



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

SET MENU 2021 / 2022



**bianco's** classic

# bianco's classic

## Starters

**Soup of the Day**

-or-

**Cheesy Garlic Bread**

Toasted local bread with melted garlic butter & mozzarella cheese.

.....

## Main Course

**Pizza Margherita**

With additional 2 toppings of your choice.

-or-

**Bianco's Classic Homemade Beef Burger**

220grms - Bianco's homemade beef patty served in a toasted brioche with melted cheese, sautéed potatoes, and a side salad.

-or-

**Gnocchi Blue**

Gnocchi di patate, served in a thick creamy blue cheese sauce.

.....

## Dessert

**Chocolate Fudge Cake**

.....

€**17** per person

\* Kindly inform a member of our team about any allergies

This Menu is valid from Monday to Thursday lunch and dinner or Friday & Saturday lunch - Excluding public holidays and their eve's



# pizza lover

## Starters

### Bruschetta

Toasted Maltese bread topped with a classic tomato salsa

## Main Course

### Degustation Pizza Menu

A selection of pizzas will be placed in the middle of the table, (depending on the number of people)

Pizzas will keep coming until all plates are finished.

## Dessert

### Chocolate Fudge Cake

€17 per person

\* Kindly inform a member of our team about any allergies

This Menu is valid from Monday to Thursday lunch and dinner or Friday & Saturday lunch - Excluding public holidays and their eve's



les chef

# les chef

## Starters

### Antipasto to Share

(Selection of cold cuts, cheeses, focaccias, served with Maltese bread, and galletti)

## Main Course

### Lamb Chops

Lamb Chops served on a bed of mash potatoes with a lemon and rosemary oil.

-or-

### Stuffed Chicken Breast

Chicken Breast filled with mushrooms, spinach, sundried tomatoes with a whole grain mustard sauce.

-&-

### Oven Baked SeaBass

Cooked in garlic, cherry tomatoes, white wine.

-or-

### Crusty Veggie Pie V

(Mushrooms, spinach, mature cheddar) served with a misticanza salad

*(All main course items are served with seasonal vegetables and baked potatoes)*

## Dessert

Chocolate Fudge Cake -or- Banoffee Pie

€ **28** per person

*(2hours free parking with bookings 10pax or over)*

\* Kindly inform a member of our team about any allergies  
Menu valid from Monday to Sunday lunch and dinner.

V Vegetarian



**blanco**

# blanco

## Starters

### Antipasto to Share

(Selection of cold cuts, cheeses, focaccias, served with Maltese bread, and galletti)

## Main Course

### Chicken Parmigiana

Layered chicken breast with parma ham, grana cheese and a tomato salsa

-or-

### Oven Baked SeaBass

Cooked in garlic, cherry tomatoes, white wine.

-or-

### Pork Belly

24hr Slow cooked tender Pork Belly in a beer and sweet paprika sauce

-or-

### Risotto Porcini v

With truffle paste, dash of cream, topped with baby spinach and grana shavings

*(All main course items are served with seasonal vegetables and baked potatoes)*

## Dessert

**Chocolate Fudge Cake -or- Banoffee Pie**

€**28** per person

*(2hours free parking with bookings 10pax or over)*

\* Kindly inform a member of our team about any allergies  
Menu valid from Monday to Sunday lunch and dinner.

v Vegetarian



**rouge**

## Starters

### Antipasto to Share

(Selection of cold cuts, cheeses, focaccias, served with Maltese bread, and galletti)

## Main Course

### Tagliate Di Manzo

Herb rubbed, grilled, served with cherry tomatoes, rucola leaves, parmesan shaving and extra virgin olive oil

-or-

### Baked Herb Crusted Salmon

Fresh Salmon trunch, rubbed in panko bread crumbs, fresh herbs and garlic

-or-

### Lamb Shanks

Braised Lamb Shanks served with Mash Potato and a red wine sauce

-or-

### Baked Parmigiana v

Layers of Aubergines, fresh tomatoes, basil and Grated cheese

*(All main course items are served with seasonal vegetables and baked potatoes)*

## Dessert

**Chocolate Fudge Cake -or- Banoffee Pie**

€ **30** per person

*(2hours free parking with bookings 10pax or over)*

\* Kindly inform a member of our team about any allergies  
Menu valid from Monday to Sunday lunch and dinner.

v Vegetarian



**trés chic**

# trés chic

## Starters

### **Penne Chorizo**

Penne with chicken, chorizo & peas served in a creamy sauce, finished with grana shavings

-or-

### **Paccheri A La Norma**

Finished with ricotta salata

.....

