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Our Story

Welcome to Via Bianca, a love letter to Italy. The interiors that are inspired by Puglia, its whitewashed streets, sunlit kitchens, and soulful food, we bring you more than a menu; we bring you a moment. One that's heartfelt, full of flavour, and kneaded with love.

Born from my journey through the homes and kitchens of Puglia, Le Marche, Liguria, Calabria and Emilia-Romagna, Via Bianca is a tribute to the Italian way of life; slow, simple, and deeply satisfying. After years spent training in iconic kitchens across India and Italy, I didn't just return with recipes but with a dream of a place where people gather, stories simmer, and pasta is made with heart and a whole lot of love and attention.

At Via Bianca, we serve up age-old classics alongside rare regional dishes, and take pride in the little things- like a great cup of coffee or a perfectly blistered pizza crust. From Spaghetti all'Assassina to Corzetti, affogatos to aperitivos, you'll find seasonal plates inspired by the ingredients we love, and a menu that is a slow dance between tradition and surprise.

Here, we believe in good food, relaxed meals, shared bites, and memories made around the table. So slow down, stay awhile.

Let Italy come to you, one plate at a time.

Created by emotion and travel, we hope that you fall in love with Italy, the same way I did.

Buon appetito e divertiti,

Kamalika Anand

ANTIPASTI

Starters

Bruschetta con Ricotta e Miele Piccante 575

Homemade ricotta generously topped on in house crisp bread with hot honey and seeds.

Bruschetta alla Calabrese 575

Spicy roasted bell pepper cream, marinated bell peppers and ricotta on freshly baked crisp bread

Verdure Fritti 575

Italian beach style fried seasonal vegetables served with jalapeño aioli

Panzerotti Pugliese 675

Puglia style pizza pocket stuffed with marinara, fior di latte cheese and grilled vegetables served with spicy jalapeño aioli

Involtini di Verdure 675

Fresh homemade grilled vegetables rolls stuffed with cream cheese served on a bed of marinara sauce

Spiedini di Cardoncello 695

Grilled King Oyster mushroom marinated generously in herbs and garlic served with salsa verde

Patatine Fritte con Tartufo 895

Black truffle and parmesan dusted crispy fries, served with in house truffle aioli

Bruschetta alla Calabrese con Pollo 625

Spicy roasted bell pepper cream, marinated bell peppers, ricotta and grilled chicken on freshly baked crisp bread

Olive Ripiene 675

Italian green olives, stuffed with creamy chicken and fried golden

Arrosticini Verde 775

Herb marinated grilled chicken skewers served with a herb and garlic aioli

Suppli 775

Roman style Arancini with fior di latte cheese and minced chicken

Pesce Fritti 825

Battered fried fish goujons served with garlic aioli

Piccolo 995

A selection of cheeses, fruits, breads and meats made to share for 2

Gamberi 1025

Grilled prawns, lemon aioli, pistachio crumb, house salad

Vegetarian 
Non-Vegetarian 

Seafood 
Contains Egg 

Vegan 
Chef's Special 

Govt taxes as applicable. Service charge is optional.

INSALATE, ZUPPE E PUCCIA

Salads and Soups

Cous Cous Siciliani

Warm Cous cous tossed with sautéed garden vegetables topped with roasted chickpeas, rocket leaves and slivered almonds

525

Insalata Di Arancia E Mela Verde

Our house special salad Farmer's pick of the day salad leaves with pickled green apples, fresh orange, salt roasted seeds and aged ricotta

625

Zuppa Di Pomodoro E Basilico

The classic tomato and basil soup served with crisp bread and a touch of cream to satisfy our nostalgic cravings

675

Zuppa Di Carota E Barley

Silky carrot and barley soup seasoned with italian herbs

695

Burrata Lungomare

Burrata salad with mango chilli jam, roasted seasonal beetroot, rocket and nutty granola

725

Cous Cous Siciliani Con Pollo

Warm Cous cous tossed with sautéed garden vegetables topped with roasted chickpeas, rocket leaves, slivered almonds and smoked chicken

545

Insalata Di Arancia E Mela

Verde Con Pollo

Farmer's pick of the day salad leaves with pickled green apples, fresh orange, salt roasted seeds, aged ricotta and smoked chicken

645

Zuppa Di Carota E Pollo

Silky carrot and barley soup seasoned with italian herbs topped with chicken

725

Burrata Lungomare Con Prosciutto

Burrata salad with mango chilli jam, roasted seasonal beetroot, rocket, nutty granola and parma ham

795

Puglian Sandwich

Street style sandwiches from South Italy in Puglian bread served with a side of house salad.

All the sandwiches contain **GLUTEN**

Pesto E Verdure

Seasonal grilled vegetables tossed in aromatic basil pesto and finished with melted fior di latte and sun dried tomatoes

675

Pane E Pannelle

Inspired by the Sicilian breakfast sandwich made with herbs and chickpea fritters, garlic aioli, lollo rosso and blistered cherry tomato

675

Toscana

Inspired by the Florentine breakfast sandwich, braised pulled chicken folded in with salsa verde and garlic aioli topped with crisp rocket leaves

725

Americana

Pure comfort in a sandwich with crispy chicken, cheese sauce and caramelised onions and salad leaves

725

PASTA E RISO

Pasta and Risotto

Carefully curated by Chef Kamalika, best eaten al dente.

