

**bianco's™**



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

Like a researcher, a chef is always on the search for something that can satisfy the flavours of everyone, from the most humble to those more delicate palates.

Our cuisine is colourful and refreshing in concept, bringing together the traditional and the innovative. What will it be today? Pizza, fresh pasta, platters, the very best Argentinian beef, mouth watering salads, grills? Anything that takes your fancy really. Originality and consistency are key here. Each dish is a surprise the first time and a welcome reoccurrence the second.

# bianco's™

# STARTERS / ANTIPASTI

## BRUSCHETTA

Toasted Maltese bread topped with a classic tomato salsa

Extra topping mozzarella € 1.50



€ 5.50

## SOUP OF THE DAY

€ 7.50

## TRIO OF GRILLED SAUSAGES

Maltese, wild boar and peperoncino sausages, accompanied by a homemade BBQ sauce



€ 9.50

## DEEP FRIED LOCAL GOAT CHEESE

Coated with panko breadcrumbs served on a local fig puree and drizzled with a tahini dressing



€ 9.50

## DEEP FRIED CALAMARI RINGS (250grms)

Served with an aioli sauce and lemon wedge



€ 13.50

## BEEF CARPACCIO

Thinly sliced fillet of beef dressed with rucola, parmesan, cherry tomatoes, balsamic reduction and a lemon wedge



€ 14.00

## ANTIPASTO (SERVES 2)

A selection of cheeses, cold cuts, grilled marinated vegetables, maltese bread, galletti



€ 17.00

## MALTESE PLATTER (SERVES 2)

Grilled maltese sausage, house marinated olives, bigilla (broad bean dip) sundried tomatoes, pepper and white local goat cheese and pickled onions, served with maltese bread and galletti



€ 17.00

## SEAFOOD PLATTER (SERVES 2)

Deep fried calamari, mussels, prawns and salmon fish cakes, served with a rucola salad and an aioli dip



€ 26.00

Kindly inform a member of our team about any allergies



Eggs



Vegetables



Lactose



Molluscs



Cereals containing wheat



Fish



Crustaceans



Vegetarian

# bianco's<sup>™</sup> SALADS

## CAPRESE SALAD

Layers of mozzarella di bufala and local tomatoes  
dressed with fresh basil & extra virgin olive oil



€ 10.50

## HALLOUMI SALAD

Spelt grain halloumi salad with pickled beetroot,  
glazed carrots, yogurt tahini dressing, lemon zest, mixed seeds and nuts



€ 13.50

## WARM SPICY CHICKEN COUSCOUS SALAD

Marinated chicken breast with cajun spice, extra virgin olive oil, fresh orange,  
(Slow cooked in sous vide) on a bed of mint and sundried tomatoes infused cous cous  
with a side of baby spinach salad, topped with pistacchios and a side of raita



€ 13.50

## WARM BEEF SALAD

220g Marinated beef (soya sauce, garlic oil, ginger, sesame oil, pepper)  
cooked in sous vide (slow cooking) served on a bed of misticanza salad,  
topped with roasted pistacchios, chillies, grilled lime wedge and a herbal oil dressing



€ 14.50

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Vegetables



Lactose



Gluten Free



Vegetarian



Chilli



Nuts

# bianco's PASTA

## GARGANELLI CARTOCCIO

Fresh garganelli with sweet peppers, pancetta and mushrooms, in a tomato sauce, a dash of cream topped with mozzarella di bufala and fresh basil

(Chicken optional at € 2.00)



€ 12.95

## RISOTTO TRUFFLE

Risotto with mushrooms, thyme, truffle, finished with cream, grana shavings and truffle oil



€ 13.75

## PACCHERI WITH PULLED BEEF

Pulled Beef Brisket in a sundried tomato and cream sauce topped with grana shavings and pine nuts



€ 14.50

## TAGLIOLINI NERI SEAFOOD

Calamari, prawns, mussels, cherry tomatoes in a bianco sauce topped with fresh herbs



€ 14.50

## GARGANELLI ARRABIATA

Chorizo, olives, onions, garlic, basil, tarragon in a rich tomato sauce finished with mozzarella di bufala



€ 14.50

Changes in Menu, may cause delay in cooking time.

Some of our Pasta Dishes may contain Onions, Garlic and Butter

Pasta Gluten Free is also available at an extra charge of €1,50

Kindly inform a member of our team about any allergies



Eggs



Vegetables



Chilli



Molluscs



Cereals containing wheat



Lactose



Crustaceans



Nuts



Vegetarian

# bianco's PIZZA ROSSA

To make our special pizza dough we use just 4 ingredients: flour, water, fresh yeast and salt. With 36-48 hrs dough fermentation and maturation, the dough is made daily with imported Caputo flour from Naples. We use our own blend of wheat flour type "00" and type "1", so our dough is very light and highly digestible.

