mozzarella cheese





Risotto Saffron

63

Slowly cooked Carnaroli Rice mixed with Italian saffron, flavoured with fresh Shrimps and Asparagus, topped with 24 month-old Parmigiano Riggiano

### Panouzzi E Panzerotti

### Panuozzo deni pollo

48.30

Wood oven freshly baked Italian bread paired with tender chicken dusted with Biancorosso's special breading, topped with salad and tomatos, drizzled with extra virgin olive oil for rich flavor

## Panuozzo Firenze (Italian burger)

54.60

Home-made freshly baked bread paired with premium black angus beef patty with juicy tomatoes and fresh rocket leaves



### Dessert

### Tiramisu

26.25

A traditional Italian dessert with layered softened cookies, flavored with rich flavored coffee, mixed with mascarpone, organic eggs, sugar and cocoa powder.

#### **Chocolate Mousse**

26.25

A favourite dessert made of whipped egg whites, whipped cream and decadent premium chocolate.

### **Strawberry Mousse**

26.25

Strawberry mousse is made with egg whites and cream perfectly whipped and fresh strawberries for a flavourful dessert

#### Nutella Pizza

50.40

Freshly baked focaccia bread topped with the creamy and rich flavor of Nutella, slices of banana and fresh strawberries







# Beverages

Soft Drinks

Coke, Coke Zero, Coke Diet, Sprite, Fanta

#### Water

Local Water (Arwa) 5.25
Still Water 12.60
Sparkling Water 12.60
Ginger Ale 7.35

7.35

Non Alcoholic Beer

Bavaria 12.60

Fresh juices

Orange 21
Carrots 21
Green Apple 21
Pineapple 24.15
Lemon and Mint 18.90

Iced Tea

 Lemon
 18.90

 Peach
 18.90

Mojitos

Original Mojito 18.90
Strawberry 18.90
Grenadine 18.90
Passion fruits 18.90
Blue Lagoon 18.90







# Coffee

Cappuccino	16.80
latte	16.80
Macchiato	14.7
Espresso	12.60
Americano	14.70

