



biancorosso

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ITALIAN RESTAURANT

ABU DHABI, AL NAHYAN AREA (Y) TOWER

☎ 026584244

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About

biancorosso

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.



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
Freshly Baked	

Supply	16.80
A traditional Italian appetizer made of rice balls, stuffed with Bolognese Sauce & creamy Mozzarella Cheese, fried into perfection	

Mozzarella Sticks	16.80
Creamy Mozzarella Cheese dipped into Biancorosso’s special batter dusted with toasted breadcrumbs and fried perfectly. Paired with freshly-made tomato dip	

Bruschette Toscan	21
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
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.

SPICY PEPPERONI

50.40

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.

CAPRICCIOSA

57.75

Tomato sauce, mozzarella cheese, black olives, artichokes, cooked turkey breast and mushrooms on a freshly baked pizza.

VULCANO

54.60

Fresh tomato sauce, mozzarella cheese, spicy sausage and spicy pepperoni with a delicious pizza dough, baked perfectly on a wood-oven

QUATTRO FORMAGGI

55.65

Freshly made pizza dough with tomato sauce, mozzarella cheese, gorgonzola cheese, emmental cheese and paramesan cheese

BUFALINA

63

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

BRESAOLA

56.70

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 reggiano

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

57.75

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.



Pasta

Ravioli Ricotta & Spinach 50.40
Ravioli pockets filled with creamy ricotta cheese and spinach mixed with Creamy Mushroom Sauce topped with Parmesan Bits

Linguine Ala Pesto 44.10
Freshly made pesto sauce mixed with al dente linguine pasta, topped with whole pine nuts and grated parmesan cheese and drizzle with Extra Virgin Olive Oil.

Tagliatelle Bolognese 48.30
A traditional Bolognese pasta rich with meaty goodness of premium beef, topped with grated parmesan.

Spaghetti alla carbonara 54.60
Spaghetti with sliced turkey in carbonara sauce.

Penne alla Pizzaiola 54.60
Perfectly cooked penne pasta creamed with fresh tomato sauce, topped with chunks of tuna, sliced black olives and capers

Pene al salmone 54.60
Penne pasta mixed with smoked salmon and onion leaves on a creamy white sauce, topped with grated parmesan cheese.

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.



Pasta

Seafood spaghetti 66.15
A traditional Spaghetti mixed with fresh seafood like clams, mussels, calamari, shrimps tossed in a light tomato sauce and garnished with green parsley

Lasagna 44.10
Layered Lasagna pasta topped with meat ragout, special Bechamel sauce, creamy mozzarella cheese, fresh tomatos and grated parmesan cheese

Spaghetti with shrimp 60.90
A perfect al dente spaghetti topped with fresh shrimps and chili flakes tossed on a fresh tomato sauce.

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

Fettuccine Alfredo 48.30
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 Arabbiata 46.20
Penne with tomato sauce & Italian chily pepper.

Penne Dino 48.30
A spicy penne pasta with premium grilled chicken breast, fresh blanched broccoli and cherry tomatos, mixed altogether in a fresh spicy tomato sauce and creamy mozzarella cheese





Risotto

Risotto Porcini

Creamy Mushroom Risotto slowly cooked into perfection drizzled with a touch of truffle oil

58.80

Risotto Saffron

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

63

Panouzzi E Panzerotti

Panuzzo deni pollo

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

48.30

Panuzzo Firenze (Italian burger)

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

54.60



Dessert

Tiramisu

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

26.25

Chocolate Mousse

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

26.25

Strawberry Mousse

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

26.25

Nutella Pizza

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

50.40



Beverages

Soft Drinks7.35

Coke, Coke Zero, Coke Diet,
Sprite, Fanta

Water

Local Water (Arwa)5.25

Still Water12.60

Sparkling Water12.60

Ginger Ale7.35

Non Alcoholic Beer

Bavaria12.60

Fresh juices

Orange21

Carrots21

Green Apple21

Pineapple24.15

Lemon and Mint18.90

Iced Tea

Lemon18.90

Peach18.90

Mojitos

Original Mojito18.90

Strawberry18.90

Grenadine18.90

Passion fruits18.90

Blue Lagoon18.90



Coffee

Cappuccino16.80

latte16.80

Macchiato14.7

Espresso12.60

Americano14.70