## FOCACCIA BASIL

Tomato sauce, cherry tomatoes, black olives, grana flakes, basil oil.

    € 8.50

## LA PIZZA MARGHERITA

Tomato sauce, mozzarella and fresh basil.

    € 9.00

## BIANCO'S LIGHT

Tomato sauce, mushrooms, zucchini, aubergines, black olives, cherry tomatoes and fresh basil. (Optional: mozzarella €2)

   € 10.50

## BIANCO'S CAPRI

Tomato sauce, mozzarella, mushrooms, eggs, ham, black olives and artichoke hearts

   € 11.50

## POMODORO E BUFALA

Tomato sauce, mozzarella di bufala, fresh basil and dressed with extra virgin olive oil

    € 11.50

## MALTESE FARMHOUSE

Tomato sauce, mozzarella, roast potatoes, pickled onions, sundried tomatoes, Maltese sausage, black olives and maltese goat's cheese.

  € 12.00

## BIANCO'S SPECIAL

Tomato sauce, mozzarella, gorgonzola, honey, red grapes and walnuts.

     € 12.50

## THE ITALIAN

Tomato sauce, mozzarella, italian sausage, pepperoni, onions and fresh basil

   € 12.50

## HAWAIIAN BBQ CHICKEN

Tomato sauce, bbq sauce, mozzarella, grilled chicken, onions, pineapples and pine nuts

   € 12.50

## SALAMI PICCANTE

Tomato sauce, mozzarella, salami piccante, pepperoni, zucchini and fresh basil

   € 12.50

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# bianco's™ PIZZA BIANCA

To make our special pizza dough we use just 4 ingredients: flour, water, fresh yeast and salt. With 36-48 hrs dough fermentation and maturation, the dough is made daily with imported Caputo flour from Naples. We use our own blend of wheat flour type "00" and type "1", so our dough is very light and highly digestible.

## CINQUE FORMAGGI

Mozzarella, mozzarella di bufala, provolone, gorgonzola and grana

   € **12.50**

## RUCOLA

Mozzarella, mozzarella di bufala, parma ham, rucola, cherry tomatoes and grana flakes

  € **12.50**

## AL GORGONZOLA

Mozzarella, gorgonzola & crispy pancetta, topped with rucola and walnuts

   € **13.50**

# CALZONES

## CALZONE CLASSIC

Mozzarella, ham, eggs, mushrooms topped with tomato sauce

   € **11.50**

## CALZONE CARNE

Mozzarella, slow cooked brisket, pepperoni, Maltese sausage and topped with tomato sauce

  € **12.50**

## CALZONE TRUFFLE

Mozzarella, mozzarella di bufala, mushrooms, truffle, Parma ham strips, topped with rucola leaves, cherry tomatoes and truffle oil

  € **13.50**

## ROLLE

Rolled pizza with mozzarella, provolone cheese, mushrooms and baby spinach, topped with parma ham, rucola, grana flakes and cherry tomatoes, dressed with extra virgin olive oil

   € **13.50**

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# bianco's™ GOURMET PIZZAS

To make our special pizza dough we use just 4 ingredients: flour, water, fresh yeast and salt. With 36-48 hrs dough fermentation and maturation, the dough is made daily with imported Caputo flour from Naples. We use our own blend of wheat flour type "00" and type "1", so our dough is very light and highly digestible.

## AUTUNNALE

Pumpkin puree, smoked mozzarella di bufala, grilled aubergines, Italian sausage, basil and extra virgin olive oil



€ 13.50

## AL PISTACCHIO

Fresh pesto, mozzarella di bufala, cherry tomatoes, Italian sausage, topped with grana flakes and pistacchios



€ 13.50

## COLORATA

Mozzarella, bufala, pecorino romano, yellow and red cherry tomatoes, topped with fresh homemade pesto, basil and extra virgin olive oil



€ 14.00

## NDUJA

Square pizza with ricotta crust, roasted pepper cream, bufala, nduja, red onions, basil and extra virgin olive oil



€ 14.00

## CARNALE

Tomato saue, pecorino romano, slow cooked brisket, roasted pepper cream, fresh chilli, stracciatella di bufala, basil and extra virgin olive oil



€ 14.00

## VIOLA

Smoked bufala, guanciale, caramelized onions, basil, purple potatoes puree and extra virgin olive oil



€ 14.00

## EXTRA INGREDIENTS

Grana Flakes, Rucola, Blue Cheese, Chicken Strips, Parma Ham, Gorgonzola, Pine Nuts, Tuna, Mozzarella Di Bufala, Walnuts, Italian Sausage, Maltese Sausage, Ricotta, Stracciata Di Bufala, Smoked Bufala.

