

ITALIAN RESTAURANT
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ITALIAN RESTAURANT



Bianca's

FAVOURITES



Italian Garlic Shrimp

Sauteed Prawns, Garlic, Tomato Confit, Basil,
Toasted Focaccia, Extra Virgin Olive Oil
360.-



Arancini Tricolore

Deep-fried Pesto Carnaroli Rice, Mozzarella
di Bufala, Tomato Sauce, Parmesan Cream
360.-



Fritto Misto

Prawn, Squid, Seabass, Zucchini, Baby
Corn, Broccoli, Aioli Capers
320.-



Classic Tomato & Burrata

Fusilli, Special Tomato Sauce, Creamy Stracciatella,
Tomato Confit, Basil Pesto, Fresh Basil
460.-



Rocket Salad & Ricotta

Rocket Salad, Balsamic Cream, Whipped Ricotta,
Salted Ricotta, Roasted Vegetables, Almonds
320.-

Must Try



Roasted Chicken Italian Style
Roasted Baby Chicken Marinated with Lemon,
Roasted Potatoes, Charred Lemon
490.-



Salami Piccante 🐷🌶️
Tomato Sauce, Mozzarella,
Spicy Salami
490.-



Ragu alla Bolognese 🐷
Fresh Pappardelle, Slow Cooked Beef
& Pork Ragu, Parmesan Cream, Tomato Sauce
460.-



Truffle Pasta e Basta 🍄
Fresh Mafaldine Pasta, Creamy Truffle Sauce,
Parmesan, Roasted Mushroom, Fresh Truffle
690.-



Aglio Olio Prawns 🌶️🌿
Spaghetti, Grilled Prawns, Extra Virgin Olive Oil,
Fresh Chili, Garlic, Prawn Oil
390.-

🐷 Pork 🌶️ Spicy 🌿 Vegetarian upon request 🍷 Signature

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Nostri Prodotto Italian DELICATESSEN

- A1** **Parma 24th months (100gr)** 🐷 490.-
Premium Italian Prosciutto with a rich flavor served with Bread & Extra Virgin Olive Oil
- A2** **Italian Cold Cut Selection (3 Items)** 🐷 540.-
Parma Ham 12th Month, Mortadella Pistachio, Salami Napoli served with Bread & Extra Virgin Olive Oil
- A3** **Italian Cheese Selection (3 Items)** 🐷 540.-
Parmesan, Taleggio, Gorgonzola, served with Bread & Extra Virgin Olive Oil
- A4** **Bianca's Board** 🍷 920.-
Italian's favorites selection of 3 Cheeses & 3 Cold cuts served with Bread & Extra Virgin Olive Oil



Piccoli Assaggi APPETIZER



- B1** **Bruschetta Collection Trio** 🐷 390.-
One piece of each of our Bruschettas
- B2** **Bruschetta Caprese (2 pcs)** 🌿 240.-
Toasted Focaccia, Tomato Confit, Stracciatella, Basil Pesto
- B3** **Bruschetta Parma (2 pcs)** 🐷 🌿 290.-
Toasted Focaccia, Tomato Salsa, Mozzarella di Bufala, Parma Ham 12th, Balsamic Cream
- B4** **Bruschetta Truffle (2 pcs)** 290.-
Toasted Focaccia, Truffle Chicken Liver Mousse, Pickled Onions, Truffle Honey
- B5** **Fritto Misto** 320.-
Prawn, Squid, Seabass, Zucchini, Baby Corn, Broccoli, Aioli Capers
- B6** **Truffle Arancini** 🍷 🌿 420.-
Deep-fried Truffle Carnaroli Rice, Mozzarella di Bufala, Parmesan Cream, Fresh Truffle
- B7** **Arancini Tricolore** 🌿 360.-
Deep-fried Pesto Carnaroli Rice, Mozzarella di Bufala, Tomato Sauce, Parmesan Cream
- B8** **Italian Garlic Shrimp** 🍷 360.-
Sauteed Prawns, Garlic, Tomato Confit, Basil, Toasted Focaccia, Extra Virgin Olive Oil
- B9** **Diavola Shrimp** 🌶️ 390.-
Sauteed Prawns, Cream, Tomato Confit, Lemon, Chili Oil, Fresh Chili, Salsa Verde





Antipasto STARTER

B10 **Eggplant Parmigiana**  
Eggplant, Tomato Sauce, Mozzarella, Parmesan,
Creamy Stracciatella, Basil Pesto

