

# Bianca's

Ristorante Italiano & Pizzeria

Tamiami Plaza

16251 N. Cleveland Ave., N. Ft. Myers

995-3272

HOURS: Tuesday - Thursday 4pm to 9pm, Friday & Saturday 4pm to 10pm, Closed Sun. & Mon.  
Open Sundays 11:30 to 5pm Starting July 22

**ALL ENTREES INCLUDE: CHOICE OF SOUP OR SALAD AND BREAD**

## PASTA

**SPAGHETTINI POMADORO**  
THIN SPAGHETTI IN TOMATO SAUCE.....\$10.95

**SPAGHETTINI CON CARNE**  
CHOICE OF: MEATBALL, SAUSAGE, OR MEATSAUCE.....\$12.95

**SPAGHETTINI GARLIC & OIL**  
SAUTEED IN GARLIC, OIL, PARSLEY, SEASONINGS & FINISHED WITH PARMIGIAN CHEESE.....\$12.95

**SPAGHETTINI CON FUNGHI**  
WITH BIANCA'S MUSHROOM SAUCE.....\$12.95

**SPAGHETTINI CON BROCCOLI**  
FRESH BROCCOLI SAUTEED IN GARLIC & OIL. FINISHED WITH CHICKEN STOCK & PARMIGIAN CHEESE.....\$13.95

**SPAGHETTINI CON MELENZANE**  
BREADED EGGPLANT FRIED & SAUTEED IN GARLIC, BUTTER, WINE, PEPPERONCINI, RED PEPPER, & MARINARA SAUCE.....\$13.95

**SPAGHETTINI ALL'ARIBIATA**  
CRUSHED SAUSAGE SAUTEED IN GARLIC BUTTER, WINE, PEPPERONCINI, RED PEPPER, & MARINARA SAUCE.....\$13.95

**SPAGHETTINI CARBONARA**  
HAM, BACON, & ONION SAUTEED IN BUTTER, CHICKEN STOCK, & FINISHED IN PARMIGIAN CHEESE.....\$13.95

**PENNE PUTANESCA**  
GAETA OLIVES, CAPERS, & PINENUTS SAUTEED IN GARLIC, BUTTER, WINE, & MARINARA SAUCE.....\$13.95

**PENNE CAMPAGNIOLO**  
CRUSHED SAUSAGE, FRIED EGGPLANT, MUSHROOMS, & ONIONS SAUTEED IN GARLIC, BUTTER, WINE, PARMIGIAN CHEESE & TOMATO SAUCE.....\$14.95

**PENNE ALLA VODKA**  
BACON, HAM, MUSHROOMS, ONIONS, & RICOTTA CHEESE, SAUTEED IN BUTTER, DASHED WITH VODKA, & FINISHED WITH MARINARA SAUCE.....\$14.95

**PENNE AL BASILICO**  
FRESHLY DICED TOMATOES, ONION, BASIL, & PROSCIUTTO SAUTEED IN GARLIC, BUTTER, WINE, & HINT OF MARINARA.....\$14.95

**FETTUCCINI/TORTELLINI ALFREDO**  
TRADITIONAL CREAMY WHITE PARMIGIAN CREAM SAUCE.....\$12.95 / \$13.95

**FETTUCCINI/TORTELLINI PRIMAVERA**  
BROCCOLI, MUSHROOMS, & PEAS SAUTEED IN BUTTER & FINISHED IN ALFREDO SAUCE.....\$13.95 / \$14.95

**FETTUCCINI/TORTELLINI ALLA MAMMA**  
BROCCOLI, MUSHROOMS, PEAS, HAM, & BACON SAUTEED IN BUTTER & FINISHED IN ALFREDO SAUCE.....\$14.50 / \$15.50

**FETTUCCINI/TORTELLINI ROSETTA**  
FRESH PEAS SAUTEED IN GARLIC, BUTTER, WINE, & CHICKEN STOCK, DASHED WITH CREAM & FINISHED IN MARINARA, PARMIGIAN & MOZZARELLA CHEESE.....\$14.50 / \$15.50

**FETTUCCINI/TORTELLINI ALLA PANNA**  
BACON, HAM, MUSHROOMS, & ONIONS SAUTEED IN BUTTER, WINE, CHICKEN STOCK & FINISHED IN ALFREDO.....\$14.50 / \$15.50