€ 2.00

## EXTRA TOPPINGS

Pepperoni, Salami Spianata, Salami Milano, Mushrooms, Cherry Tomatoes, Egg, Pancetta, Sundried Tomatoes, Black Olives, Tomatoes, Ham, Provolone, Zucchini, Artichoke Heart.

€ 1.50

## VEGAN MOZZARELLA

€ 3.50

Gourmet pizzas are subject to availability  
Kindly inform a member of our team about any allergies



# bianco's BURGERS

We grind our 100% beef in house daily, grill it to a juicy medium (or to your preference – just ask) and serve it on a golden bun, baked to our exact recipe

## BIANCO'S CLASSIC BURGER

250g of homemade beef patty served in a toasted brioche with mature cheddar, bbq sauce, salad and a side of sauteed potatoes and BBQ sauce



€ 12.50

## CHILLI BURGER

250g of homemade beef patty infused with cajun spices, topped with caramelized onions, green jalapenos, mature cheddar, siracha ,mayo, iceberg, tomatoes in a toasted brioche with a side of sauteed potatoes and siracha mayo



€ 13.50

## TRUFFLE BURGER

250g of homemade beef patty topped with gherkins, truffle saute mushrooms, smoked cheese, truffle mayo, iceberg, tomatoes in a toasted brioche bun with a side of sauteed potatoes and truffle mayo sauce



€ 13.50

## PANCETTA BURGER

250g of homemade beef patty topped with crispy pancetta, caramelized onions, mature cheddar, aioli sauce, iceberg, tomato in a toasted brioche with a side of sauteed potatoes and aioli sauce



€ 13.50

## VEGGIE BURGER

Beetroot, carrots, roasted chickpeas, onions, panko crusted patty, with melted brie, and baby spinach served in a toasted brioche bun, with a side of sweet potato fries and tomato chutney



€ 13.50

## PULLED BEEF BURGER

Slow cooked brisket topped with smoked cheese, BBQ sauce, iceberg, tomatoes in a brioche bun with a side of sauteed potatoes and bbq sauce



€ 13.50

## VEAL BURGER

250g of homemade veal patty, served in a toasted brioche bun with local peppered goat cheese, rucola, fig jam and sauteed potatoes



€ 13.50

## ADD EXTRA INGREDIENTS

Pancetta € 1.00  
Gherkins € 1.00  
Mushrooms € 1.00

Eggs € 1.00  
Onions € 1.00  
Brie € 1.00

Gorgonzola € 1.50  
Beef Patty 250g € 3.50

# bianco's™ MAIN COURSE

## CHICKEN SUPREME

Chicken slow cooked in a sous vide with a carrot puree, seasonal vegetables and baked potatoes

   € 19.95

## VEAL MILANESE

Fried in Panko bread crumbs served with seasonal vegetables and baked potatoes and a lemon wedge

  € 18.95

## SEASONAL FISH

Baked with garlic, white wine, extra virgin olive oil, cherry tomatoes and fresh herbs served with seasonal vegetables, baked potatoes and a lemon wedge

  € 19.95

## FILLET OF SALMON

Pan fried fillet of salmon with dill yoghurt and balsamic roasted cherry tomatoes, seasonal vegetables, baked potatoes and a lemon wedge

   € 19.95

## FRESH ABERDEEN ANGUS RIBEYE (300 grms)

€ 23.95

Plain char grilled to your temperature request, accompanied with seasonal vegetables and baked potatoes (400 grms)

€ 27.95

(Main courses above are served with roast potatoes and seasonal vegetables and contains honey and butter)

Chef's recommendation, is not to cook more the medium.

Kindly allow a cooking time of at least 45mins for a well done cook.

Kindly inform a member of our team about any allergies






 Eggs  Vegetables  Cereals containing wheat  Lactose  Fish  Gluten Free

  
EST. 1981  
**J&M**  
BUTCHER

# **bianco's** SIDE ORDERS

<b>ROAST POTATOES WITH ROSEMARY AND THYME</b>	€ <b>2.90</b>
<b>SAUTÈED POTATOES</b>	€ <b>2.90</b>
<b>SIDE SALAD</b>	€ <b>2.90</b>
<b>MARINATED OLIVES</b>	€ <b>3.00</b>
<b>TOSSED SEASONAL FRESH VEGETABLES</b>	€ <b>3.50</b>
<b>SWEET POTATO FRIES</b>	€ <b>4.00</b>

## SIDE SAUCES

<b>PEPPERED SAUCE</b>		€ <b>3.50</b>
<b>MUSHROOM SAUCE</b>		€ <b>3.50</b>
<b>MUSHROOM &amp; TRUFFLE SAUCE</b>		€ <b>3.50</b>
<b>GORGONZOLA SAUCE</b>		€ <b>3.50</b>
<b>PEPPER AND ARTICHOKE SAUCE</b>		€ <b>3.50</b>

