

**bianco's**<sup>TM</sup>

MEDITERRANEAN GRILL › PIZZA › LOUNGE

**SET MENUS**

**2016/17**



## BEVERAGE PACKAGES

### **Maltese Beverage Package**

Local wine Maltese L.G.T (Marsovin)

Cabernet Sauvignon La Torre

Sauvignon Blanc La Torre

€10.00 pp

### **Gozitan Beverage Package**

Local wine Gozo D.O.C (Marsovin)

Ulysses Chenin Blanc, Chardonnay Gozo

Ulysses Shiraz Gozo

Odyssey Grenache, Shiraz Rose Gozo

€13.00 pp

### **Foreign Beverage Package**

South African (Stellenbosh)

Chenin Blanc Simonsig

Cabernet sauvignon-shiraz Simonsig

Pinotage Rose Western Cape

€16.00 pp

All packages above include ½ a bottle of still / sparkling water & coffee

### **Open Bar Package**

A selection of Spirits free flowing wines,  
beers, soft drinks, juices & water

3 hour duration €20

4 hour duration €30

5 hour duration €40

The prices marked here above are per person and include vat

## SET MENU A

### STARTERS

#### **Sautéed mushrooms**

In garlic, wine and fresh rosemary.

OR

#### **Cheesy Garlic Bread.**

Toasted local bread with melted garlic butter and mozzarella cheese.

### MAIN COURSE

#### **Tagliatelle Prawns**

Pan fried prawns with curry, in a tomato, topped with a dash of cream and fresh spinach.

OR

#### **Balsamic Chicken Salad**

Pan fried chicken breast in balsamic vinegar, fresh orange juice, extra virgin olive oil and a touch of honey, served on mixed leaves and cherry tomatoes.

OR

#### **Bianco's famous homemade beef burger**

220 grms of pure beef burger served on a toasted sesame seed bun, with melted mature cheddar cheese, fries and a side salad.

OR

#### **Pizza Margherita**

(with an added 2 toppings of yours choice)

### DESSERT

#### **Chocolate Fudge cake**

**€17 euro per person**

Menu available Monday to Thursday excluding feasts & public holidays





## SET MENU B

### STARTERS

#### **Focaccia classic (V)**

Our own pizza dough baked with Rosemary, rocksalt, extravirgin olive oil and Parsley (to share).

&

#### **Fresh Tomato and Basil Bruschetta (V)**

Mixed chopped tomatoes, garlic, fresh basil and balsamic vinegar on toasted bread.

### MAIN COURSE

3 types of pasta to share

#### **Tagliatelle Al Pesto (V)**

Our own home made fresh Pesto sauce, topped with Rucola and Grana shavings

&

#### **Penne Maltese**

Maltese sausage, capers, sundried tomatoes, pickled onions and goats cheese cooked in our own tomato sauce.

&

#### **Tagliatelle Cajun Chicken**

Marinated chicken breast in honey, cajun spice, orange juice, extra virgin olive oil and parsley, with Mixed coloured peppers and onions.

### DESSERT

#### **Chocolate Fudge cake**

OR

#### **Ice Cream**

**€20.00 euro per person**

Menu available Monday to Thursday excluding feasts & public holidays

## SET MENU C

### STARTERS

Selection of fine Cheeses, Salamis, Caprese salad, Maltese platter & Bruschetta to share

### MAIN COURSE

#### Oven baked Sea Bass

Baked with garlic, white wine, cherry tomatoes & fresh herbs, served with a rucola salad and roast potatoes

OR

#### Tagliata di Manzo

Herb rubbed, cooked medium rare unless requested otherwise, topped with rucola, cherry tomatoes and parmesan shavings, accompanied with roast potatoes

OR

#### Oven baked chicken breast

Filled with spinach, mushrooms and sundried tomatoes, finished in a whole grain mustard sauce, served with seasonal vegetables and roast potatoes

### Dessert

#### Chocolate fudge cake

Or

#### Lemoncello cheese cake

**€28.00 per person**





## SET MENU D

### **Smoked Salmon and Dill Bruschetta** (to share)

Cream cheese, smoked salmon and fresh Dill on toasted bread

### **STARTERS**

#### **Oven Baked Mushrooms**

Filled with pesto & garlic topped with peppered Maltese goats cheese

OR

#### **Fresh Soup of the Day**

### **MAIN COURSE**

#### **Baked Salmon**

Fresh Baked Salmon with an anchovy, capers and black olives tapenade  
served with vegetables and fennel baked potatoes.