B11 **Truffle Mushroom Soup** 
Creamy Mushroom Soup infused with Truffle,
Sautéed Mushrooms, Croutons, Truffle Oil

B12 **Beef Carpaccio** 
Angus Beef Carpaccio, Parmesan, Pesto Rosso,
Rocket, Condiments

B13 **Tuscan Seafood Stew** 
Clams, Mussels, Prawns, Squid, Spicy Tomato
Sauce, Fresh Herbs, Toasted Focaccia

B14 **Salmon Tartare & Avocado** 
Cured Salmon, Avocado Salsa, Grapefruit,
Lemon Dill Oil, Herb Cream Sauce

B15 **Bianca's Caprese**  
Tomato Confit, Mozzarella di Bufala, Basil Pesto,
Crispy Focaccia, Balsamic Cream

B16 **Tuna Crudo**
Marinated Tuna Slice, Tomato Pulp,
Extra Virgin Olive Oil, Italian Condiments



 **Pork**  **Spicy**  **Vegetarian upon request**  **Signature**

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Di Bufala BURRATA



C2 Burrata & Tomato & Parma 640.-

Creamy Burrata, Tomato Confit, Parma Ham 12th, Basil Pesto, Balsamic Cream

*Option without Parma Ham available for 490.-

C1 Burrata Pistachio & Mortadella 620.-

Creamy Burrata, Mortadella Pistachio, Pistachio Pesto



Insalata SALAD

C3 Rocket Salad & Ricotta 320.-

Rocket Salad, Balsamic Cream, Whipped Ricotta, Salted Ricotta, Roasted Vegetable, Almonds

C4 Bianca's Chicken Caesar 360.-

Romaine Lettuce, Grilled Chicken, Boiled Egg, Caesar Sauce, Garlic Croutons, Parmesan, Crispy Parma Ham



Insalata SALAD



C5 Tuna Fresco Salad  **340.-**
Green Salad, Seared Tuna, Artichokes, Olives,
Boiled Egg, Bell Pepper Confit, Lemon Dressing,
Tomato Confit



C7 Caesar Salad with Shrimps **360.-**
Romaine Lettuce, Grilled Prawns, Boiled Egg,
Caesar Sauce, Garlic, Croutons, Parmesan, Tobiko

C8 Crab Avocado Salad  **460.-**
Iceberg Lettuce, Avocado Salsa, Fresh Crab,
Mango, Roasted Almonds



Pork



Spicy



Vegetarian upon request



Signature

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Fresca & Secca PASTA & RISOTTO



D1 Classic Tomato & Burrata  460.-
Fusilli, Special Tomato Sauce, Creamy Stracciatella,
Tomato Confit, Basil Pesto, Fresh Basil



D2 Ravioli Ricotta Tricolore  460.-
Homemade Ricotta Ravioli, Spinach Veloute,
Parmesan Cream, Tomato Confit, Rocket Salad

Fatto In Casa



D3 Truffle Pasta e Basta  690.-
Fresh Mafaldine Pasta, Creamy Truffle Sauce,
Parmesan, Roasted Mushrooms, Fresh Truffle



D4 Vongole di Mare

520.-

Linguine, Fresh Clams, White Wine, Garlic, Parsley, Shellfish Sauce, Extra Virgin Olive Oil



D5 Aglio Olio Prawns

390.-

Spaghetti, Grilled Prawns, Extra Virgin Olive Oil, Fresh Chili, Garlic, Prawn Oil



D6 Linguine Pescatore Nduja

690.-

Linguine, Shellfish Sauce, Nduja, Mixed Seafood, Tomato Confit, Parsley

D7 Gnocchi Alfredo Mushrooms

460.-

Homemade Gnocchis, Sauteed Mushrooms, Parmesan, Butter, Fresh Mushrooms



 Pork  Spicy  Vegetarian upon request  Signature

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Fresca & Secca PASTA & RISOTTO



Must Try

D8 Nonna's Beef Cheek Ragu 590.-
Fresh Gigli Pasta, Beef Cheek Stew, Fresh Garlic
Cream, Fried Garlic, Spring Onions



D9 Ragu alla Bolognese 460.-
Fresh Pappardelle, Slow Cooked Beef
& Pork Ragu, Parmesan Cream, Tomato Sauce



D10 Romana Carbonara 490.-
Rigatoni, Eggs, Crispy Guanciale, Pecorino,
Parmesan, Black Pepper



D11 Pesto & Stracciatella 460.-
Pipe Rigate, Basil Pesto, Stracciatella,
Tomato Confit, Parmesan