\$5.00 SHARE CHARGE ON ALL ENTREES

## STEWED VEAL

(SERVED OVER FETTUCCINI PASTA)

**VEAL CACCIATORE**  
VEAL CHUNKS STEWED & SAUTEED IN BUTTERS, GARLIC & WINE WITH GAETTA OLIVES, BROCCOLI, MUSHROOMS, ONIONS & GREEN PEPPERS. FINISHED WITH VEAL STOCK & MARINARA SAUCE.....\$17.95

**VEAL PEPPERS-N-ONIONS**  
VEAL CHUNKS STEWED & SAUTEED IN BUTTER, GARLIC & WINE WITH GREEN PEPPERS & ONIONS, FINISHED IN VEAL STOCK, MARINARA SAUCE & TOPPED WITH MOZZARELLA CHEESE.....\$17.95

**VEAL BIANCA**  
VEAL CHUNKS STEWED & SAUTEED IN BUTTER & GARLIC WITH BROCCOLI, MUSHROOMS & ARTICHOKE HEARTS. FINISHED WITH WHITE WINE & VEAL STOCK.....\$17.95

## VEAL GENOVESE

VEAL CHUNKS STEWED & SAUTEED IN BUTTER & GARLIC WITH DICED TOMATOES & MUSHROOMS, FINISHED WITH LEMON, WHITE WINE, VEAL STOCK & A DASH OF CREAM.....\$17.95

## VEAL ALFREDO

VEAL CHUNKS STEWED & SAUTEED IN BUTTER WITH MUSHROOMS & BROCCOLI. FINISHED WITH WINE, VEAL STOCK, & ALFREDO SAUCE.....\$17.95

## VEAL PANNA

VEAL CHUNKS STEWED & SAUTEED IN BUTTER WITH BACON, HAM, MUSHROOMS & ONIONS FINISHED WITH WINE, VEAL STOCK, CREAM & PARMIGIAN CHEESE.....\$18.95

## VEAL PORTOFINO

VEAL CHUNKS STEWED & SAUTEED IN BUTTER WITH PORTABELLO MUSHROOMS, RED ROASTED PEPPERS & ASPARAGUS FINISHED IN A PORT WINE, BRANDY CREAM SAUCE.....\$18.95

## VEAL CESARO

VEAL CHUNKS STEWED & SAUTEED IN BUTTER WITH BLACK OLIVES, ROASTED PEPPERS, & PORTABELLO MUSHROOMS. FINISHED IN A WHITE WINE, CEASAR DRESSING CREAM SAUCE.....\$18.95

## CHILDREN'S MENU

(12 & UNDER) (ALLA CARTE)

**SPAGHETTINI AL BURRO**  
BUTTER CHEESE SAUCE.....\$6.95 **STUFFED SHELLS**.....\$7.95

**SPAGHETTINI**  
CHOICE OF MEATBALL OR SAUSAGE...\$6.95 **STUFFED MANICOTI**.....\$7.95

**CHEESE / MEAT RAVIOLI**.....\$7.95 **FETTUCINNI ALFREDO**.....\$7.95

**BAKED ZITTI**.....\$7.95 **FRIEDCHICKENCUTLET**.....\$7.95

**BAKED SPAGHETTINI**.....\$7.95 **CHICKEN PARMIGIAN**.....\$8.95

\$5.00 SHARE CHARGE ON ALL ENTREES

## DEL MARE

(SERVED OVER LINGUINI)

