



bianco's

Set Menus

2023 / 2024

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 2 additional 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, fries and a side salad

Or

Gnocchi Blue

Gnocchi di patate, served in a thick creamy blue cheese sauces

Dessert

Chocolate Fudge Cake

€20 per Person

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

€20 per Person

LES CHEF

Starters

Mixed Bruschette

A mix of our homemade toasted bread with Italian sausage, friarielli (Neapolitan broccoli) melted scamoroza cheese and mortadella, stracciatella, pistachio

Main course

Veal Milanese

Thinly sliced veal in panko breadcrumbs, shallow fried till golden, served with seasonal vegetables and baked potatoes

Or

Chicken Provolone

Thinly sliced chicken filled with provolone and smoked ham, cooked in sous vide, served with butter glazed asparagus, lemon butter sauce and baked potatoes

Or

Herb Crusted Salmon

Herb crusted salmon, topped with a tomato salsa, yogurt & mustard dip.
Served with local vegetables and baked potatoes

Or

Vegan Tofu Salad

Mix lettuce, cherry tomatoes, cucumber, radish roasted pumpkin and marinated tofu topped with beetroot lemon dressing

Dessert

Chocolate Fudge Cake

€28 per Person

BLANCO

Starters

Antipasto to Share

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

Main course

Cajun Marinated Chicken Breast

Marinated in Cajun spice and glazed with coconut cream served with local vegetables and baked potatoes

Or

Grilled Sea-Bass

Sea bass marinated with tarragon, served together with local vegetables and potatoes

Or

Pumpkin Risotto with Guanciale

Roasted pumpkin purée, cream, grana shavings, guanciale, sprinkled with pumpkin seeds

Or

Ratatouille

Vegetable stew made of zucchini, peppers, eggplant, onions, garlic tomato sauce and topped with crispy rucola

Dessert

Chocolate Fudge Cake

€28 per Person

VEGAN LOVERS

Starters

Bruschetta

Diced tomatoes on our homemade toasted bread

Or

Home-Made Gluten Free Sweet Potato Gnocchi

Sweet potato Gnocchi di patate served in a roasted pumpkin sauce

Main course

Classic Homemade Ratatouille

Vegetable stew made of zucchini, peppers, tomatoes, eggplant, onion, garlic,
tomato sauce topped with crispy rucola

Or

Baked Parmigiana

Layers of aubergine, fresh tomatoes, basil leaves, gratinated.

Or

Pizza Pumpkin

Pumpkin puree with rosemary, vegan mozzarella, topped with crispy kale

Or

Vegan Burger

Beetroot, carrots, roasted chickpeas, onions, seasoned with cumin and Cajun spiced patty,
served with melted vegan cheese, homemade tomato chutney, baby spinach,
in a toasted bun and served with crunchy fries.

Dessert

Vegan Dessert of the Day

€28 per Person

ROUGE

Starters

Antipasto To Share

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

Main course

Tagliata di Manzo

Marinated in fresh local herbs, then grilled to a medium cook,
served with local vegetables and baked potatoes

Or

Slow Cooked Pork Belly

Served with carrot puree and roasted potatoes

Or

Herb Crusted Salmon

Herb crusted salmon, topped with a tomatoe salsa, yogurt & mustard dip.
Served with local vegetables and baked potatoes

Or

Baked Parmigiana

Layers of aubergines, fresh tomatoes, basil and parmesan, optional vegan mozzarella

Dessert

Tiramisu

€30 per Person

TRES CHIC

Starters

Beetroot Cured Salmon Gravlax

Ricotta di buffala pickled fennel and radish, lemon confit served together with a garlic focaccia

Or

Parpardelle with Veal Ragu

Slow cooked veal ragu topped with pecorino cheese, onion and garlic.