D12 Pipe Vodka Al Forno 590.-

Baked Pipe Rigate, Creamy Vodka Sauce, Nduja, Stracciatella, Parmesan, Fresh Basil

D13 Risotto Tartufo e Funghi 690.-

Carnaroli Rice, Roasted Mushrooms, Parmesan, Fresh Truffle



D14 Risotto Pescatore 620.-

Carnaroli Rice, Seafood Bisque, Mixed Seafood, Stracciatella, Salsa Verde

D15 Bianca's Lasagna 590.-

Fresh Lasagna, Beef & Pork Bolognese, Parmesan, Ricotta, Tomato Sauce, Fresh Basil



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Pizza Al Forno PIZZA



E1 Margherita 🍃 390.-
Tomato Sauce, Mozzarella, Basil,
Parmesan, Extra Virgin Olive Oil



E3 Cheese Amore 🍃 520.-
Mozzarella, Gorgonzola, Parmesan,
Bianca's Cheese Selection,
Grilled Onions

E2 Parma Ham & Stracciatella 🐷 720.-
Tomato Sauce, Cherry Tomatoes,
Confit, Parma Ham 12th Month,
Stracciatella, Basil



E4 Tartufina 🍄 720.-
Mozzarella, Truffle Cream,
Pork Sausage, Mushrooms,
Fresh Truffle, Fresh Mushroom



E5 Salami Piccante 🐷🔥 490.-
Tomato Sauce, Mozzarella, Spicy Salami



E6 Hawaiian 2.0 🐷 590.-
Mozzarella, Cooked Ham, Pineapple, Red Onion
Stracciatella, Rocket Salad, Balsamic Cream



E7 Carbonara 🐷 620.-
Mozzarella, Crispy Guanciale,
Egg Yolk, Pecorino, Black Pepper



E9 Tricolore  
Crushed Tomato Confit,
Pesto, Stracciatella, Basil

560.-



E8 Bolognese Pizza  590.-
Mozzarella, Slow Cooked Beef & Pork Ragu
, Parmesan, Parmesan Cream



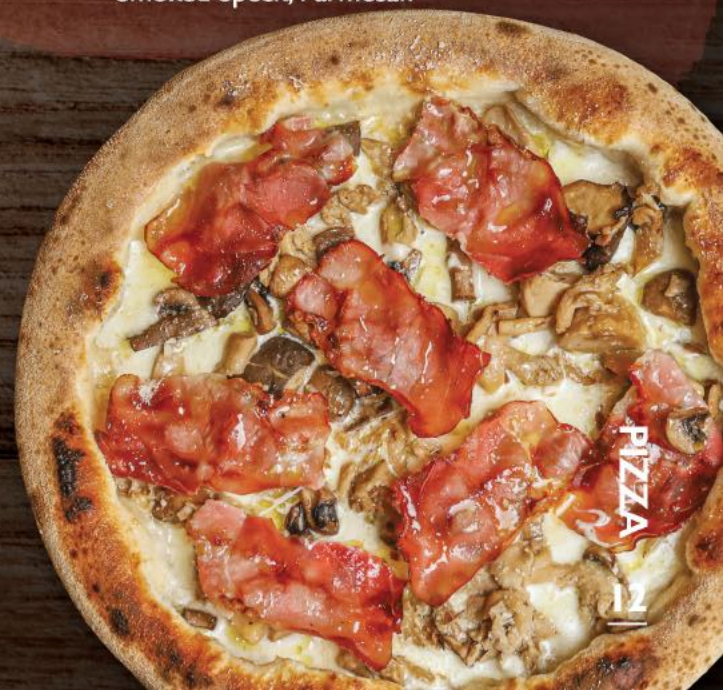
E10 Pinky Shrimp Pizza 540.-
Pink Sauce, Garlic Shrimps, Garlic Oil,
Basil, Spring Onion, Ricotta Cream



E11 Carnivore Pizza  590.-
Tomato Sauce, Mozzarella, Pork Sausage,
Spicy Salami, Cooked Ham



E12 Bianca's Funghi i Speck   560.-
Mozzarella, Sauteed Mushrooms, Garlic,
Smoked Speck, Parmesan



E13 Cotto e Funghi  490.-
Tomato Sauce, Mozzarella, Cooked Ham,
Sauteed Mushrooms, Basil

