

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.

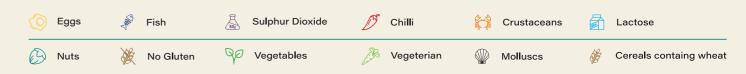
Side Orders

Roast Potatoes with Rosemary and Thyme (V)	<i>≫</i> 🗟	4
Side Salad (V)	₩ <i>></i>	4
Tossed Seasonal Fresh Vegetables (V)	SP &	4
Marinated Olives (V)	<i>5</i>	4

Sauces

to your steak or burger.

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.	∲ a	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 tomat spices, and a hint of sweetness	₩ 📶	4 .50
Gorgonzola Sauce A creamy blend of Gorgonzola cheese, delivering a tangy and savoury kick	∲ 🗟	4 .50



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.

Veal Milanese

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

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

Slow cooked Duck Breast

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

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.

Seasonal Fish

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

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

Starters & Antipasti

Bruschetta (V)

19.95

21.95

23.95

24.95

25.95

Price

on Request

₽ Ø 💥 🚮

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

7.50

8.50

13^{.95}

13.50

12.50

12.50

22.95

Mixed Bruschette

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

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.

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

Deep Fried Calamari Rings

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

Beef Carpaccio

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

Beetroot Carpaccio

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

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 cappero, cherry tomatoes served with small toasted ciabattas

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Vegan Lovers

Vegan Burger (V)

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)

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

Classic Homemade Ratatouille (V)

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)

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

Vegan Pizzas

Pizza Pumpkin (V)

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

Herb Garden Zucchini Pizza (V)

Zucchini cream, yellow zucchini, cherry tomatoes, pine nuts.

(Optional vegan cheese)

Bianco's Light (V)

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

Burgers

Bianco's Homemade Beef Burger

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

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

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

Bianco's Smokey Pancetta Burger

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

Deep fried chicken breast in panko breadcrumbs, in a toasted brioche bun with provolone dolce and caramalized 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:

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

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13.50

14.50

14.50

14.50

14.50

4.50

Eggs





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Sulphur Dioxide





Crustaceans





14.50

№ № 14.50

14.50

14.50

№ № **14**.50

14.50



Pasta

with onions and garlic.

14.95 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 Parpardelle with Veal Ragu **14**.95 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. 16^{.75} **Spaghetti Frutti Di Mare** Fresh Spaghetti served with prawns, calamari and mussels in a prawn bisque Sauce

Salads

Caprese Salad (V)

¥ № *№* 🗗 😥 13.50

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

Spicy Chicken Couscous Salad

₱ № *★* 🗟 🕒 14.50

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.

Beef Salad 15.50

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 pistacchios, chillies, grilled lime wedge and a herbal oil dressing.

Sesame Crusted Salad

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

Burrata Salad with Salsa di Pistacchio

₩ **#** 🗗 🕒 13^{.95}

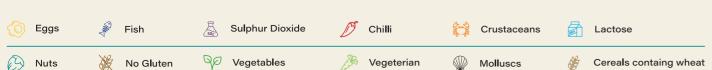
Set on mixed leaves, pickled Fennel, drizzled with salsa di pistachios, dressed with crushed pistachios.

