



BIANCHI'S  
GROUP

Bianchis Group Catering -  
The Mount Without

# A little about us

Bianchis Group is a Bristol based restaurant group originally set up by cousins Dominic Borel and Ben Harvey. With their ancestral roots firmly in the foot hills of Lake Como, Italy, the boys started the business in 2016 opening Pasta Loco.

Now in 2023 the list of restaurants has grown to Pasta Ripiena, Bianchis, Pizza Bianchi and Cotto Wine Bar and Kitchen. Pasta Loco closed in July 2023 after 7 years of business due to factors outside of our control, although very unfortunate it has left us with the room to focus on our other ventures.

With a team of over 70 staff boasting exceptional experience and industry knowledge the Bianchis Group have now joined forces with the Mount Without to the distinguished catering for weddings and events on a scale to match the beauty and wow factor of the venue itself.



# Our Story thus far



## Pasta Loco

Opened in Summer of 2016 Pasta Loco hit the ground running with its brave take on Italian classics such as the carbonara, Ben headed up the kitchen whilst Dom took the reins out front. Our little rustic pasta joint closed in July 2023 but will forever be regarded as one of Bristol's best.



## Pasta Ripiena

Pasta Ripiena translates as Stuffed Pasta and so in the Spring of 2018 with the help of Bens brother Joe coming on board as head chef we opened Bristol's first hand rolled stuffed pasta restaurant. In its first year we had 3 glowing national reviews.



## La Sorella/Cotto

Once a little deli selling fresh focaccia sandwiches and delicious cakes. We have now acquired the shop next door and expanded into a bigger restaurant offer in the form of Cotto Wine Bar and Kitchen. Serving a modest Italian classics focusing on the best local and european ingredients.



## Bianchis

Formely the legendary Bells Diner we took on the site in the summer of 2019. Inline with the sites grand lineage we wanted Bianchis to be a place where one would go to celebrate an occassion, a classic, stylish Italian Trattoria. Each area of the restaurant is named after each Bianchi sister.



## Pizza Bianchi

Another iconic building is where we found a home for our 'lockdown' pizza offering which was first ran as a pop up in Club Lakotas gardens. Already a firm favourite with the locals and tourists alike Pizza Bianchi offers Neapolitan pizza in a New York style diner with fries and milkshakes to boot!



## Centrale

Originally taken on two weeks into the first lockdown Centrale is our Group central kitchen. Used initially to help feed the homeless at the start of the pandemic, Centrale is now our engine room supplying focaccia, pasta and ragus to all our sites. It is also our catering kitchen and event space.

# Our Product



The beauty of our offer is that we have an Italian inspired meal for every occasion and each of our menus have been tried and tested by the people of Bristol at our venues across the city.

Be it a beautifully plated meal or a rustic Italian sharing feast for your friends and family to get their hands on we will be sure to please.

Using some of the best suppliers in the South West of England we have a central kitchen in the heart of Bristol where our team of dedicated catering chefs are equipped to take on banquets of all sizes.



## Mount Without Exclusive Bianchis Menus

Bianchis Group is best known for its 5 Bristol based Italian restaurants however before the restaurants came, Directors Ben and Dom worked across the hospitality sector and spent a lot of time working in events and wedding catering in numerous venues both here in England and across the world in Italy and Australia.

Now boasting a skilled team of over 70 employees and a central kitchen that is capable of providing catering on a very large scale the

Bianchis Group is excited to team up with this beautifully unique venue, The Mount Without.

The exclusive menus provided below are inspired by dishes from across our restaurant group and you will not see them anywhere else outside of our sites or The Mount Without.

Our kitchens always work to the seasons so there may be small variations where ingredients are unattainable and thus the dish may change but only for the sake of the best ingredients!