### CLAMS WHITE SAUCE

WHOLE BABY CLAMS SAUTEED IN BUTTER & GARLIC. FINISHED WITH CLAM BASE, LEMON, WINE, & SEASONING.....\$14.95

### CLAMS RED SAUCE

WHOLE BABY CLAMS SAUTEED IN BUTTER & GARLIC. FINISHED IN A WHITE WINE & MARINARA SAUCE.....\$14.95

### CALAMARI & CLAMS

WHOLE BABY CLAMS & CALAMARI SAUTEED IN BUTTER & GARLIC. FINISHED IN A WHITE WINE & MARINARA SAUCE.....\$14.95

### MUSSELS MARINARA

WHOLE SHELL BLACK MUSSELS SAUTEED IN BUTTER & GARLIC. FINISHED IN A WHITE WINE & MARINARA SAUCE.....\$14.95

### SHRIMP & MUSSELS MARINARA

LARGE SHRIMP & WHOLE SHELL BLACK MUSSELS SAUTEED IN BUTTER & GARLIC. FINISHED IN A WHITE WINE & MARINARA.....\$17.95

### SHRIMP & CLAMS MARINARA

LARGE SHRIMP & WHOLE BABY CLAMS SAUTEED IN BUTTER & GARLIC. FINISHED IN A WHITE WINE & MARINARA SAUCE.....\$17.95

### SHRIMP / SCALLOPS SCAMPI

CHOICE OF LARGE SHRIMP OR SEA SCALLOPS SAUTEED IN BUTTER & GARLIC. FINISHED WITH STOCK, LEMON, WHITE WINE & SEASONINGS.....\$17.95

### SCAMPI PESCE COMBO

SEA SCALLOPS PLUS 3 LARGE SHRIMP.....\$21.95

### SHRIMP / SCALLOPS PARMIGIAN

CHOICE OF LARGE SHRIMP OR SEA SCALLOPS SAUTEED IN BUTTER & GARLIC. FINISHED IN A WHITE WINE MARINARA SAUCE. TOPPED WITH MOZZARELLA & BAKED.....\$17.95

### PARMIGIAN PESCE COMBO

SEA SCALLOPS PLUS 3 LARGE SHRIMP.....\$21.95

### SHRIMP / SCALLOPS ALFREDO

CHOICE OF LARGE SHRIMP OR SEA SCALLOPS WITH BROCCOLI & MUSHROOMS SAUTEED IN BUTTER, WHITE WINE, STOCK & FINISHED IN ALFREDO SAUCE.....\$17.95



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### ALFREDO PESCE COMBO

SEA SCALLOPS PLUS 3 LARGE SHRIMP.....\$21.95

### SHRIMP / SCALLOPS GENOVESE

CHOICE OF LARGE SHRIMP OR SEA SCALLOPS WITH DICED TOMATOES & MUSHROOMS SAUTEED IN BUTTER & GARLIC. FINISHED WITH WHITE WINE, LEMON, STOCK, & A SPLASH OF CREAM.....\$17.95

### GENOVESE PESCE COMBO

SEA SCALLOPS PLUS 3 LARGE SHRIMP.....\$21.95

### SHRIMP / SCALLOPS LIVORNESE

CHOICE OF LARGE SHRIMP OR SEA SCALLOPS SAUTEED IN BUTTER WITH DICED TOMATOES, ONION, CAPERS, & GAETTA OLIVES. FINISHED WITH STOCK, BALSAMIC VINEGAR, WHITE WINE & A TOUCH OF MARINARA SAUCE (SWEET & SOUR).....\$17.95

### LIVORNESE PESCE COMBO

SEA SCALLOPS PLUS 3 LARGE SHRIMP.....\$21.95

### SHRIMP / SCALLOPS LORENCINI

CHOICE OF LARGE SHRIMP OR SEA SCALLOPS SAUTEED IN BUTTER WITH MUSHROOMS, WHITE WINE, & BLACKENING SPICE. FINISHED WITH CREAM & PARMIGIAN CHEESE. BAKED IN CASSEROLE & SERVED WITH GARLIC TOAST POINTS & A SIDE OF SPAGHETTINI WITH TOMATO SAUCE.....\$18.95

### LORENCINI PESCE COMBO

SEA SCALLOPS PLUS 3 LARGE SHRIMP.....\$22.95

### GROUPEL SCAMPI

DUSTED IN FLOUR, SAUTEED IN BUTTER & GARLIC. FINISHED WITH STOCK, LEMON, WINE & SEASONINGS.....\$17.95

### GROUPEL PICCATO

DUSTED IN FLOUR, SAUTEED IN BUTTER, LEMON, WINE, STOCK, SEASONING, & CAPERS.....\$17.95

### GROUPEL PIZZAIOLA

DUSTED IN FLOUR, SAUTEED IN BUTTER, GARLIC, ONION, & OREGANO. FINISHED IN A LIGHT WINE & MARINARA SAUCE. TOPPED WITH MOZZARELLA CHEESE & BAKED.....\$18.95