Main course

Tagliata di Manzo

Marinated in fresh local herbs, then grilled to a medium cook, served with local vegetables and baked potatoes

Or

Slow Cooked Duck Breast

Sous vide cooked duck breast served with local vegetables and backed potatoes

Or

Garganalli Maltese

Local Fresh Maltese sausage, pan fried in butter, onions, garlic and cherry tomatoes, topped with crispy kale, grana shavings, onions and garlic

Or

Vegan Tofu Salad V

Mix lettuce, cherry tomatoes, cucumber, radish roasted pumpkin and marinated tofu topped with beetroot lemon dressing

Dessert

Tiramisu

Or

Biancos Special Homemade Mama's Cake

€32 per Person

LES GRANDES

Starters

Beef Carpaccio

Thinly sliced beef fillets dressed with garlic oil, mix lettuce and topped with grana shavings

Or

Parma Wrapped Asparagus

Asparagus wrapped parma ham, served on the bed of mix salad and grana

Or

Fried Maltese Gbejna

Plated with honey yogurt dressing, apple and fig compote

Main course

Fresh Irish Ribeye 300grms

Herb marinated 300 gm of ribeye served with chimichurri sauce, local vegetable and baked potatoes

Or

Tarragon Marinated Sea Bass

Tarragon marinated sea bass served together with whole grain mustard sauce,
local vegetables and baked potatoes

Or

Chicken Roulade

Herb crusted salmon, topped with a tomato salsa, yogurt & mustard dip.
Served with local vegetables and baked potatoes

