



bianco'sTM

Welcome

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.

Our pizza dough is made with high hydration and left to rest for many hours, allowing easy digestion for our customers. Made with Neapolitan flours and using only the best Italian ingredients, our pizza is Crispy on the outside and soft on the inside.









What will it be today? Pizza, fresh pasta, the very best Argentinian beef, mouth-watering salads, or one of the best burgers around?

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

Please be aware that our kitchen may have traces of gluten and nuts. Kindly inform one of our servers about any allergies you may have.












Side Orders

Roast Potatoes with Rosemary and Thyme (V)	 	4
Side Salad (V)	 	4
Tossed Seasonal Fresh Vegetables (V)	 	4
Marinated Olives (V)	 	4

Sauces

Pepper Sauce A zesty blend of cracked black peppercorns and savoury base, adding a spicy kick to your dish, especially perfect for your grilled tagliata.	 	4.50
Mushroom Sauce A creamy medley of sautéed mushrooms, delivering rich, rustic flavour.	 	4.50
Garlic Butter Sauce Butter infused with roasted garlic, creating a creamy, aromatic sauce.	 	4.50
Truffle Sauce A white truffle oil in a creamy base, elevating dishes like grilled meats with an exquisite, earthy aroma.	 	4.50
BBQ Sauce A smoky and tangy delight, our BBQ Sauce is a flavour-packed blend of tomato, spices, and a hint of sweetness	 	4.50
Gorgonzola Sauce A creamy blend of Gorgonzola cheese, delivering a tangy and savoury kick to your steak or burger.	 	4.50

Kindly inform a member of our team about any allergies

 Eggs	 Fish	 Sulphur Dioxide	 Chilli	 Crustaceans	 Lactose
 Nuts	 No Gluten	 Vegetables	 Vegetarian	 Molluscs	 Cereals containing wheat

Main Course

Bianco’s Lemon Ginger Chicken

Slow cooked Lemon Ginger Chicken with kaffir lime flavored pumpkin sauce, served with seasonal vegetables and baked potatoes.

   19.95

Veal Milanese

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

   21.95

Oven-Baked Herb-Crusted Salmon

Flaky salmon fillet coated in a fragrant herb crust, baked to perfection for a delightful and flavourful seafood experience, served with wholegrain mustard, yogurt dip

    23.95

Slow cooked Duck Breast

Marinated duck breast, slow cooked in a sous vide, served with a cranberry jus, roasted potato and seasonal vegetable.

   24.95




Tagliata Di Manzo 350 Grams

Marinated in fresh local herbs , then grilled to a medium cook, served with a choice of herb butter or truffle butter, local vegetables and baked potatoes.

   25.95

Seasonal Fish

Oven baked with garlic, cherry tomatoes, fresh basil, white wine, served with seasonal vegetables, potatoes and a lemon wedge.

   Price on Request

(All main courses are served with roast potatoes and seasonal vegetables)

Starters & Antipasti

Bruschetta (V)

Diced tomatoes on our homemade toasted bread with ricotta di bufala, fresh basil and extra virgin olive oil.

    7.50

Mixed Bruschette

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

    8.50

Deep Fried Local Goat’s Cheese (V)

Coated in Panko Bread crumbs, placed over a fig Jam Puree and drizzled with a yogurt tahini dressing.

     9.50

Salmon Gravlax

Thinly sliced seasoned salmon top, marinated in a herbal oil, topped with ricotta di bufala, lemon zest and radish served with toasted bread

   13.95



Deep Fried Calamari Rings

Served with a slice of Lemon and a homemade Aioli Sauce.

    13.50


Beef Carpaccio

Thinly sliced fillet of beef served with parmesan shavings, misticanza, cherry tomatoes, lemon wedge and drizzled with a garlic oil.

  12.50

Beetroot Carpaccio

Mix lettuce, pickled horseradish, cherry tomatoes, dressed with sweet tart passion fruit vinaigrette

  12.50

Antipasto (Serves 2)





Thinly sliced parma ham, spianata, capocollo (Calabrese cured ham), ricotta di bufala, burrata, gorgonzola with sides of friarielli (Neapolitan broccoli), melanzane a filetti (Thinly sliced Aubergines), frutti di capperi, cherry tomatoes served with small toasted ciabattas

    22.95

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Vegan Lovers



Vegan Burger (V)



14^{.50}

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.



Vegan Tofu Salad (V)



14^{.50}

Mixed lettuce ,cherry tomato ,cucumber ,radish ,roasted pumpkin and marinated tofu, topped with a beetroot and lemon dressing.



Classic Homemade Ratatouille (V)



14^{.50}

Vegetable Stew made of zucchini, coloured peppers, tomatoes, eggplant, onion, garlic, herbs and spices in a tomato sauce topped with crispy rucola.