All our pastas contain **GLUTEN**. We also have a gluten free pasta option. **GF**

All our risottos are naturally gluten free.

Gnocchi con Pesto di Basilico

Homemade carrot gnocchi served in fragrant basil pesto with green beans, walnuts and sweet lemon.

895

Caramelle Salsa Rosa

Toffee shaped pasta stuffed with fresh ricotta and spinach served in a creamy tomato sauce.

995

Linguine Aglio Olio e Peperoncino

From the humble homes of Calabria, classic spicy and garlic linguine topped with fresh parsley

895

Peperonata e Cavolo

Arborio rice slow cooked in bell pepper sauce finished with seasonal greens, sun dried tomatoes, goat cheese and sautéed chicken.

1025

Fusilli alla Norma

Fusilli tossed in a light tomato sauce with summer vegetables and aged ricotta straight from a Sicilian nonna's kitchen.

895

Pappardelle al Ragu

The ultimate Italian sin- chicken with pasta. Broad cut handmade pasta tossed in a rustic pulled chicken ragu.

1075

Rigatoni Cacio e Pepe

A Roman classic pasta with pecorino romano and freshly ground pepper made fresh and folded with rigatoni.

add fresh truffle: 325

895

Cappelletti al Pollo con

Tartufo e Pecorino

Creamy chicken stuffed pasta served in a pecorino cheese and porcini mushroom sauce garnished with fresh truffle.

1375

Spaghetti all'Assassina

Pan burnt spaghetti tossed in house secret spicy tomato sauce served with burrata on top.

995

Gamberi Al Limone

Trenette simmered in a citrusy prawn cream served with grilled jumbo prawns.

1475

Funghi e Tartufo

Umami arborio rice with sautéed exotic mushrooms, finished with aged Parmigiano, thyme, and freshly grated Black Truffle

1025

Speciale

The guest special
Spaghetti/Rigatoni served with
a sauce of your choice from the above menu.

925

Vegetarian 
Non-Vegetarian 

Seafood 
Contains Egg 

Vegan 
Chef's Special 

Govt taxes as applicable. Service charge is optional.

SECONDI

Pizza

Fermented over 24 hours, our pizza is a unique take on the classic Neapolitan pizza by our pizzaiolo. All our pizzas have **GLUTEN**. We also have a gluten free base option. **GF**

Marinara  825
Marinara, confit garlic, cherry tomatoes, rocket leaves

Margherita  895
Fior di latte cheese, marinara, fresh basil

Verdure  975
Grilled vegetables, marinara, fior di latte cheese, olives

Bianca  975
Artisanal cheeses, bechamel, confit garlic, rocket leaves

Basilico  1075
Basil pesto, burrata, fior di latte, pine nuts

Funghi  1075
Wild mushrooms, bechamel, fior di latte cheese, fresh truffle

Come Calabrese   1075
Spicy Calabrian marinara, fior di latte, assorted vegetables, ricotta, Jalapeño & hot honey

Pollo  975
Rosemary grilled chicken, marinara and fior di latte cheese

Diavola   1095
Pork pepperoni, marinara, fior di latte cheese

Come Calabrese con Pollo   1095
Spicy calabrese sauce, fior di latte, spicy chicken, ricotta, Jalapeno & Caramelised onion

Main Course

Made fresh and only to order, our main course dishes can take upto 30 minutes to prepare.

Verdure al Forno  1075
Lightly grilled seasonal vegetables baked with a hint of tomato, fresh fior di latte, and broccoli crust

Pollo alla Diavola  1295
Grilled chicken breast marinated with a touch of chilli and herbs served with mash potato and sautéed french beans

Lasagna Bolognese   1395
Baked hearty layers of 4 hour slow cooked lamb ragu, silky bechamel and homemade spinach pasta sheets

Pesce alla Ligure   1695
John Dory cooked the traditional Ligurian way, pan seared fillet of fish served with roasted potatoes and tomato and olive caponata

Pesce al Vapore   2795
Steamed fillet of the day served with pan seared potatoes and creamy herb and caper sauce

CONTORNI

Sides

House Salad	325
Grilled Chicken Thigh	475
Seasonal Grilled Vegetables	375
Via Bianca's Garlic and Herb Crostini	425

DOLCI

Desserts

Gelato/Sorbet 	395	Tiramisu  	725
Please ask your server for the flavours of the day		The ultimate Italian dessert	
Panna cotta lavanda  	695	Tre Cioccolati  	795
Via Bianca bestseller lavender panna cotta with strawberry coulis		Three layer chocolate mousse cake served with caramelised nuts and tart berry compote	
Cannoli 	695		
A Chef's special curated plate of 2 different flavours			