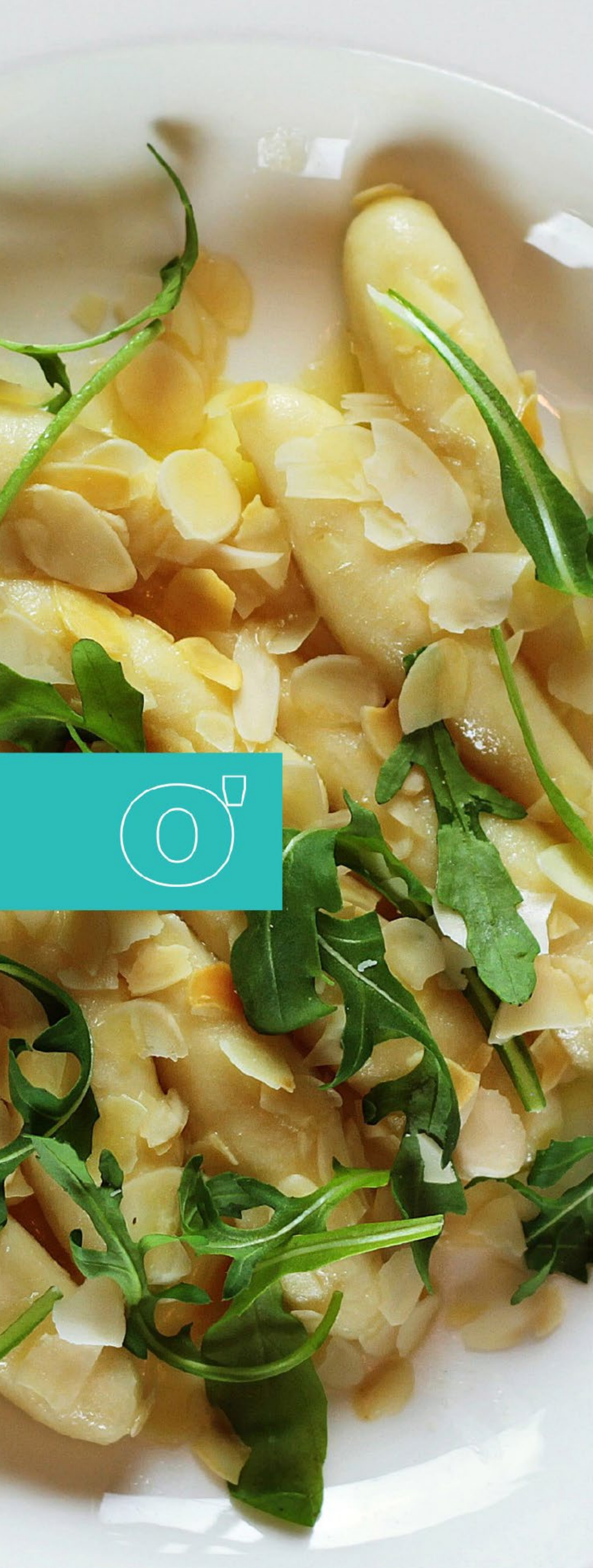


# bianco's™

SET MENU 2020 / 2021





# 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 and 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 v

*Gnocchi di patate, served in a thick creamy blue cheese sauce*

## 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 CHEF

## 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 V

*(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 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**



# 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

*24hr 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**

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

*Menu valid from Monday to Sunday lunch and dinner*

**blanco'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**





# TRÉS 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*

*(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*

- OR -

### **LAMB SHANKS**

*Braised Lamb Shanks served with Mash Potato and a red wine sauce*

## Dessert

**CHOCOLATE FUDGE CAKE OR BANOFFEE PIE**

-----  
**€28.00 per person**

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

*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

### 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*

- OR -

### GRILLED HALOUMI SALAD V

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

*\* Served with seasonal vegetables and baked potatoes*

## Dessert

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

**€30.00 per person**

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

*Menu valid from Monday to Sunday lunch and dinner*

**blanco's**





The background is a solid teal color with a pattern of thin, white, wavy lines that create a sense of movement and depth. The lines are more densely packed on the left side and become sparser towards the right.

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