### GROUPEL ALMONDINE

DUSTED IN FLOUR, SAUTEED IN A LEMON, BUTTER, WINE SAUCE WITH TOASTED ALMONDS & SEASONINGS.....\$18.95

### GROUPEL LIVORNESE

DUSTED IN FLOUR, SAUTEED IN BUTTER WITH DICED TOMATOES, ONIONS, CAPERS, & GAETTA OLIVES. FINISHED WITH STOCK, WHITE WINE & A TOUCH OF MARINARA SAUCE (SWEET & SOUR).....\$18.95

### GROUPEL ALL' ARANCIA

DUSTED IN FLOUR, SAUTEED IN BUTTER WITH PORTABELLO MUSHROOM & ASPARAGUS. FINISHED WITH STOCK, TRIPLE SEC, WINE & ORANGE JUICE, SERVED WITH A SIDE OF SAUTEED SPINACH & SPAGHETTINI WITH TOMATO.....\$20.95

### FRUTTA DEL MARE

LARGE SEA SCALLOPS, SHRIMP, MUSSELS, CLAMS & CALAMARI SAUTEED IN BUTTER & GARLIC. FINISHED IN A LIGHT WINE & MARINARA SAUCE. (ASK FOR FRADIIVOLO STYLE - HOT).....\$21.95

\$5.00 SHARE CHARGE ON ALL ENTREES

## POLLO E VITELLO

(SERVED WITH A SIDE OF SPAGHETTINI - UNLESS OTHERWISE SPECIFIED)

### CHICKEN / VEAL PARMIGIAN

BREADED WITH SEASONED BREADCRUMBS, FRIED & BAKED WITH MARINARA SAUCE & MOZZARELLA ON TOP.....\$14.95 / \$16.95

### CHICKEN / VEAL FRANCESE

LIGHTLY BATTERED, SAUTEED IN A LEMON, BUTTER WINE SAUCE.....\$15.95 / \$17.95

### CHICKEN / VEAL PICCATO

SAUTEED IN A LEMON, BUTTER, WINE SAUCE & FINISHED WITH HERBS & CAPERS.....\$15.95 / \$17.95

### CHICKEN / VEAL MARSALA

SAUTEED IN BUTTER WITH MUSHROOMS, MARSALA WINE & FINISHED WITH A HINT OF CREAM.....\$15.95 / \$17.95

### CHICKEN / VEAL TRAPANESI

BREADED WITH SEASONED BREADCRUMBS, FRIED & TOPPED WITH A FRESH COLD MIXTURE OF DICED TOMATOES, ONION, BASIL, GARLIC, OLIVE OIL, PARMIGIAN CHEESE, & ITALIAN DRESSING.....\$15.95 / \$17.95

### CHICKEN / VEAL PIZZAIOLLA

SAUTEED IN BUTTER WITH ONIONS, OREGANO, WINE, & MARINARA. TOPPED WITH SLICES OF FRESH TOMATO, MOZZARELLA & BAKED.....\$15.95 / \$17.95

### CHICKEN / VEAL FLORENCE

SAUTEED IN BUTTER WITH BROCCOLI & ASPARAGUS. FINISHED WITH WHITE WINE, MARINARA SAUCE & A TOUCH OF CREAM.....\$15.95 / \$17.95

### CHICKEN / VEAL SCALOPINI

SAUTEED IN BUTTER WITH MUSHROOMS, ARTICHOKE HEARTS, & ASPARAGUS. FINISHED IN CHICKEN / VEAL STOCK.....\$15.95 / \$17.95

### CHICKEN / VEAL SORENTO

BREADED WITH SEASONED BREADCRUMBS, FRIED & LAYERED WITH PROSCIUTTO & EGGPLANT, SAUTEED IN BUTTER WITH MARSALA WINE, STOCK, TOUCH OF MARINARA SAUCE & CREAM. TOPPED WITH MOZZARELLA & BAKED.....\$15.95 / \$17.95

### CHICKEN / VEAL SALTIMBOCCA

SAUTEED IN BUTTER WITH MUSHROOMS, MARSALA WINE, STOCK, TOUCH OF MARINARA, CREAM, SAGE, & SPINACH. TOPPED WITH PROSCIUTTO, MOZZARELLA & BAKED.....\$16.95 / \$18.95

