

LET US FEED YOUR TABLE

Menu della Casa

Experience Mister Bianco with 5 courses chef's selection

85pp

Requires the whole table to participate, please notify us of any dietary requirements

ANTIPASTI

Shucked **Oyster**, limoncello dressing 4.5pp

Ascolana **olives**, crumbed olives stuffed with veal 8

Arancino cauliflower + cacio e pepe 5 pp

San Daniele **prosciutto**, grissini + giardiniera 18

“Money bag” **burrata**, pear, spiced walnuts + balsamic 18

Beetroot marinated **salmon**, orange mayonnaise + red grapes 19

Calamari fritti, slow cooked fregola, tomato + capers 18

PASTA

Spaghettoni, prawn, mussels + acqua pazza 33

Ricotta **gnocchi**, Yarra valley mushroom “cappuccino” 33

Pappardelle, braised veal osso buco bolognese 33

Cavatelli, slow cooked rabbit, currants + pinenuts 34

SECONDI

“Humpty Doo” **Barramundi**, zucchini salad + acqua pazza 41

Braised **beef cheek**, carrot puree + blood plum 38

Roasted free range **duck breast**, onion “marmellata” + pinemushroom 42

Eye fillet, roasted pumpkin + pea salsa verde 43

CONTORNI

Sicilian **caponata** 11

Grilled **broccoli**, lemon oil + pumpkin seeds 11

Baby cos, kohlrabi + orange vinaigrette 11

Fries + herb salt 11

DOLCE

Mango tartare, coconut parfait, mango + ginger granita 17

Our traditional **tiramisu** ‘alla pentola’ 17

Chocolate, hazelnut **rocher** + white chocolate stracciatella 18

Cannolo, sweet ricotta, pistachio, dark chocolate + candied orange 8 pp

Doughnuts, pineapple compote, pineapple sorbet 17

Ask your waiter for our gelati + sorbet selection

FORMAGGI

Gorgonzola piccante cow's veined Italian blue cheese 16

Taleggio semi-soft cow's milk cheese 12

Pecorino Sardo firm sheep's milk cheese 17

All our cheeses are 60gr served with seasonal condiments + fruit bread.

Ask your waiter for wine recommendations.

Handmade gluten-free pasta option available with any pasta option