Or

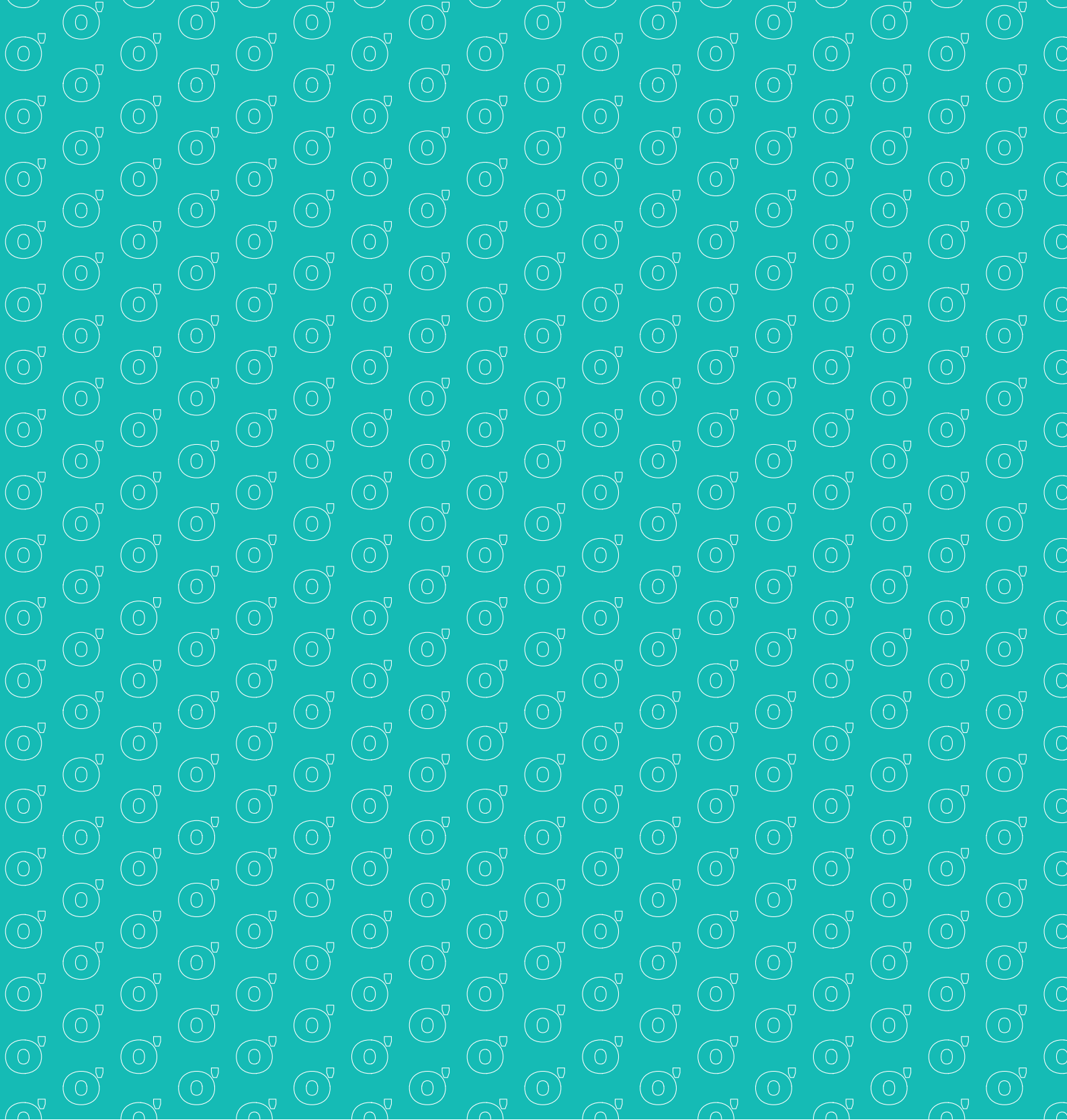
Vegan Tofu Salad

Mix lettuce, cherry tomatoes, cucumber, radish roasted pumpkin and
marinated tofu topped with beetroot lemon dressing

Dessert

Acai Cheese Cake or Tiramisu

€35 per Person



Drinks

Set Menus

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LOCAL BEVERAGE PACK

White Wine

La Torre Chardonnay

Caravaggio Chenin Blanc

Red Wine

La Torre Cabernet Sauvignon

Caravaggio Merlot

Or

Local Beer Cisk & Cisk Excel / Soft Drink

Half Bottle of Still or Sparkling Water & coffee

€15 per person

All packages above include ½ a bottle of still / Sparkling Water & Coffee

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

FOREIGN BEVERAGE PACK

White wine

120 Sauvignon Blanc

Pinot Grigio 'Cadis'

Red wine

Zinfandel 'Woodbridge'

Montepulciano D'Abruzzo

Or

Budweiser / Soft Drink

Half Bottle of Still or Sparkling Water

€18 Per person

All packages above include ½ a bottle of still / Sparkling Water & Coffee

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

FULL OPEN BAR

Liquors

JB Whisky, Jack Daniels, Bacardi Rum, Martini Vermouth, Aperol, Campari, Vodka Smirnoff, Spiced Captain

Morgan, Gordons Gin, Johnny walker Red, Malibu, Limoncello, Amaretto, Averna, Jägermeister and Port.

Red, White & Rose' wine

Cisk Lager, Cisk Excel, Budweiser, Heineken

Soft Drinks, Mixers, Juices, Still and Sparkling Mineral Water

2 hours € 20.00 per person

3 hours € 25.00 per person

4 hours € 35.00 per person

5 hours € 45.00 per person



Finger Food

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FINGER FOOD

1. Trio of Dips served with Maltese Crackers and Grissini
2. Assortment of Canapes
3. Chicken liver pate on toast served with cranberry sauce
4. Salmon pate tartlets topped with dill and lemon zest
5. Chorizo with basil leaf, feta cheese and green olive
6. Chicken Cesaer Wraps
7. Parmaham wrapped with Apple, Brie and Rucola
8. Bridge rolls filled with a Tuna mix
9. Polenta chips with Homemade tomato chutney
10. Bianco' s style Mini Burgers
11. Vegetable Springrolls with a Soya Sauce
12. Homemade Arancini
13. Yakitori Chicken skewers
14. Breaded Prawns served with a Sweet chili dip
15. Falafel with a Tahini Yogurt
16. Breaded Mini Brie served with a Fig Jam
17. Pizza by the slice
18. Vegetarian Samosas with a Mango Salsa
19. Mini Shish Lamb Kebab with a Tahini Yogurt
20. Chicken & Mango chutney tartlets
21. Mixed Sushi
22. Chocolate Brownies
23. Profiteroles topped with Chocolate and Icing sugar
24. Cocoa Cream Chocolate Churros

Choose any 10 items for €14.00 p/p inc. VAT

Choose any 12 items for €16.00 p/p inc. VAT

Choose any 14 items for €18.00 p/p inc. VAT

Choose any 16 items for €20.00 p/p inc. VAT

Choose any 18 items for €22.00 p/p inc. VAT