### CHICKEN BIANCA

STRIPS OF CHICKEN SAUTEED IN BUTTER, GARLIC & WINE WITH BROCCOLI, MUSHROOMS, & ARTICHOKE HEARTS. FINISHED WITH CHICKEN STOCK & SERVED OVER SPAGHETTINI.....\$15.95

### CHICKEN CACCIATORE

STRIPS OF CHICKEN SAUTEED IN BUTTER, GARLIC, & WINE WITH GAETA OLIVES, BROCCOLI, MUSHROOMS, ONIONS, & GREEN PEPPERS. FINISHED WITH CHICKEN STOCK & MARINARA SAUCE & SERVED OVER SPAGHETTINI.....\$15.95

### CHICKEN ALFREDO

STRIPS OF CHICKEN SAUTEED IN BUTTER & WINE WITH BROCCOLI & MUSHROOMS. FINISHED IN ALFREDO SAUCE & SERVED OVER FETTUCCHINI.....\$15.95

### CHICKEN TOSCANA

SAUTEED IN BUTTER & WINE WITH SPINACH, PORTABELLO MUSHROOMS, & ROASTED RED PEPPERS. FINISHED IN CHICKEN STOCK, CREAM, & PARMIGIAN CHEESE.....\$17.95

### CHICKEN POROFINO

SAUTEED IN BUTTER WITH PORTABELLO MUSHROOMS, ASPARAGUS, & RED ROASTED PEPPERS. FINISHED IN A PORT WINE, BRANDY CREAM SAUCE.....\$17.95

### CHICKEN CESARO

SAUTEED IN BUTTER WITH BLACK OLIVES, ROASTED RED PEPPERS, & PORTABELLO MUSHROOMS. FINISHED IN A WHITE WINE, CEASAR DRESSING, CREAM SAUCE.....\$17.95

\$5.00 SHARE CHARGE ON ALL ENTREES

## AL FORNO

### BAKED SPAGHETTINI

TOPPED WITH TOMATO SAUCE & MOZZARELLA.....\$11.95

### BAKED ZITTI

TOSSED IN A BLEND OF TOMATO SAUCE & MOZZARELLA.....\$12.95

### BAKED TORTELLINI

TOPPED WITH TOMATO SAUCE & MOZZARELLA.....\$12.95

### LASAGNA

LAYERED WITH BLENDS OF RICOTTA, ROMANO, PARMIGIAN, & PROVOLONE CHEESES. TOPPED WITH MEATSAUCE & MOZZARELLA.....\$12.95

### MANICOTTI

TUBED PASTA STUFFED WITH A MIXTURE OF RICOTTA, PARMIGIAN, & ROMANO CHEESES. TOPPED WITH TOMATO SAUCE & MOZZARELLA. CHOICE OF SAUSAGE OR MEATBALL.....\$12.95

### STUFFED SHELLS

JUMBO SHELL PASTA STUFFED WITH A MIXTURE OF RICOTTA, PARMIGIAN, & ROMANO CHEESES. TOPPED WITH TOMATO SAUCE & MOZZARELLA. CHOICE OF SAUSAGE OR MEATBALL.....\$12.95

### CHEESE / MEAT RAVIOLI

JUMBO CHEESE OR MEAT RAVIOLI TOPPED WITH TOMATO SAUCE & MOZZARELLA.....\$12.50 / \$13.50

### EGGPLANT PARMIGIAN

SLICES OF EGGPLANT BREADED & FRIED. LAYERED WITH MARINARA SAUCE & TOPPED WITH MOZZARELLA SERVED WITH A SIDE OF PENNE.....\$12.95

### EGGPLANT CARROZZA

SLICES OF EGGPLANT BREADED & FRIED. LAYERED WITH HAM, RICOTTA & PARMIGIAN CHEESES. TOPPED WITH TOMATO SAUCE & MOZZARELLA SERVED WITH A SIDE OF PENNE.....\$13.95

### SAUSAGE, PEPPER & ONION

SAUSAGE LINKS, GREEN PEPPERS, & ONIONS SAUTEED IN GARLIC, BUTTER, & WINE. FINISHED WITH MARINARA SAUCE & TOPPED WITH MOZZARELLA & SERVED WITH A SIDE OF SPAGHETTINI.....\$14.95