## Main Course

### **Tagliate Di Manzo**

Herb rubbed, grilled, served with cherry tomatoes, rucola leaves, parmesan shaving and extra virgin olive oil

-or-

### **Baked Herb Crusted Salmon**

Fresh Salmon trunch, rubbed in panko bread crumbs, fresh herbs and garlic

-or-

### **Lamb Shanks**

Braised Lamb Shanks served with Mash Potato and a red wine sauce

-or-

### **Baked Parmigiana v**

Layers of Aubergines, fresh tomatoes, basil and Grated cheese

*(All main course items are served with seasonal vegetables and baked potatoes)*

.....

## Dessert

**Chocolate Fudge Cake -or- Banoffee Pie**

€ **32** per person

*(2hours free parking with bookings 10pax or over)*

\* Kindly inform a member of our team about any allergies  
Menu valid from Monday to Sunday lunch and dinner.

v Vegetarian



**trés chic**

# les grand

## Starters

### Beef Carpaccio

Thinly sliced fillet of beef, dressed with rucola, parmesan & drizzled with a vinaigrette dressing

-or-

### Portobello Mushrooms

Filled with leeks, walnuts and gorgonzola cheese, served with a misticanza salad

-or-

### Wrapped Asparagus

Asparagus wrapped in Prama ham, topped with Grana shavings and drizzled with a Herbal Oil

## Main Course

### Pan Fried Duck Breast with a Sweet Forest Fruit Jus\*

-or-

### Fresh Aberdeen Angus Ribeye\*

300grms, plain char grilled to you temperature request.

-or-

### Calamari Piccante\*

Cooked in fresh tomatoes, sweet chilli, honey, balsamic vinegar, white wine and fresh herbs.

-or-

### Grilled Haloumi Salad V

Misticanza salad, Black olives, Cherry tomatoes, coloured peppers, cucumber, radish, dressed with an extra virgin olive oil.

\* Served with seasonal vegetables and baked potatoes

## Dessert

### Chocolate Fudge Cake -or- Banoffee Pie

€ **35** per person

(2hours free parking with bookings 10pax or over)

\* Kindly inform a member of our team about any allergies  
Menu valid from Monday to Sunday lunch and dinner.

V Vegetarian





# beverages

## Maltese Beverage Package

Local Wine Maltese L.G.T. (Marsovin)  
Cabernet Sauvignon La Torre  
Sauvignon Blanc La Torre

**€10 per person**

## Gozitan Beverage Package

Local Wine Gozo D.O.C. (Marsovin)  
Ulysses Chenin Blanc, Chardonnay, Gozo  
Ulysses Shiraz, Gozo  
Odyssey Grenache, Shiraz Rose, Gozo

**€13 per person**

## Foreign Beverage Package

South African (Stellenbosch)  
Chenin Blanc Simonsig  
Cabernet Sauvignon-Shiraz Simonsig  
Pinotage Rose Western Cape

**€16 per person**

## Open Bar Package

A Selection of Spirits  
Free Flowing Wines  
Beers, Soft Drinks  
Juice & Water

**3hr Duration - €20** per person

**4hr Duration - €30** per person

**5hr Duration - €40** per person

*All packages above include 1/2 a bottle of still / Sparkling water & coffee*

*The prices are per person and are inclusive of V.A.T.*



# bianco's™

St. George's Road, St Julians, Malta / Europe  
T. +356 21359 365 / E. [info@biancos.info](mailto:info@biancos.info)