



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 Weddings and Events

The most important day of your life should be nothing short of extraordinary! Bianco's is the ideal partner to look after the cocktail service, let us help you kick start your wedding party in style! Professional Cocktail Bartenders who are tailored to work any event from weddings to private parties and corporate gatherings. We are certain to create a 5-star atmosphere when it comes to serving amazing cocktails and operating the bar service. Let us handle the stress of organising the bar service for you so you can concentrate on things that matter.



Bianco's Home Delivery Service

We deliver throughout Sliema, St Julian's and the surrounding areas, Monday to Sunday 7 days a week, Lunch and Dinner!. We relish the opportunity to bring a slice of the Bianco's dining experience to your home.

STARTERS

bianco's

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'S CHEESE

Coated with panko bread crumbs, served with a side of rucola
and a fig purée

€ 9.50

DEEP FRIED CALAMARI RINGS

Served with petite salad and aioli sauce

€ 10.50

BEEF CARPACCIO

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

€ 12.95

ANTIPASTI

bianco's

ANTIPASTO

SERVES 2 € 17.00

Parma ham, salami milano, parmesan chunks, mozzarella di bufala and marinated olives with Maltese bread, galletti & grissini

MALTESE PLATTER

SERVES 2 € 17.00

Homemade bigilla, peppered Gozitan cheese, marinated olives, grilled Maltese sausage, sundried tomatoes and galletti

SEAFOOD PLATTER

SERVES 2 € 24.95

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

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WARM SALAD

bianco's

ASPARAGUS AND MUSHROOM SALAD € 11.50

Pan-fried asparagus and mushrooms, set on a bed of mixed leaves, mixed coloured peppers, spring onions, cucumber, cherry tomatoes, topped with Philadelphia cheese and dressed with a herbal oil (Chicken optional at € 2.00)

SPICY CHICKEN COUSCOUS SALAD € 12.50

Spiced grilled chicken breast with garlic, served with sun dried tomato, lemon and mint couscous, dressed with pistachio nuts and a side of raita

BEEF SALAD € 14.50

Marinated flap meat, in a light soya sauce, grilled to perfection, set on a misticanza salad, topped with pistacchios, chillies, carrots and leeks, with a lemon and honey dressing

COLD SALAD

bianco's

VEGETARIAN SALAD € 10.50

Peppers, spring onions, cucumber and cherry tomatoes on a bed of rucola, topped with walnuts, vegan cheese or brie cheese and green apples, drizzled with honey and a herb dressing

CAPRESE SALAD € 10.50

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

PEAR AND GORGONZOLA SALAD € 12.50

Poached pears in red wine, set on a bed of fresh garden salad, topped with gorgonzola cheese and walnuts

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PASTA

bianco's

GARGANELLI CARTOCCIO

€ 12.50

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)

GARGANELLI ITALIAN

€ 12.50

Fresh garganelli served in a rich tomato sauce with pancetta, peas, Italian sausage and fresh chilli, topped with mozzarella di bufala and basil

RISOTTO WITH PUMPKIN AND BROCCOLI

€ 12.50

With pumpkin, broccoli, cream and topped with grana shavings and red chard

(Optional crispy parma ham at € 2.00)

TAGLIATELLE PRAWN BISQUE

€ 13.50

Pan fried Fresh prawns and zucchini with garlic, ginger, cherry tomatoes and topped with prawn bisque and fresh herbs

TAGLIOLINI NERI SEAFOOD

€ 14.50

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

CHANGES IN MENU, MAY CAUSE DELAY IN COOKING TIME
(ALSO AVAILABLE GLUTEN FREE PASTA, EXTRA CHARGE €1.50)