Home-made Gluten Free Sweet Potato Gnocchi (V)






14^{.50}

Sweet potato Gnocchi di patate served in a roasted pumpkin sauce.

Vegan Pizzas





Pizza Pumpkin (V)



14^{.50}

Pumpkin puree with rosemary, vegan mozzarella, crispy kale, chilli fillets, evoo.




Herb Garden Zucchini Pizza (V)



14^{.50}

Zucchini cream, yellow zucchini, cherry tomatoes, pine nuts.
(Optional vegan cheese)









Bianco’s Light (V)



14^{.50}



Tomato sauce, mushrooms, grilled zucchini, grilled aubergines, black olives, cherry tomatoes, fresh basil and Vegan Mozzarella.

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Burgers




Bianco’s Homemade Beef Burger



13^{.50}

220 Grms – bianco’s homemade beef patty served in a toasted brioche, with melted mature cheddar, iceberg lettuce, tomato, crunchy fries, and a side of BBQ sauce.



Bianco’s Chilli Cheese Beef Burger



14^{.50}

220 grms – homemade beef patty infused with cajun spices topped with caramelized onions, green jalapenos, mature cheddar, iceberg lettuce, tomato with a side of sriaracho mayo and served with crunchy fries.



Bianco’s Truffle Burger



14^{.50}

220 grms – homemade beef patty, gherkins, truffle sauté mushrooms and smoked Scamorza cheese, iceberg lettuce and tomato with a side of truffle mayonnaise served with crunchy fries.



Bianco’s Smokey Pancetta Burger



14^{.50}

220 grms – homemade beef patty topped with local smoked pancetta, caramelized onions, mature cheddar, iceberg lettuce, tomato and a side of roasted garlic aioli and crunchy fries.

Cajun Chicken Burger



14^{.50}

Deep fried chicken breast in panko breadcrumbs, in a toasted brioche bun with provolone dolce and caramelized onions, baby spinach and tomatoes, with a side of roasted garlic aioli and crunchy fries.

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

Add any Sauces to your burger:



4^{.50}

Pepper, Mushroom, Garlic Butter, Truffle, BBQ or Gorgonzola




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Pasta

Garganelli Al Forno




Oven baked sweet peppers, pancetta and mushrooms, in a homemade tomato sauce, topped with a dash of cream and mozzarella di bufala, onions and garlic.



14^{.95}

Paccheri with nduja and pancetta



Fresh Paccheri served with a Friarielli pesto, nduja sauce, topped with ricotta di bufala and crispy pancetta



14^{.95}

Parpardelle with Veal Ragu





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



14^{.95}

Gnocchi Gorgonzola (V)



Gnocchi di patate in a creamy gorgonzola sauce, with walnuts, topped with rucola and grana shavings, onions and garlic.



14^{.95}

Garganelli Maltese



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



14^{.95}

Risotto Truffle (V)





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



14^{.95}

Spaghetti Frutti Di Mare

Fresh Spaghetti served with prawns, calamari and mussels in a prawn bisque Sauce with onions and garlic.



16^{.75}






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Salads

Caprese Salad (V)






Thinly sliced and layered local tomatoes and mozzarella di Bufala, topped with a basil and pistachio dressing



13^{.50}

Spicy Chicken Couscous Salad





Marinated in cajun spice, cayenne pepper, garlic, and freshly squeezed oranges, then slow cooked in sous vide, set on a bed of cous cous with sundried tomatoes and mint, baby spinach, radish, cucumber, pistacchio and a side of raita yogurt.



14^{.50}

Beef Salad





Marinated Flap meat in soya sauce and sesame oil, then grilled to be served medium on a bed of misticanza salad, radish, cucumber, topped with roasted pistachios, chillies, grilled lime wedge and a herbal oil dressing.



15^{.50}

Sesame Crusted Salad





Salmon fillet coated in sesame, served o a bed of mixed leaves, drizzled with a fish sauce vinaigrette and crushed hazelnuts.



15^{.50}

Burrata Salad with Salsa di Pistacchio





Set on mixed leaves, pickled Fennel, drizzled with salsa di pistachios, dressed with crushed pistachios.



13^{.95}







Warm Duck Salad

Served on a bed Quinoa salad, marinated with cherry tomatoes, cucumber, parsley, orange and wholegrain mustard dressing, top with golden fried carrots strips



17^{.95}





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Gourmet Pizza

Mortazza

Fior di latte, after cooked, topped with mortadella, Stracciata, Pesto di Pistacchios and crushed Pistacchios.

    15^{.50}

Calabria

Tomato sauce, fior di latte, sundried tomatoes, capocollo (calabrese cured ham), topped with stracciata and nduja, basil, cherry tomatoes and evoo, with chili fillets.

    15^{.50}

Al Pistacchio

Pesto di pistacchio, fior di latte, mozzarella di bufala, Italian sausage, with grana and crushed pistacchio and cherry tomatoes.