OR

#### **Stuffed Chicken Breast**

Chicken breast stuffed with spinach, gorgonzola cheese  
and bacon topped with a garlic and white wine cream sauce  
served with vegetables and fennel baked potatoes.

OR

#### **Roasted Pork Belly**

Slow roasted pork belly, cooked in paprika & cider served with vegetables  
and fennel baked potatoes

OR

#### **Feta cheese and Avocado Salad(V)**

Feta Cheese, Avocados, tossed with diced coloured peppers, spring onions,  
cucumbers and mixed leaves topped with a Honey and lime dressing.

### **DESSERT:**

#### **Chocolate Bounty Cake**

OR

#### **Strawberry Cheese cake**

**€30.00 per person**

## SET MENU E

### STARTERS

#### Caprese Salad (V)

Thinly sliced tomatoes and fresh mozzarella, garnished with Rucola, fresh basil balsamic reduction and Herbal oil. (to share)

&

#### Parsnip & Honey Soup (V)

### INTERMEDIATE

#### Garganelli Beef

Beef strips cooked in truffle oil with onions, garlic, sundried tomatoes, mushrooms, parsley, cream sauce.

OR

#### Gnocchi with Pistachio & Pesto

Our own home made fresh Pesto sauce, grated pistachios topped with Rucola and Grana shavings

### MAIN COURSE

#### Fillet of Salmon

Herb crusted fillet of salmon, with lemon, olive and rucola salad and a side of beetroot & horseradish cream.

OR

#### Tagliata Di Manzo

Fresh Aberdeen Angus Beef Ribeye cooked to your liking, sliced and topped with cherry tomatoes. Rucola and grated Grana cheese

OR

#### Chicken Millefoglie

Panfried chicken breast sliced and topped with grilled vegetables, bufala mozzarella, fresh basil and herbal oil

OR

#### Cashew Nuts and Avocado Salad (V)

Mixed leaves tossed with diced coloured peppers, cucumbers, spring onions, Roasted cashew nuts and Avocado, topped with a herbal oil

### DESSERTS

#### Chocolate Bounty Cake Or Limoncello Cheese Cake

€38.00 per person





## TRADITIONAL MALTESE MENU (FENKATA)

### STARTERS

#### **Maltese Platter** (to share)

Local goats cheese, sundried tomatoes, maltese sausage, bigilla and marinated olives served with Maltese Bread and water biscuits (to share)

### INTERMEDIATE

#### **Spaghetti Rabbit**

Slow cooked rabbit in our own tomato sauce, herbs, carrots, onions and peas.

### MAIN COURSE

#### **Fried Rabbit**

Local fresh rabbits shallowed fried in wine and gravy served with vegetables and Fennel baked potatoes or fries

### DESSERT

#### **Ice cream**

OR

#### **Chocolate fudge cake**

**€20.00 per person**

# bianco's™

MEDITERRANEAN GRILL › PIZZA › LOUNGE

**WE ARE NOW OPEN**  
**ALL DAY**  
**FROM NOON TILL LATE**

For reservations or to order your meals in advance  
call 2135 9865 or send an email on [info@biancos.info](mailto:info@biancos.info)

[www.biancos.info](http://www.biancos.info)

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## Finger Food Menu

1. Trio of Dips
2. Assorted canapés
3. Mozzarella and Cherry Tomatoes Skewers  
drizzled with a herbal Oil
4. Chicken caesar Wraps
5. Duck wraps with Hoisin sauce
6. Assortment of open sandwiches
7. Parma ham & melon skewers
8. BLT caprese sliders with puff pasty
9. Bridge rolls filled with tuna or cream cheese
10. Quiche Lorraine
11. Mushrooms filled with tomatoes & mozzarella,  
topped with bread crumbs
12. Chicken satay with peanut butter sauce
13. Curried prawns with a Mango sauce
14. Spicy chicken wings served with a blue cheese dip
15. Deep fried Calamari rings served with an Aioli Sauce
16. Vegetable Spring rolls served with a sweet chilli Sauce
17. Homemade arancini filled with mozzarella
18. Bianco's pizza slice
19. Risotto with porcini & asparagus, topped with parmesan flakes
20. Ravioli filled with spinach & ricotta, with a tomato & basil sauce
21. Mini homemade cheese burgers with caramalized onions
22. Prawns wrapped in bacon, with an aioli dip
23. Profiteroles smothered in a rich chocolate sauce

Choose any 10 items for €12.00 per person

Choose any 12 items for €14.00 per person

Choose any 14 items for €16.00 per person

Minimum party 15 people