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PIZZA ROSSA

bianco's

- FOCACCIA BASIL**    € 7.95
Tomato sauce, cherry tomatoes, black olives, grana flakes, basil oil
- LA PIZZA MARGHERITA**    € 8.50
Tomato sauce, mozzarella and fresh basil
- ALLE ACCIUGHE**   € 9.50
Tomato, anchovies, sundried tomatoes, onions, extra virgin olive oil and fresh basil
- BIANCO'S LIGHT**   € 9.75
Tomato sauce, mushrooms, zucchini, aubergines, black olives, cherry tomatoes and fresh basil
Optional: mozzarella € 2
- BIANCO'S CAPRI**    € 10.50
Tomato sauce, mozzarella, mushrooms, eggs, ham, black olives and artichoke hearts
- POMODORO E BUFALA**    € 10.90
Tomato sauce, mozzarella di bufala, fresh basil and dressed with extra virgin olive oil
- MALTESE FARMHOUSE**   € 11.00
Tomato sauce, mozzarella, roast potatoes, pickled onions, sundried tomatoes, Maltese sausage, black olives and Maltese Goat's cheese
- BIANCO'S SPECIAL**     € 11.50
Tomato sauce, mozzarella, gorgonzola, honey, red grapes and walnuts
- MAXI CARNE**    € 11.50
Tomato sauce, mozzarella, fresh minced beef, fresh chillies & garlic, onions and coloured peppers
- SALAMI PICCANTE**    € 11.50
Tomato sauce, mozzarella, salami piccante, pepperoni, zucchini and fresh basil
- THE ITALIAN**    € 11.50
Tomato sauce, mozzarella, italian sausage, pepperoni, onions and fresh basil
- HAWAIIAN BBQ CHICKEN**    € 11.90
Tomato sauce, bbq sauce, mozzarella, grilled chicken, onions, pineapples and pine nuts
- PIZZA GAMBERI**    € 13.50
Tomato sauce, prawns, onions, garlic, black olives, fresh basil
Optional: mozzarella € 2

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PIZZA BIANCA

bianco's

AL GORGONZOLA

Mozzarella, gorgonzola & pancetta, topped with rucola and walnuts

€ 10.50

CINQUE FORMAGGI

Mozzarella, mozzarella di bufala, Provolone, blue cheese and grana

€ 11.50

PIZZA RUCOLA

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

€ 12.50

PIZZA 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

AL PISTACCHIO

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

€ 13.50

SFIZIOSA

Mozzarella, mozzarella di bufala, prosciutto cotto, zucchini, sundried tomatoes and fresh basil, topped with pistacchios and drizzled with extra virgin olive oil

€ 13.50

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PIZZA CALZONE

bianco's

CALZONE CLASSIC

€ 10.50

Mozzarella, ham, eggs, mushrooms topped with tomato sauce

CALZONE CAPRESE

€ 10.50

Mozzarella, thinly sliced tomatoes, mozzarella di bufala, topped with fresh basil

CALZONE MIELE

€ 10.95

Mozzarella, blue cheese, mushrooms, onions, cherry tomatoes and honey

CALZONE CARNE

€ 11.50

Mozzarella, minced beef, pepperoni, Maltese sausage and topped with tomato sauce

CALZONE SPICE

€ 11.50

Mozzarella, fresh chillies, jalapeno peppers, salami piccante, onions and topped with tomato sauce

CALZONE TRUFFLE

€ 13.50

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

EXTRA TOPPINGS ... € 2.00

GRANA FLAKES , RUCOLA, MINCED BEEF, CHICKEN STRIPS, PARMA HAM,
GORGONZOLA, MOZZARELLA, MOZZARELLA DI BUFALA,
PINE NUTS, WALNUTS, ITALIAN SAUSAGE, MALTESE SAUSAGE, TUNA

EXTRA TOPPINGS ... € 1.50

PEPPERONI, SALAMI SPIANATA, SALAMI MILANO, BLUE CHEESE, MUSHROOMS,
CHERRY TOMATOES, EGG, PANCETTA, SUNDRIED TOMATOES, BLACK OLIVES,
TOMATOES, HAM, PROVOLONE, ZUCCHINI, ARTICHOKE HEART

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BURGERS

bianco's

BIANCO'S HOMEMADE BEEF BURGER   € 10.95

220 Grms - bianco's homemade beef patty served in a toasted brioche with melted cheese, sautéed potatoes, salad and a side of BBQ sauce

BIANCO'S CHILLI CHEESE BEEF BURGER    € 12.95



220 grms - homemade beef patty infused with cajun spices topped with caramelized onions, green jalapenos and mature cheddar cheese, with a side of bianco's own chilli paste and served with sautéed potatoes and salad

