



bianco'sTM

SET MENU 2018/19

St. George's Road, St. Julians

T. +356 21 359 865 E. info@biancos.info / reservations@biancos.info



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 an 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

Served in a thick creamy blue cheese sauce, topped with walnuts and grana shavings

Dessert

CHOCOLATE FUDGE CAKE

€17.00 per person

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

bianco'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 on coming until all plates are finished

Dessert

CHOCOLATE FUDGE CAKE

€17.00 per person

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

bianco's

LES CHIEF

Starters

ANTIPASTO TO SHARE

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

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

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

(All of the above are served with seasonal vegetables and baked potatoes)

Dessert

CHOCOLATE FUDGE CAKE  **BANOFFEE PIE**

€25.00 per person

Menu valid from Monday to Sunday lunch and dinner

bianco's





BLANCO

Starters

ANTIPASTO TO SHARE

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

Main Course

CHICKEN PARMIGIANA

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

- OR -

OVEN BAKED SEABASS

Cooked in white wine, garlic, & cherry tomatoes

- OR -

PORK BELLY

12hr Slow cooked tender Pork Belly in a beer and sweet paprika sauce

(All of the above are served with seasonal vegetables and baked potatoes)

- OR -

RISOTTO PORCINI V

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

Dessert

CHOCOLATE FUDGE CAKE OR **BANOFFEE PIE**

€25.00 per person

Menu valid from Monday to Sunday lunch and dinner

bianco's

ROUGE

Starters

ANTIPASTO TO SHARE

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

Main Course

TAGLIATA 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

(both of the above are served with seasonal vegetables and baked potatoes)

- OR -

BAKED PARMIGIANA

Layers of Aubergines, fresh tomatoes, basil and Grated cheese

Dessert

CHOCOLATE FUDGE CAKE *OR* **BANOFFEE PIE**

€25.00 per person

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

Menu valid from Monday to Sunday lunch and dinner

bianco's





TRÈS *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

TAGLIATA 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

(both of the above are served with seasonal vegetables and baked potatoes)

- OR -

BAKED PARMIGIANA V

Layers of Aubergines, fresh tomatoes, basil and Grated cheese

Dessert

CHOCOLATE FUDGE CAKE *OR* BANOFFEE PIE

€28.00 per person

Menu valid from Monday to Sunday lunch and dinner

bianco's

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 Parma ham, topped with Grana shavings and drizzled with a Herbal oil

Main Course

DUCK BREAST

Pan fried Duck breast with a sweet forest fruit jus

- OR -

FRESH ABERDEEN ANGUS RIBEYE

300grms, plain char grilled to your temperature request

- OR -

CALAMARI PICCANTE

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

** Served with seasonal vegetables and baked potatoes*

- OR -

GRILLED HALOUMI SALAD V

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

Dessert

CHOCOLATE FUDGE CAKE OR **BANOFFEE PIE**

€30.00 per person

Menu valid from Monday to Sunday lunch and dinner

bianco's





FINGER FOOD

1. Trio of Dips served with Maltese Crackers and Grissini
2. Assortment of Canapes
3. Blue Cheese and Walnuts Tartlets
4. Salmon Chives and Cream Cheese Roulade
5. Mixed Sushi
6. Chicken Cesaer Wraps
7. Mini Bruschetta bites
8. Tramezzini(Layered Sandwiches) with Sundried tomatoes and Spinach
9. Breaded Prawns with a Sweet Chili Sauce
10. Club Grub style Mini Burgers
11. Vegetable Springrolls with a Soya Sauce
- 12.Homemade Arancini
- 13.Chicken Satay with a peanut butter Sauce
14. Sundried tomato savory croissants
15. Risotto with Porcini and Asparagus topped with Grana Flakes
- 16 Spicy pork vol-au-vants
17. Focaccia with Rosemary, Rock Salt and Olive Oil
18. Mozzarella Sticks with a Mango Salsa
19. Duck wraps served with Cabbage and Hoisin Sauce
20. Chicken & Mango chutney tartlets
21. Chocolate Brownies
22. Panna Cotta
23. Dipped Fruit in Belgian Dark Chocolate
24. Mqarret drizzled with Honey

Choose any 10 items for €14.00 p/p

Choose any 12 items for €16.00 p/p

Choose any 14 items for €18.00 p/p

Choose any 16 items for €20.00 p/p

Choose any 18 items for €22.00 p/p

bianco's

BEVERAGES *PACKAGES*

Maltese Beverage Package

LOCAL WINE MALTESE L.G.T. (MARSOVIN)

CABERNET SAUVIGNON LA TORRE

SAUVIGNON BLANC LA TORRE

€10.00 pp

Gozitan Beverage Package

LOCAL WINE GOZO D.O.C. (MARSOVIN)

ULYSSES CHENIN BLANC, CHARDONNAY, GOZO

ULYSSES SHIRAZ, GOZO

ODYSSEY GRENACHE, SHIRAZ ROSE, GOZO

€13.00 pp

Foreign Beverage Package

SOUTH AFRICAN (STELLENBOSCH)

CHENIN BLANC SIMONSIG

CABERNET SAUVIGNON-SHIRAZ SIMONSIG

PINOTAGE ROSE WESTERN CAPE

€16.00 pp

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

Open Bar Package

**A SELECTION OF SPIRITS, FREE FLOWING WINES, BEERS, SOFT DRINKS
JUICES & WATER**

3 hr Duration €20.00

4 hr Duration €30.00

5 hr Duration €40.00

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

bianco's