### BIANCA'S COMBO DINNER

SAMPLER OF EGGPLANT PARMIGIAN, MANICOTTI, STUFFED SHELLS & CHEESE RAVIOLI.....\$14.95

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## Ristorante Italiano & Pizzeria

### BAKED PASTA COMBO

SAMPLER OF MANICOTTI, STUFFED SHELLS, MEAT & CHEESE RAVIOLI.....\$14.95

### BAKED PARMIGIAN TRIO

SAMPLER OF EGGPLANT, CHICKEN, & VEAL PARMIGIAN SERVED WITH A SIDE OF SPAGHETTINI.....\$15.95

\$5.00 SHARE CHARGE ON ALL ENTREES

### ANTIPASTI

#### CIABATTA CHEESE BREAD

GARLIC BREAD WITH MELTED MOZZARELLA & A SIDE OF MARINARA.....\$3.95

#### BRUSCHETTA

FRESHLY DICED TOMATOES, BASIL, ONIONS, PARSLEY, GARLIC, OLIVE OIL, PARMIGIAN CHEESE & SEASONINGS ATOP CIABATTA BREAD.....\$7.95

#### STUFFED MUSHROOMS

STUFFED WITH SEASONED BREAD CRUMBS, BACON & ROMANO CHEESE BAKED WITH GARLIC, BUTTER, CHICKEN STOCK & SEASONINGS.....\$6.95

#### ARTICHOKE HEARTS CASSAROLA

BAKED IN GARLIC, BUTTER, WINE, & TOPPED WITH MOZZARELLA.....\$6.95

#### ANTIPASTO ITALIANO

SALAD WITH CAPICCOLLA, SALAMI, HAM, PROVOLONE, MOZZARELLA, ARTICHOKE HEARTS, MUSHROOMS, OLIVES & PICKLED VEGGIES.....\$9.95

#### TOASTED RAVIOLI

CHEESE FILLED PASTA, DEEP FRIED, & SERVED WITH MARINARA SAUCE.....\$6.95

#### FRIED MOZZARELLA

COATED WITH SEASONED BREADCRUMBS, FRIED & SERVED WITH A SIDE OF MARINARA SAUCE.....\$6.95

#### FRIED ZUCCHINI

COATED WITH SEASONED BREADCRUMBS, FRIED & SERVED WITH A SIDE OF PARMIGIAN PEPPERCORN.....\$7.95

#### MUSSELS MARINARA

SAUTEED IN GARLIC, BUTTER, WINE, & MARINARA SAUCE.....\$9.95

#### MUSSELS CON LEMON

SAUTEED IN GARLIC, BUTTER, LEMON & WINE.....\$9.95

#### CALAMARI FRITTI

DUSTED IN SEASONED FLOUR, DEEP FRIED, & SERVED WITH MARINARA.....\$7.95

#### CALAMARI ROSIGNO

DUSTED IN SEASONED FLOUR, DEEP FRIED, & SAUTEED IN GARLIC, BUTTER, LEMON, WINE & A TOUCH OF MARINARA SAUCE.....\$8.95

#### FRIED EGGPLANT ROLL

FRIED EGGPLANT SLICES ROLLED WITH PROVOLONE CHEESE, HAM & TOPPED WITH MARINARA & CREAMY PARMIGIAN PEPPERCORN.....\$7.95

#### OLIVE BITES

CHOPPED OLIVES BLENDED WITH MONTEREY & CHEDDAR CHEESES, JALAPENO PEPPERS. FORMED & BREADED INTO BITE SIZE NUGGETS. FRIED & SERVED WITH A SIDE OF PARMIGIAN PEPPERCORN.....\$8.95