# How it works

We have a two menus, one feasting menu and one plated menu with the addition of extras in the form of canapés, evening food and wedding cakes

Think Bianchis Feasting menu for your rustic Italian sharing feast, classic comfort food and relaxed service

Bianchis A la Carte menu provides the elegance, a stylish offering of exquisite food based on the food from our restaurant Bianchis in Montpellier

Group tastings will be held quarterly held at Centrale our central kitchen event space

Our canapes listed below are all made fresh to order and we recommend choosing between 3-5 per guest

We have an exceptional in house baker who can create the perfect wedding cake. This is a bespoke service and requires specific information before we can provide pricing so please enquire if you would like to start the process

Please ensure that you notify the team of any allergen information. We understand the importance of safe working practices and our team are trained in all our areas of work based health and safety

All staffing/crockery/cutlery/glassware is included in the prices stated

Paper napkins are included, linen hire is available - subject to a fee

All prices are subject to a 3 monthly review

All wine, drinks packages & tea/coffee are looked after by The Mount Without



# FEASTING MENU

All served to share - Pick 3 of the 6 main courses

£36 x2 course / £42 x3 course

## Sharing Antipasti

Sicilian aubergine caponata (v) / Mozzarella, basil & Calabrian chilli (v) / House cured charcuterie / Smoked Chalk Stream trout & crème fraiche / Sun blushed tomato & oregano arancini (v) / Bianchis focaccia (v)



## Sharing Secondi

Casarecce, roast datterini tomato arrabbiata sauce & smoked ricotta (v - available vegan)

Truffle, mushroom, leek & mascarpone orzo (v - available vegan)

Roast seasonal vegetables, cannellini beans & feta (v)

Tuscan sausage rigatoni carbonara with 48hr cured egg yolk (Add pressed pork belly £2PP)

Ox shin, Chianti & smoked mozzarella lasagne

Cacciatore of chicken, porcini, olives & peppers

*Served with a seasonal insalata (v)*

## Sharing Dolce

Classic tiramisu (v)

Amalfi lemon polenta cake with meringue (v)

# BIANCHIS A LA CARTE APRIL - SEPTEMBER

Pre order required

£50 x2 course £57.5 x3 courses

## Plated Starters

Insalata of Italian heritage tomatoes, basil & smoked ricotta (v)

or

Smoked Chalk Stream trout, crème fraiche & sea herb bruschetta

or

Confit duck terrine with balsamic shallots, peas & crostini

## Plated Mains

Torta of potato, spinach, ricotta & chives with seasonal greens & thyme jus (v)

or

Roasted hake, orzo of San Marzano tomatoes & a caper & dill butter

or

Porchetta with cannellini beans, caramelised fennel, seasonal greens & salsa verde

## Plated Desserts

Basque white chocolate cheesecake with salt caramel & dark chocolate (v)

or

Burnt Amalfi lemon tart with mascarpone (v)

or

Formaggio selection with mustard fruits & crisp flat breads





# BIANCHIS A LA CARTE    OCTOBER - MARCH

**Pre order required**

£50 x2 course £57.5 x3 courses



## **Plated Starters**

Insalata of radicchio, fennel, hazelnuts & smoked ricotta (v)

or

Smoked Chalk Stream trout, crème fraiche & sea herb bruschetta

or

Confit duck terrine with balsamic shallots, peas & crostini

## **Plated Mains**

Torta of celeriac, truffle & porcini with seasonal greens & thyme jus (v)

or

Roasted Hake, orzo of San Marzano tomatoes & a caper & dill butter

or

Roast porchetta with cannellini beans, caramelised fennel, seasonal greens & salsa verde

## **Plated Desserts**

Basque white chocolate cheesecake with salt caramel & dark chocolate (v)

or

Burnt Amalfi lemon tart with mascarpone (v)

or

Formaggio selection with mustard fruits & crisp flat breads



**Canapes £2 each  
unless otherwise stated**

Salt cod puree & parsley crostini

Goat cheese & salsa rossa crostini (v)

Chicken liver parfait crostini

Truffled goats cheese crostini (v)

Nduja jam brioche

Anchovie, pickled chilli & olive gildas

Prosciutto & fig

Confit datterini tomato & bocconcini (v)

Parmesan & speck polenta fritti

Beef carpaccio with rocket (£3)

Baked scallops in the shell (£4)

Mac'n'cheese fritti (v)

Chickpea, courgette, lemon fritti (ve)

Beetroot tarte on potato blini (ve)





**Evening catering offer**  
**Pizza Bianchi £14 a head**

Share in the glory of the SLICE!

Try Pizza Bianchi's NYC slice offering with three different toppings of your choice served with an assortment of condiments





Lago di Como -  
Where it all began

Thank You.

[www.bianchigroup.co.uk](http://www.bianchigroup.co.uk)