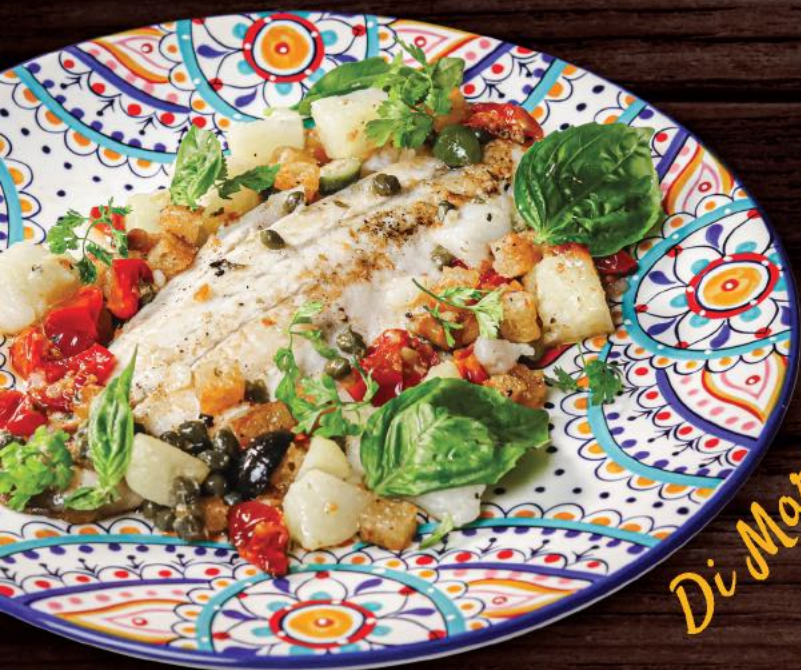


Vegetarian upon request  Signature
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Secondi Piatti

MAIN COURSE

Caponata



F2 Bella Vista Seabass 690.-
Seared Seabass, Capers, Olives, Potatoes,
Tomato Confit, Croutons, Basil, Extra Virgin Olive Oil

Di Mare



F1 Tuna Steak Caponata  620.-
Marinated Tuna Steak, Sicilian Caponata,
Olive Oil, Salsa Verde, Crispy Focaccia



F4 Sicilian Salmon 590.-
Grilled Salmon, Potatoes, Bell Pepper Confit,
Olives, Salsa Verde, Rocket Salad



F3 Chicken Parmigiana 490.-
Crispy Chicken Breast, Parmesan, Tomato Sauce,
Stracciatella, Basil Pesto, Balsamic Fresco Salad

Must Try



F5 Roasted Chicken Italian Style 490.-
Roasted Baby Chicken Marinated with Lemon,
Roasted Potatoes, Charred Lemon



F6 Lamb Rump Caponata 790.-
Grilled Lamb Rump, Sicilian Caponata, Smashed Potatoes, Jus Sauce



F7 Balsamic Roasted Pork Tenderloin 560.-
Roasted Pork Tenderloin, Balsamic Cream, Roasted Potatoes, Mushroom, Broccolini

Alla Griglia



F8 Wagyu Hanger Tagliata 990.-
Grilled Hanger Steak, Rocket Salad, Tomato Confit, Parmesan, Balsamic Cream

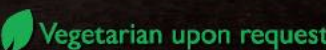
Must Try



F9 Bistecca Alla Griglia 990.-
Angus Tenderloin, Red Wine Sauce, Grilled Asparagus, Balsamic Garlic Confit



F10 Black Angus Ribeye 1,490.- / 2,390.-
300g/ 500g
Grilled Ribeye, Roasted Potatoes, Red Wine Sauce, Garlic Confit

 Pork  Spicy  Vegetarian upon request  Signature

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Per La Famiglia SHARING



G1 Seabass Acqua Pazza Vongole 1,290.-

Whole Seabass Fillet, Vongole, Tomato Confit, Artichoke, Basil, Extra Virgin Olive Oil



G2 Roasted Chicken Crema di Funghi 990.-

Whole Roasted Chicken, Mushroom Cream, Sautéed Mushrooms, Parmesan, Gravy



G3 Braised Lamb Shank "Osso Buco" 990.-

Overnight Braised Lamb Shank, Mashed Potatoes, Osso Buco Sauce

 Pork  Spicy  Vegetarian  Signature

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G4 **Wagyu Hanger Pizzaiola**  **1,790.-**
Grilled Hanger Steak 350gr, Tomato Sauce,
Olives, Garlic, Parmesan, Basil



G5 **Black Angus Prime Rib** **3,590.-/4,290.-**
(1kg/1.2kg)