#### SAUTEED SPINACH

FRESH SPINACH SAUTEED IN GARLIC & OLIVE OIL WITH SEASONINGS.....\$6.95

#### SAUTEED BROCCOLI

BROCCOLI FLORETS SAUTEED IN GARLIC & OLIVE OIL WITH SEASONINGS.....\$6.95

#### SIDE OF MEATBALLS

2 MEATBALLS COATED IN TOMATO SAUCE.....\$3.95

#### SIDE OF SAUSAGE

2 SAUSAGE LINKS COATED IN TOMATO SAUCE.....\$3.95

#### HALF DOZEN GARLIC ROLLS

6 ROLLS COATED WITH BUTTER & DUSTED WITH GARLIC.....\$2.95

#### HOUSE SALAD

MIXED GREENS, TOMATO, CUCUMBER, OLIVES, CROUTONS.....\$3.50

#### CAESAR SALAD

ROMAINE LETTUCE, CROUTONS, TOSSED IN CAESAR DRESSING & PARMESAN.....\$7.95

#### GREEK SALAD

MIXED GREENS, TOMATO, ONION, CALAMATA OLIVES, CUCUMBER & FETTA.....\$8.95

#### SOUP D'JOUR

HOUSE SOUP OF THE DAY.....\$3.50

### BIANCA'S PIZZA MENU

PIZZA	SMALL 10" (4 SLICES)	MEDIUM 14" (6 SLICES)	LARGE 16" (8 SLICES)
<b>CHEESE</b>	\$7.95	\$10.50	\$12.95
<b>COMBO</b> (ANY 2 TOPPINGS)	\$9.50	\$12.50	\$14.95
<b>BIANCA'S SPECIAL</b> (ANY 4 TOPPINGS)	\$10.95	\$14.50	\$17.95
<b>WHITE PIZZA</b> (GARLIC, OIL & 5 CHEESES)	\$10.95	\$14.50	\$17.95
<b>MEAT LOVER</b> (PEPPERONI, SAUSAGE, BACON & HAM)	\$10.95	\$14.50	\$17.95
<b>VEGGIE LOVER</b> (MUSHROOMS, GR. PEPPERS, BLACK OLIVES, ONIONS)	\$10.95	\$14.50	\$17.95
<b>BRUSCHETTA PIZZA</b> (TOMATOES, ONION, BASIL, GARLIC, OLIVE OIL MOZZARELLA)	\$10.95	\$14.50	\$17.95
<b>EXTRA TOPPINGS</b>	\$1.25	\$1.75	\$2.25

#### EXTRA TOPPINGS (CREATE YOUR OWN PIZZA)

PEPPERONI – SAUSAGE – SALAMI – HAM – CAPICCOLLA – MEATBALL – BACON – ANCHOVY – MUSHROOM – GREEN PEPPERS – ONION – TOMATO – BLACK OLIVES – ARTICHOKE – GARLIC – SPINACH – BROCCOLI – EGGPLANT – BANANA PEPPERS – MOZZARELLA – PROVOLONE – RICOTTA – FETTA – GAETTA OLIVES

#### STROMBOLI

MOZZARELLA, PEPPERONI, SAUSAGE, HAM, MUSHROOMS, ONION & GREEN PEPPERS. WRAPPED IN PIZZA DOUGH & BAKED. SERVED WITH A SIDE OF TOMATO SAUCE.....\$13.95

#### CALZONE

MOZZARELLA, PROVOLONE & RICOTTA CHEESES PLUS ANY ONE TOPPING. BAKED IN A MOON SHAPED PIZZA DOUGH. SERVED WITH A SIDE OF TOMATO SAUCE.....\$12.95

#### PIZZA ROLL

MOZZARELLA PLUS ANY ONE TOPPING. WRAPPED IN PIZZA DOUGH & SERVED WITH A SIDE OF TOMATO SAUCE.....\$12.95

### DESSERTS

SPUMONI.....	\$3.95
RASPBERRY TORTUFO.....	\$4.95
CANNOLI.....	\$3.95
CAPPUCCINO TORTUFO.....	\$4.95
CHEESECAKE.....	\$3.95
TIRAMISU.....	\$4.95
DESSERT OF THE DAY.....	\$3.95

*Family Owned & Operated Since 1996*

**Tamiami Plaza**  
16251 N. Cleveland Ave., N. Ft. Myers  
**995-3272**

HOURS: Tuesday - Thursday 4pm to 9pm, Friday & Saturday 4pm to 10pm, Closed Sun. & Mon.  
Open Sundays 11:30 to 5pm Starting July 22

**Voted BEST Italian Restaurant in North Fort Myers 7 Years in a Row!**

**DINE IN OR TAKE OUT  
CATERING FOR ALL OCCASIONS**