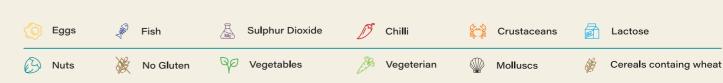
Warm Duck Salad

90 **№ № № 17**:95

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

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Gourmet Pizza

Bufala

CIOCITIE							
Mortazza Fior di latte, after cooked, top Pesto di Pistacchios and crus	•		acciata,			1	15 ^{.50}
Calabria Tomato sauce, fior di latte, su topped with stracciata and no		•					15 ^{.50}
Al Pistacchio Pesto di pistacchio, fior di latt with grana and crushed pista			_			<u>a</u> 1	15 ^{.50}
Nduja Square pizza with ricotta di bo Nduja - (calabrese spicy sala				i fillets.	<i>B</i> & #	a 1	14 ^{.50}
Tartufata Truffle cream, fior di latte, mu burrata, truffle oil and roasted		•	abrese cured ha	m),	<i>₿</i> & <i>\$</i>	a 1	15 ^{.50}
Affumicata Smoked mozzarella di bufala , basil, cherry tomatoes and ex			a dolce, carame	lized on	ions,	a 1	15 ^{.50}
Sapori Del Sud Friarielli paste, fior di latte, sm nduja and chilli fillets.	oked mo	ozzarella di bufal	la, maltese saus	age, che	Ø ∰ erry tomatoes,		14 ^{.50}
Pizza Bia	nc	a					
Cinque Formaggi (Fior di latte, mozzarella di buf		onzola, dolce pro	ovolone and gra	na shavi	ings.	a 1	l3 ^{.50}
Pizza Rucola Fior di latte, mozzarella di buf parmaham and grana shaving		ry tomatoes top	ped with rucola	,	å #	<u>a</u> 1	13 ^{.50}
Dolce (V) Fior di latte, provolone dolce,	gorgonzo	ola, red grapes, v	valnuts and driz	zled wit			12 ^{.95}
Pizza Addons							
Vegan Mozzarella	2 ^{.50}	Stracciata		3 ^{.50} 9	Smoked Bufala		3 ^{.50}

Burrata

2.50

Ricotta di Bufala

3

Calzone

12.50 **Calzone Classic** Fior di latte, mushrooms, ham and egg topped with warm tomato sauce, fresh basil and extra virgin olive oil. **Calzone Truffle** Fior di latte, mozzarella di bufala, mushrooms, truffle paste, parmaham strips topped with rucola and cherry tomaotes and finished with truffle oil. Calzone Rolle *♣ ≱* **14**.50 Fior di latte, provolone dolce, mushrooms, baby spinach, topped with parmaham, rucola, grana shavings and cherry tomatoes. Pizza Rossa Focaccia Basil (V) » » » a 9 Tomato Sauce, Cherry tomatoes, black olives, grana flakes, fresh basil, extra virgin olive oil. La Pizza Margherita (V) Tomato sauce, fior di latte, fresh basil and extra virgin olive oil. Pomodoro E Bufala (V) **12**.50

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

₱ **12**.95 Bianco's Capri Tomato sauce, fior di latte, mushrooms, ham, eggs, black olives and artichoke hearts.

Maltese Farmhouse *♣ ♣ ⋒* 12^{.95}

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

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

12.95 **Salami Piccante** Tomato sauce, fior di latte, salami piccante, pepperoni, zucchini and fresh basil.

The Italian



Drinks

DRIINKS		FUREIGIN DEERS & CIDERS	
Pepsi	2 .50	Budweiser	3
Diet Pepsi	2 .50	Heineken	3
7 UP	2 .50	Strongbow	3
Diet 7UP	2 .50	Corona	4
Kinnie	2 .50	Peroni	4
Diet Kinnie	2 .50	Bulmers (Pint)	4
Mirinda	2 .50	Guinness (Pint)	5
Ice tea (Peach / Lemon)	2 .50		
Levico Still small	2 .25	APÉRITIF	
Levico Still large	3 .75	Kinnie Spritz	4
Levico Sparkling small	2	Refreshingly light alcoholic aperitivo (made in Malta))
Levico Sparkling large	3.50	Bellini	5
LOCAL BEERS		Aperol Spritz Aperol, Prosecco, Soda	6.95
Cisk Lager	3	Lemoncello Spritz	6.95
Cisk Excel	3	Martini Spritz	7 ^{.50}
Cisk Chill Lemon	3	Martini Bianco, Prosecco, Soda, Lemon, Mint Bianco's Spritz	7 .50
Hopleaf	3	Amaro Montanegro, Prosecco, Soda	,
Blue Label Smooth & Creamy	3.80 (Pint)	Lemoncello Spritz	7 :50
India Pale Ale	3	Lemoncello, Prosecco, Soda	
Double Red (Strong Ale)	3	WINE BY THE GLASS	
		Local wine by the glass Red, White or Rose'	4.25
		Foreign wine by the glass Red, White or Rose'	4 .75
		Prosecco by the glass	5