Grilled Black Angus Prime Rib, Roasted Potatoes,
Sauteed Mushrooms & Spinach Gratin, served with
Red Wine Sauce & Salsa Verde



Contorni SIDE DISH

Bianca's Mashed Potatoes   **140.-**

Truffle Mashed Potatoes  **220.-**

French Fries  **140.-**

Truffle Parmesan Fries  **240.-**

Garlic Roasted Potatoes  **140.-**

Sauteed Mushrooms  **190.-**

Spinach Gratin  **190.-**

Dolci Fatti HAPPY

H1 Chocolate "Dolce Vita"



320.-

Bianca's Signature Chocolate Mousse, Baked Brownie, Hot Chocolate Sauce, Chocolate Shavings

H2 Frutti Rossi Panna Cotta 290.-

Panna Cotta Infused with Tonka Beans, Berry Jam, Berries Salad, Pistachio, Crumble



Must Try

H3 Bombolone Caramel Praline 290.-

Artisanal Bombolone, Vanilla Cream, Praline Chocolate Sauce, Chocolate, Caramelised Almonds



H4 Veneto Cheesecake 380.-

Italian Cheesecake, Blueberry Vanilla Sauce, Crispy Biscuit



to In Casa ENDING



H7 Tiramisu Pistachio-Raspberry 360.-
Pistachio Mascarpone Cream, Savoiardi, Biscuit, Raspberry Confit



H5 Lemon Meringue Tart 290.-
Shortcrust Pastry, Lemon Cream, Meringue, Lemon Gel, Basil

Must Try

H6 Bianca's Tiramisu 320.-
Bianca's Signature Coffee Tiramisu, Mascarpone, Savoiardi, Coffee Caramel



H8 Tiramisu Caldo e Freddo 360.-
Bianca's Tiramisu Ice Cream, Warm Soft-Baked Almond Cookie, Coffee Caramel, Light Mascarpone Cream, Delicate Tuile



B Signature

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ITALIAN SODA

- 160 -

- K1 Berry Bellissimo**
Mixed berries cordial, Soda, Fresh blueberry, Fresh strawberry, Soda, Flowers
- K2 Green Garden Fizz**
Green Apple Cordial, Green Apple, Grape, Soda, Mint
- K3 Tropical Breeze**
Passion Fruit Cordial, Fresh Orange, Fresh Ginger, Fresh Passion Fruit, Soda, Mint
- K4 Lemon Fizz**
Citrus Lemon Cordial, Lime, Lemon, Orange, Kaffir Lime Leaf, Rosemary, Soda
- K5 Pesca Arancia**
Homemade Peach & Butterfly pea Syrup, Orange, Rosemary, Dry Orange



FRESH JUICE

- 170 -

- K6 Green Power**
Kiwi, Basil, Guava, Cucumber, Celery, Kale
- K7 Sunrise Boost**
Pineapple, Green Apple, Passion Fruit, Orange, Honey
- K8 Wake Me Up**
Carrot, Orange, Green Apple, Ginger
- K9 Red Heaven**
Beetroot, Orange, Green Apple, Watermelon

SMOOTHIE

- 180 -

- K10 Tropical Escape Smoothie**
Pineapple, Mango, Passion Fruit
- K11 Green Energy Smoothie**
Kiwi, Baby Spinach, Lime, Orange
- K12 Tuscan Summer Smoothie**
Peach, Watermelon, Lime, Greek Yoghurt
- K13 Berrylicious Smoothie**
Mixed Berries, Dragon Fruit, Lime
- K14 Blueberry Bliss Smoothie**
Blueberry, Banana, Lime
- K15 Lychee Blush Smoothie**
Lychee, Grapefruit, Lime, Greek Yoghurt



ICED TEA

- 140 -

- K16 Amalfi Limone Tea
- K17 Lychee Mint Tea
- K18 Mixed Berries Tea
- K19 Peach Tea