BIANCO'S TRUFFLE BURGER   € 12.95

220 grms - homemade beef patty, pickles, gherkins, truffle sauté mushrooms and smoked cheese, with a side of truffle mayonnaise served with sautéed potatoes and salad

BIANCO'S SMOKEY PANCETTA BURGER   € 12.95

220 grms - homemade beef patty topped with local smoked pancetta, caramelized shallots, mature cheddar cheese and a side of roasted garlic aioli, sautéed potatoes and salad

VEGGIE BURGER    € 13.50

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

BIANCOS DOUBLE DELUXE BURGER    € 16.95

2 homemade beef patty of 220 grms each, topped with mushrooms, pancetta, onions, fried egg and mozzarella cheese, served with sautéed potatoes, salad and a side of chefs special sauce

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MAIN COURSE

bianco's

POACHED CHICKEN ROULADE

€ 17.95

Fresh chicken breast, filled with Italian sausage, cream cheese, glazed with red peppercorn and served with a fresh rosemary cream sauce

VEAL MILANESE

€ 17.95

Lightly cooked in bread crumbs shallow fried in olive oil, dressed with rucola leaves and lemon

SEASONAL FISH

€ 18.95

Baked with garlic, white wine, cherry tomatoes and fresh herbs

BAKED HERB CRUSTED SALMON

€ 19.95

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

FRESH ABERDEEN ANGUS RIBEYE

300 GRAMS € 23.95

400 GRAMS € 27.95

Plain char grilled to your temperature request, accompanied with seasonal vegetables and baked potatoes

**(MAIN COURSES ABOVE ARE SERVED WITH
ROAST POTATOES AND SEASONAL VEGETABLES)**

CHEF'S RECOMMENDATION, IS NOT TO COOK MORE THE MEDIUM
KINDLY ALLOW A COOKING TIME OF AT LEAST 45 MINS FOR
A WELL DONE COOK

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SIDE ORDERS

bianco's

MARINATED OLIVES	€ 2.50
ROAST POTATOES WITH ROSEMARY AND THYME	€ 2.90
SAUTÈED POTATOES	€ 2.90
SIDE SALAD	€ 2.90
TOSSED SEASONAL FRESH VEGETABLES	€ 3.50
SWEET POTATO FRIES	€ 4.00

SIDE SAUCES

bianco's

PEPPERED SAUCE 	€ 2.50
MUSHROOM SAUCE 	€ 2.50
MUSHROOM & TRUFFLE SAUCE 	€ 2.50
GORGONZOLA SAUCE 	€ 2.50
PEPPER AND ARTICHOKE SAUCE 	€ 2.50

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BEVERAGES

bianco's

Soft drinks

Pepsi	€ 2.00
Diet Pepsi	€ 2.00
7 UP	€ 2.00
Diet 7 UP	€ 2.00
Kinnie	€ 2.00
Diet Kinnie	€ 2.00
Mirinda	€ 2.00
Ice tea (Peach / Lemon)	€ 2.00
Hildon still small	€ 1.70
Hildon still large	€ 3.50
Hildon Sparkling small	€ 1.85
Hildon Sparkling large	€ 3.50

Juices

Orange	€ 1.80
Pineapple	€ 1.80
Apple	€ 1.80
Cranberry	€ 1.80
Peach	€ 1.80
Tomato juice	€ 1.80

Wine by the Glass

Local Wine	€ 3.25
Foreign Wine	€ 4.25

Local Beers

	Half Pint	Pint
Cisk	€ 2.50	€ 5.00
Cisk Excel	€ 2.60	€ 5.20
Cisk Chill	€ 2.60	€ 5.20
Hopleaf	€ 2.50	€ 5.00

Foreign Beers / Ciders

Budweiser	€ 2.50
Corona	€ 3.00
Peroni	€ 3.00
Heineken	€ 2.50
Guinness	€ 4.00
Bulmers	€ 3.80
Strongbow	€ 3.00

Coffees

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



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 Flavoured**

€ 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. A different way to enjoy cider. Cider lovers will find this to be 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.



