



**bianco's**

SET MENU 2017/18

## 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**





## SET MENU A

### Starters

#### **SAUTÉED MUSHROOMS**

*In garlic, wine and fresh rosemary.*

- OR -

#### **CHEESY GARLIC BREAD**

*Toasted local bread with melted garlic butter & mozzarella cheese.*

### Main Course

#### **TAGLIATELLE PRAWNS**

*Pan fried prawns with curry in a tomato sauce, a dash of cream topped with baby spinach.*

- OR -

#### **BALSAMIC CHICKEN SALAD**

*Pan fried chicken breast in balsamic vinegar, fresh orange juice, extra virgin olive oil and a touch of honey, served on mixed leaves & cherry tomatoes.*

- OR -

#### **BIANCO'S CLASSIC HOMEMADE BEEF BURGER**

*220 grms of pure beef burger topped with melted mature cheddar cheese, fries in a brioche bun, fries & side salad.*

- OR -

#### **PIZZA MARGHERITA**

*(with an added 2 toppings of yours choice)*

### Dessert

#### **CHOCOLATE FUDGE CAKE**

-----  
**€17 per person**

**bianco's**

Menu available Monday to Thursday  
excluding feasts & Public Holidays

# SET MENU B

## Starters

### FOCACCIA CLASSIC <sup>(V)</sup>

*Our own pizza dough baked with Rosemary, rocksalt, extravirgin olive oil and Parsley (to share).*

- & -

### FRESH TOMATO AND BASIL BRUSCHETTA <sup>(V)</sup>

*Mixed chopped tomatoes, garlic, fresh basil and balsamic vinegar on toasted bread.*

## Main Course

*3 types of pasta to share*

### TAGLIATELLE AL PESTO <sup>(V)</sup>

*Our own home made fresh Pesto sauce, topped with Rucola and Grana shavings*

- & -

### PENNE MALTESE

*Maltese sausage, capers, sundried tomatoes, pickled onions and goats cheese cooked in our own tomato sauce.*

- & -

### TAGLIATELLE CAJUN CHICKEN

*Marinated chicken breast, honey, cajun spice, orange juice, extra virgin olive oil and parsley, with mixed coloured peppers and onions.*

- OR -

### PIZZA MARGHERITA

*(with an added 2 toppings of yours choice)*

## Dessert

**CHOCOLATE FUDGE CAKE <sup>OR</sup> ICE CREAM**

**€20.00 per person**

**bianco's**

*Menu available Monday to Thursday  
excluding feasts & Public Holidays*





## SET MENU C

### Starters

#### BRUSCHETTA

*Toasted Maltese bread topped with a classic tomato salsa*

- & -

#### TRIO OF DIPS

*Choice of 3 dips, bigilla, tuna, blue cheese & spinach & artichoke dip. (to share)*

### Main Course

#### OVEN BAKED SEA BREAM

*Oven baked Sea Bream with cherry tomatoes & coriander, served with a side salad, baked potatoes with rosemary & thyme. & lemon wedge*

- OR -

#### TAGLIATA DI MANZO

*Herb rubbed, grilled, served with cherry tomatoes, rucola leaves, parmesan shaving & extra virgin olive oil, accompanied with seasonal vegetables & baked potatoes with rosemary & thyme.*

- OR -

#### OVEN BAKED CHICKEN BREAST

*Stuffed with spinach, mushrooms & sundried tomatoes, finished with a whole grain mustard sauce, served with seasonal vegetables & baked potatoes with rosemary & thyme.*

- OR -

#### BABY SPINACH, MANDARIN & SESAME SEEDS SALAD <sup>(V)</sup>

*Baby spinach tossed with cherry tomatoes, diced coloured peppers, spring onions, cucumbers, mandarin & sesame seeds, topped with a Herb oil*

### Dessert

CHOCOLATE FUDGE CAKE <sup>OR</sup> LIMONCELLO CHEESECAKE

-----  
**€24.00 per person**

**bianco's**

## SET MENU D

### SMOKED SALMON & DILL BRUSCHETTA <sup>(TO SHARE)</sup>

*Cream cheese, smoked salmon and fresh Dill on toasted bread*

#### Starters

### OVEN BAKED MUSHROOMS

*Filled with pesto & garlic, topped with peppered maltese goats cheese*

- OR -

### FRESH SOUP OF THE DAY

#### Main Course

### BAKED SALMON

*Fresh Baked Salmon with an anchovy, capers & black olive tapenade served with vegetables & baked potatoes with rosemary & thyme.*

- & -

### STUFFED CHICKEN BREAST

*Chicken breast stuffed with spinach, gorgonzola cheese & bacon topped with a garlic & white wine cream sauce served with vegetables & baked potatoes with rosemary & thyme.*