SIGNATURE COFFEE



- K20 **Café Con Panna** 160.-
Espresso Cold Brew, Condensed Milk, Coconut Milk, Milk, Whipping Cream Vanilla
- K21 **Espresso Elderflower Tonic** 180.-
Espresso Cold Brew, Elderflower Syrup, Tonic Water, Rosemary, Flowers, Orange Peel
- K22 **Arancia Tonic** 160.-
Espresso Cold Brew, Orange Juice, Yuzu Syrup, Ginger Ale, Rosemary Sprig
- K23 **Dirty Caramel Latte** 170.-
Espresso Cold Brew, Caramel Syrup, Vanilla & Caramel Homemade Cream, Cocoa Powder
- K24 **Ruby Lungo** 170.-
Espresso Double Shot, Mixed Berries Syrup, Cranberry Juice, Egg White, Fresh Strawberry + Blueberry
- K25 **Smoked Coconut Espresso** 160.-
Smoked Espresso, Coconut Syrup, Coconut Juice, Cinnamon, Thyme, Dry Orange
- K26 **Bianca's Affogato** 220.-
Espresso Double Shot, Vanilla Ice Cream, Pistachio Mascarpone, Pistachio Flakes
- K27 **Iced Mocha 'Nero Freddo'** 180.-
Espresso Double Shot, Homemade Chocolate Sauce, Coconut Whipping Cream, Condensed Milk

NON COFFEE DRINKS

- K28 **Caramel Matcha Latte** 150.-
Matcha, Milk, Vanilla & Caramel Homemade Cream
- K29 **Cocoa Strawberry Cremoso** 150.-
Cocoa, Strawberry, Milk, Foam Milk Cold
- K30 **Passion Fruit Choco Latte** 140.-
Cocoa, Passion Fruit Syrup, Pineapple Juice, Foam Milk Cold
- K31 **Coconut Creamy Matcha** 150.-
Matcha, Coconut Juice, Homemade Whipping Cream



CLASSIC COFFEE

Caffè

Extra Espresso Shot +20 THB / Decaf +10 THB / Oat Milk, Almond Milk or Soy Milk +20 THB



		Hot	/	Ice
M1	Espresso	90.-		-
M2	Double Espresso	110.-		-
M3	Piccolo Latte	110.-		-
M4	Macchiato	110.-		-
M5	Americano	110.-		120.-
M6	Cappuccino	120.-		130.-
M7	Cafe Latte	120.-		130.-
M8	Flat White	120.-		-
M9	Mocha	130.-		140.-

		Hot	/	Ice
M10	Earl Grey	90.-		100.-
M11	English Breakfast	90.-		100.-
M12	Green Peppermint	90.-		100.-
M13	Chamomile Blossom	90.-		100.-
M14	Matcha Latte	110.-		120.-
M15	Green Tea	90.-		100.-
M16	Chocolate	120.-		130.-



Tè e Cioccolata

TEA & CHOCOLATE



WATER

M17	Acqua Panna 50cl	70.-
M18	Acqua Panna 75cl	130.-
M19	San Pellegrino 50cl	85.-
M20	San Pellegrino 75cl	145.-

Bevande Analcoliche

SOFT DRINKS

M21	Soda Water	60.-
M22	Schweppes Tonic Water	80.-
M23	Schweppes Ginger Ale	80.-
M24	Sprite	80.-
M25	Coca Cola Original/Diet/Zero	80.-

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OUR BRANDS



- EMSPIRE - GM FLOOR
- ONE BANGKOK - 3RD FLOOR
- SIAM PARAGON - G FLOOR

Open everyday 10am - 10pm

- ICONSIAM - 6TH FLOOR
- TERMINAL 21 ASOKE - 5TH FLOOR

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BIANCA
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Holy Belly
ESTD. 2014

lova
HOSPITALITY

BIANCA **Holy Belly**

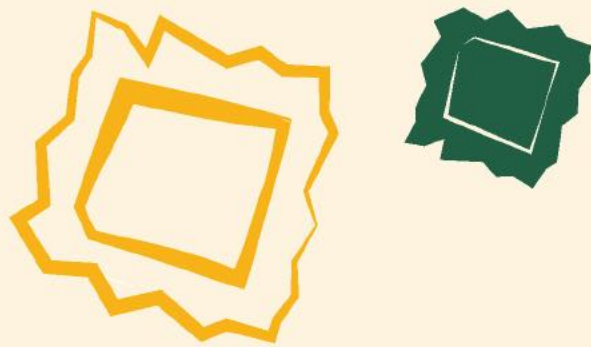
Welcome to LOVA Hospitality Group where we bring people together around food we love. Based in the heart of Bangkok, we are a dynamic restaurant group passionate about creating memorable dining experiences. Our mission is simple: to serve food made with love, using quality ingredients and delivering honest, authentic flavors that connect people.

At LOVA, hospitality is at our core. We're here to make every guest feel truly welcome, with warmth, care, and genuine connection. It's more than just a meal it's about sharing moments over food that means something.



BIANCA

*Modern Twist
of Italian Classics*



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HOSPITALITY