# **bianco's** BEVERAGES

## SOFT DRINKS

<b>Pepsi</b>	€ <b>2.00</b>
<b>Diet Pepsi</b>	€ <b>2.00</b>
<b>7 UP</b>	€ <b>2.00</b>
<b>Diet 7 UP</b>	€ <b>2.00</b>
<b>Kinnie</b>	€ <b>2.00</b>
<b>Diet Kinnie</b>	€ <b>2.00</b>
<b>Mirinda</b>	€ <b>2.00</b>
<b>Ice tea Peach</b>	€ <b>2.00</b>
<b>Ice tea Lemon)</b>	€ <b>2.00</b>
<b>Hildon still small</b>	€ <b>1.90</b>
<b>Hildon still large</b>	€ <b>3.50</b>
<b>Hildon Sparkling small</b>	€ <b>1.90</b>
<b>Hildon Sparkling large</b>	€ <b>3.50</b>

## JUICES

<b>Orange</b>	€ <b>2.00</b>
<b>Pineapple</b>	€ <b>2.00</b>
<b>Apple</b>	€ <b>2.00</b>
<b>Cranberry</b>	€ <b>2.00</b>
<b>Peach</b>	€ <b>2.00</b>
<b>Tomato Juice</b>	€ <b>2.00</b>

## GLASS WINE

<b>Local Wine</b>	€ <b>3.25</b>
<b>Foreign Wine</b>	€ <b>4.25</b>

## LOCAL BEERS

	1/2 Pint	Pint
<b>Cisk</b>	€ <b>2.50</b>	€ <b>5.00</b>
<b>Cisk Excel</b>	€ <b>2.60</b>	€ <b>5.20</b>
<b>Cisk Chill</b>	€ <b>2.60</b>	€ <b>5.20</b>
<b>Hopleaf</b>	€ <b>2.50</b>	€ <b>5.00</b>

## FOREIGN BEERS

<b>Budweiser</b>	€ <b>2.50</b>
<b>Corona</b>	€ <b>3.00</b>
<b>Peroni</b>	€ <b>3.00</b>
<b>Heineken</b>	€ <b>2.50</b>
<b>Guinness</b>	€ <b>4.00</b>

## CIDERS

<b>Bulmers</b>	€ <b>3.80</b>
<b>Strongbow</b>	€ <b>3.00</b>

# bianco's CRAFT CIDERS

Maeloc craft ciders 10-12 apples per ltr (gluten free)



## HARD CIDER PEAR FLAVOURED

€ 3.50

The most natural combination The perfect balance of the taste of pear and dry apple cider.

**Tasting Notes:** Color: golden yellow and brilliant.

**Bouquet:** deep pear and citric notes that add great freshness.

**Taste:** smooth cider with pear.

**Alc.** 4% Vol.



## HARD CIDER BLACKBERRY FLAVOURED

€ 3.50

Who has never been blackberry picking?

A touch of blackberry to remind you of those trips to the countryside.

**Tasting Notes:** Color: strong rosy and brilliant. Bouquet: cider with forest fruit notes.

**Taste:** blackberry, sweet but light and refreshing.

**Alc.** 4% Vol.



## HARD CIDER SWEET GREEN APPLE

€ 3.50

This organic cider is inspired by our respect for nature and tradition.

**Tasting Notes:** Color: golden yellow and brilliant.

**Bouquet:** clean and balanced with fruity notes.

**Taste:** smooth and sweet with citric notes.

**Alc.** 4.1% Vol.



## HARD CIDER DRY RED APPLE FLAVOURED

€ 3.50

Brewed using the original process for ancient Celtic ciders. Cider lovers will find this a much more refreshing drink. People who have yet to discover dry cider will encounter a light, flavorsome drink, which is original and perfect for a variety of occasions on your way through life.

**Tasting Notes:** Color: orange ochre with salmon iridescence.

**Bouquet:** balanced with tannic notes specific to the variety.

**Taste:** smooth and bitter, reminiscent of the astringency of beer.

**Alc.** 4.5% Vol.

# **bianco's** COFFEES



<b>Espresso</b>	€ <b>1.70</b>
<b>Espresso lungo</b>	€ <b>1.75</b>
<b>Double espresso</b>	€ <b>3.40</b>
<b>Cappuccino</b>	€ <b>1.85</b>
<b>Macchiato</b>	€ <b>1.80</b>
<b>Americano</b>	€ <b>1.85</b>
<b>Cafè Latte</b>	€ <b>2.20</b>
<b>Black coffee</b>	€ <b>1.70</b>
<b>White coffee</b>	€ <b>1.75</b>
<b>Hot Chocolate</b>	€ <b>2.80</b>
<b>Herbal tea</b>	€ <b>1.80</b>