



bianco'sTM

SET MENU 2021 / 2022



bianco's classic

bianco's classic

Starters

Soup of the Day

-or-

Cheesy Garlic Bread

Toasted local bread with melted garlic butter & mozzarella cheese.

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Main Course

Pizza Margherita

With 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

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

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Dessert

Chocolate Fudge Cake

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€**17** per person

* Kindly inform a member of our team about any allergies

This Menu is valid from Monday to Thursday lunch and dinner or Friday & Saturday lunch - Excluding public holidays and their eve'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 coming until all plates are finished.

Dessert

Chocolate Fudge Cake

€17 per person

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



les chef

les chef

Starters

Antipasto to Share

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

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 main course items are served with seasonal vegetables and baked potatoes)

Dessert

Chocolate Fudge Cake -or- Banoffee Pie

€ **25** per person

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

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Menu valid from Monday to Sunday lunch and dinner.

V Vegetarian



blanco

blanco

Starters

Antipasto to Share

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

Main Course

Chicken Parmigiana

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

-or-

Oven Baked SeaBass

Cooked in garlic, cherry tomatoes, white wine.

-or-

Pork Belly

24hr Slow cooked tender Pork Belly in a beer and sweet paprika sauce

-or-

Risotto Porcini V

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

(All main course items are served with seasonal vegetables and baked potatoes)

Dessert

Chocolate Fudge Cake -or- Banoffee Pie

€**25** per person

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V Vegetarian



rouge

rouge

Starters

Antipasto to Share

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

Main Course

Tagliate 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

-or-

Baked Parmigiana v

Layers of Aubergines, fresh tomatoes, basil and Grated cheese

(All main course items are served with seasonal vegetables and baked potatoes)

Dessert

Chocolate Fudge Cake -or- Banoffee Pie

€25 per person

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

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v Vegetarian



trés chic

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

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Main Course

Tagliate 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

-or-

Baked Parmigiana v

Layers of Aubergines, fresh tomatoes, basil and Grated cheese

(All main course items are served with seasonal vegetables and baked potatoes)

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Dessert

Chocolate Fudge Cake -or- Banoffee Pie

€ **28** per person

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

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v Vegetarian



trés chic

trés chic

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 Prama 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 you temperature request.

-or-

Calamari Piccante*

Cooked in fresh tomatoes, sweet chilli, 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** per person

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V Vegetarian



beverages

Maltese Beverage Package

Local Wine Maltese L.G.T. (Marsovin)
Cabernet Sauvignon La Torre
Sauvignon Blanc La Torre

€10 per person

Gozitan Beverage Package

Local Wine Gozo D.O.C. (Marsovin)
Ulysses Chenin Blanc, Chardonnay, Gozo
Ulysses Shiraz, Gozo
Odyssey Grenache, Shiraz Rose, Gozo

€13 per person

Foreign Beverage Package

South African (Stellenbosch)
Chenin Blanc Simonsig
Cabernet Sauvignon-Shiraz Simonsig
Pinotage Rose Western Cape

€16 per person

Open Bar Package

A Selection of Spirits
Free Flowing Wines
Beers, Soft Drinks
Juice & Water

3hr Duration - €20 per person

4hr Duration - €30 per person

5hr Duration - €40 per person

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

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



bianco's™

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