



**PESCHERIA BIANCHI**

# THE RAW BAR

RED PRAWN 1ST 5	7/9 for pcs
RED PRAWN 2 ND 5	5/6 for pcs
RED PRAWN 3 RD 5	4,50 for pcs
VIOLET PRAWN 1ST 5	7/8 for pcs
VIOLET PRAWN 2ND 5	5/6 for pcs
VIOLET PRAWN 3RD 5	4 for pcs
LOCAL SCAMPI 5	11/12 for pcs
FOREIGN SCAMPI 5	7/8 for pcs
LOCAL OYSTER 10	3,5/4 for pcs
FRENCH OYSTER 10	5 for pcs

## SASHIMI

(100gr)

SCOTTISH SALMON SASHIMI 9	7-,5
TUNA SASHIMI 9	7,5
SEA BREAM / SEA BASS 9	6,5
AMBERJACK / RED PORGY 9	9

## TARTARE

(100gr)

With olive oil, sea salt, lemon and black pepper citronette

TUNA TARTARE 9	10
SCOTTISH SALMON TARTARE 9	11
AMBERJACK/RED PORGY TARTARE 9	10
SEA BASS/SEA BREAM TARTARE 9	8,5
PRAWN TARTARE 5	15

**SOME OF OUR PRODUCTS MAY NOT BE ALWAYS AVAILABLE DUE TO THE FISHERMAN'S CATCHES**



## PESCHERIA BIANCHI

# DELICATESSEN

## HOT

BABY OCTOPUS DIAVOLA STYLE 10.12	5,5 for 100gr
SWORDFISH CACCIATORA STYLE 9.12	6,5 for 100gr
MUSSELS SOUP 10.12	3 for 100gr
TOMATO MUSSELS SOUP 10.12	3 for 100gr
MUSSELS AND CLAMS SOUP 10.12	4,5 for 100gr
TOMATO MUSSELS AND CLAMS SOUP 10.12	4,5 for 100gr
CLAMS SOUP / TOMATO 10.12	5,5 for 100gr
STEAMED POTATOES	2 for 100gr
TOMATOES SALAD	2 for 100gr
ROASTED AUBERGINE	2 for 100gr

## COLD

OCTOPUS SALAD 10.12	6,5 for 100 gr
OCTOPUS AND POTATO SALAD 10.12	6 for 100 gr
SEAFOOD SALAD 5.10.12	6 for 100 gr
FRESH TUNA CAPONATA 9.12	6 for 100 gr
FRESH TUNA AND ONION 9.12	5,5 for 100 gr
BURRIDA 2.9.12	6 for 100 gr
MARINATED FISH OF THE DAY 9.12	7 for 100 gr
CATALAN STYLE PRAWNS 5.7	5,5 for 100 gr
CATALAN STYLE MONKFISH 7.9	6/7 for 100 gr
CELERY AND MULLET ROE 7.9	11 for 100 gr
TOMATOES SALAD	2 for 100 gr
FRESH TUNA, BEANS AND ONIONS 9.12	5,5 for 100 gr

## GRATIN

OYSTER AU GRATIN 1.10	4 pz
MUSSELS AU GRATIN 1.10	0,75 pz
CAPASANTA AU GRATIN 1.10	5 pz



## PESCHERIA BIANCHI

# DEEP FRY

All our fried products are weighted before cooking

<b>SQUID</b> 1.10	<b>6,5 for 100gr</b>
<b>BABY SQUID</b> 1.10	<b>5,5 for 100gr</b>
<b>MIXED</b> 1.9.10	<b>6 for 100gr</b>
<b>OCTOPUS</b> 1.10	<b>7 for 100gr</b>
<b>GIANCHETTI FISH</b> 1.8.9	<b>1,80 for pcs</b>
<b>FISH AND POTATO CROQUETTES</b> 1.8.9	<b>4,5 for 100gr</b>

# PASTA

<b>MUSSELS AND PECORINO CHEESE</b> 1.8.10.11.12	<b>15</b>
<b>CLAMS</b> 1.8.10.12	<b>20</b>
<b>CLAMS AND MULLET ROE</b> 1.8.9.10.12	<b>22</b>
<b>LOBSTER</b> 1.5.8.12	<b>24</b>
<b>SEAFOOD AND TOMATO RAGOUT</b> 1.5.8.9.12	<b>16</b>
<b>OCTOPUS PUTTANESCA</b> 1.8.10.12	<b>17</b>
<b>SEAFOOD AMATRICIANA</b> 1.5.8.12	<b>19</b>
<b>SEAFOOD CARBONARA</b> 1.5.8.9.12	<b>18</b>

Cover Charge 2



Companeat  
il giusto mix di ingredienti

Sponsored by

**Catte Auto**  
La tua Audi in Sardegna.





**PESCHERIA BIANCHI**

# FRESH FISH

**WE WILL COOK IT FOR YOU  
AS YOU WISH**

<b>GREY MULLET</b> <sup>9</sup>	<b>3/4 for 100gr</b>
<b>SEA BREAM</b> <sup>9</sup>	<b>5 for 100gr</b>
<b>SEA BASS</b> <sup>9</sup>	<b>5 for 100gr</b>
<b>RED PORGY</b> <sup>9</sup>	<b>5/6 for 100gr</b>
<b>SALMON</b> <sup>9</sup>	<b>7/8 for 100gr</b>
<b>TUNA</b> <sup>9</sup>	<b>5/6 for 100gr</b>
<b>SWORDFISH</b> <sup>9</sup>	<b>6/7 for 100gr</b>
<b>CUTTLEFISH</b> <sup>10</sup>	<b>4/5 for 100gr</b>
<b>SQUID</b> <sup>10</sup>	<b>5/6 for 100gr</b>
<b>OCTOPUS</b> <sup>5</sup>	<b>6/7 for 100gr</b>
<b>RED PRAWN</b> <sup>5</sup>	<b>7/9 for pcs</b>
<b>VIOLET PRAWN</b> <sup>5</sup>	<b>6/8 for pcs</b>
<b>SOLE FISH</b> <sup>9</sup>	<b>6,50/7,50 for 100gr</b>
<b>REDFISH</b> <sup>9</sup>	<b>7 for 100gr</b>

## WE RECOMMEND:

**SAFFRON, POTATOES AND CHERRY TOMATOES  
POTATOES AND SEASONAL VEGETABLES WHITE WINE AND OLIVES**

*As you wish !*

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