- & -

### ROASTED PORK BELLY

*Slow roasted pork belly, cooked in paprika & cider served with vegetables & baked potatoes with rosemary & thyme.*

- OR -

### FETA CHEESE & AVOCADO SALAD <sup>(V)</sup>

*Feta Cheese, Avocados, tossed with diced coloured peppers, spring onions, cucumbers and mixed leaves topped with a Honey & lime dressing*

#### Dessert

### CHOCOLATE FUDGE CAKE <sup>OR</sup> LEMONCELLO CHEESECAKE

-----  
**€30.00 per person**

**bianco's**





## SET MENU E

### Starters

#### CAPRESE SALAD <sup>(V)</sup>

*Thinly sliced tomatoes and fresh mozzarella, garnished with Rucola, fresh basil balsamic reduction & Herbal oil (to share)*

- & -

#### PARSNIP & HONEY SOUP <sup>(V)</sup>

### Intermediate

#### GARGANELLI BEEF

*Beef strips cooked in truffle oil with onions, garlic, sundried tomatoes, mushrooms, parsley & cream sauce*

- OR -

#### GNOCCHI WITH PISTACHIO & PESTO

*Our own home made fresh Pesto sauce, crushed pistachios topped with Rucola & Grana shavings*

### Main Course

#### FILLET OF SALMON

*Herb crusted baked fillet of salmon, with lemon, olive & rucola salad and a side of beetroot & horseradish cream*

- OR -

#### TAGLIATA DI MANZO

*Beef tagliata cooked to your liking, sliced and topped with cherry tomatoes. Rucola and grated Grana Cheese*

- OR -

#### CHICKEN MILLEFOGLIE

*Panfried chicken breast sliced and topped with grilled vegetables, bufala mozzarella, fresh basil and herbal oil*

- OR -

#### CASHEW NUT & AVOCADO SALAD <sup>(V)</sup>

*Mixed leaves tossed with diced coloured peppers, cucumbers, spring onions, roasted cashew nuts and Avocado, topped with herbal oil*

### Dessert

#### CHOCOLATE FUDGE CAKE <sup>OR</sup> LEMONCELLO CHEESECAKE

-----  
**€38.00 per person**

**bianco's**

## TRADITIONAL MALTESE MEAL (FENKATA)

### Starters

#### MALTESE PLATTER (TO SHARE)

*Local goats cheese, sundried tomatoes, maltese sausage, bigilla and marinated olives served with Maltese bread and water biscuits (To share)*

### Intermediate

#### SPAGHETTI RABBIT

*Slow cooked rabbit in our own sauce, herbs, carrots, onions and peas*

### Main Course

#### FRIED RABBIT

*Shallow fried local rabbit, served in wine and gravy, vegetables & potatoes*

### Dessert

ICE CREAM OR CHOCOLATE FUDGE CAKE

-----  
**€27.00 per person**

**bianco's**







**bianco's**<sup>TM</sup>

WE ARE NOW OPEN  
**ALL DAY**  
from noon till late

For reservations or to order your meals in advance  
call **2135 9865** or send an email on [info@biancos.info](mailto:info@biancos.info)


[www.biancos.info](http://www.biancos.info)



biancosmalta



biancosmalta

 **tripadvisor**<sup>®</sup>



# FINGER FOOD MENU

1. Trio of dips
2. Assorted canapés
3. Mozzarella & Cherry tomatoes skewers drizzled with herbal oil
4. Chicken caesar wraps
5. Duck wraps with Hoisin sauce
6. Assortment of open sandwiches
7. Parma ham & Melon skewers
8. BLT caprese sliders with puff pastry
9. Bridge rolls filled with tuna or cream cheese
10. Quiche Lorraine
11. Mushrooms filled with tomatoes & mozzarella, topped with bread crumbs
12. Chicken satay with peanut butter sauce
13. Curried prawns with mango sauce
14. Spicy chicken wings served with a blue cheese dip
15. Deep fried calamari rings served with an Aioli sauce
16. Vegetable spring rolls served with sweet chilli sauce
17. Homemade arancini filled with mozzarella
18. Bianco's pizza slice
19. Risotto with porcini & asparagus, topped with parmesan flakes
20. Ravioli filled with spinach & ricotta, with a tomato & basil sauce
21. Mini homemade cheese burgers with caramelised onions
22. Prawns wrapped in bacon, with an aioli dip
23. Profiteroles smothered in a rich chocolate sauce

-----

*Choose any 10 items for €12.00 per person*

*Choose any 12 items for €14.00 per person*

*Choose any 14 items for €16.00 per person*

*Minimum party 15 people*

**bianco's**