    15^{.50}

Nduja

Square pizza with ricotta di bufala crust, tomato sauce, bufala, Nduja – (calabrese spicy salami paste), caramelized onions, basil, chili fillets.

    14^{.50}

Tartufata

Truffle cream, fior di latte, mushrooms, capocollo (calabrese cured ham), burrata, truffle oil and roasted hazelnuts.

    15^{.50}

Affumicata

Smoked mozzarella di bufala , fiordilatte, Pancetta tesa dolce, caramelized onions, basil, cherry tomatoes and extra virgin olive oil.

   15^{.50}

Sapori Del Sud

Friarielli paste, fior di latte, smoked mozzarella di bufala, maltese sausage, cherry tomatoes, nduja and chilli fillets.

   14^{.50}

Pizza Bianca

Cinque Formaggi (V)

Fior di latte, mozzarella di bufala, gorgonzola, dolce provolone and grana shavings.

    13^{.50}

Pizza Rucola

Fior di latte, mozzarella di bufala, cherry tomatoes topped with rucola, parmaham and grana shavings.

   13^{.50}

Dolce (V)

Fior di latte, provolone dolce, gorgonzola, red grapes, walnuts and drizzled with honey.

    12^{.95}

Pizza Addons

Vegan Mozzarella	2 ^{.50}	Stracciata	3 ^{.50}	Smoked Bufala	3 ^{.50}
Bufala	2 ^{.50}	Burrata	3 ^{.50}	Ricotta di Bufala	3

Calzone

Calzone Classic

Fior di latte, mushrooms, ham and egg topped with warm tomato sauce, fresh basil and extra virgin olive oil.

   12^{.50}

Calzone Truffle

Fior di latte, mozzarella di bufala, mushrooms, truffle paste, parmaham strips topped with rucola and cherry tomaotes and finished with truffle oil.

   14^{.50}

Calzone Rolle

Fior di latte, provolone dolce, mushrooms, baby spinach, topped with parmaham, rucola, grana shavings and cherry tomatoes.

   14^{.50}

Pizza Rossa

Focaccia Basil (V)

Tomato Sauce, Cherry tomatoes, black olives, grana flakes, fresh basil, extra virgin olive oil.

    9

La Pizza Margherita (V)

Tomato sauce, fior di latte, fresh basil and extra virgin olive oil.

    9^{.50}

Pomodoro E Bufala (V)

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

    12^{.50}

Bianco’s Capri

Tomato sauce, fior di latte,mushrooms, ham,eggs, black olives and artichoke hearts.

   12^{.95}

Maltese Farmhouse

Tomato sauce, fior di latte, sundried tomatoes, maltese sausage, black olives and maltese peppered goat cheese.

   12^{.95}

Salami Piccante

Tomato sauce, fior di latte, salami piccante, pepperoni, zucchini and fresh basil.



    12^{.95}

The Italian

Tomato sauce, fior di latte, Italian sausage, pepperoni, onions and fresh basil.

    12^{.95}

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Drinks

DRINKS

Pepsi	2. ⁵⁰
Diet Pepsi	2. ⁵⁰
7 UP	2. ⁵⁰
Diet 7UP	2. ⁵⁰
Kinnie	2. ⁵⁰
Diet Kinnie	2. ⁵⁰
Mirinda	2. ⁵⁰
Ice tea (Peach / Lemon)	2. ⁵⁰
Levico Still small	2. ²⁵
Levico Still large	3. ⁷⁵
Levico Sparkling small	2
Levico Sparkling large	3. ⁵⁰

LOCAL BEERS

Cisk Lager	3
Cisk Excel	3
Cisk Chill Lemon	3
Hopleaf	3
Blue Label Smooth & Creamy	3. ⁸⁰ (Pint)
India Pale Ale	3
Double Red (Strong Ale)	3

FOREIGN BEERS & CIDERS

Budweiser	3
Heineken	3
Strongbow	3
Corona	4
Peroni	4
Bulmers (Pint)	4
Guinness (Pint)	5

APÉRITIF

Kinnie Spritz	4
Refreshingly light alcoholic aperitivo (made in Malta)	
Bellini	5
Aperol Spritz	6. ⁹⁵
Aperol, Prosecco, Soda	
Lemoncello Spritz	6. ⁹⁵
Martini Spritz	7. ⁵⁰
Martini Bianco, Prosecco, Soda, Lemon, Mint	
Bianco's Spritz	7. ⁵⁰
Amaro Montanegro, Prosecco, Soda	
Lemoncello Spritz	7. ⁵⁰
Lemoncello, Prosecco, Soda	

WINE BY THE GLASS

Local wine by the glass	4. ²⁵
Red, White or Rose'	
Foreign wine by the glass	4. ⁷⁵
Red, White or Rose'	
Prosecco by the glass	5