

## Snacks

- natural **oysters** + limoncello granita 4.5pp (gf, nf, df)
- fried **zucchini flowers** filled with ricotta + basil, black garlic 8pp (v, gf)
- tomato, basil + smoked scamorza rice **croquettes** 5pp (v, nf)
- ascolana olives**, filled with veal, crumbed + fried 11
- meatballs 'polpettini' fritte**, tomato agro dolce 11 (nf)
- octopus** + potatoes, green chilli 13 (df, nf, gf)

## Entree

- burrata** 'money bag' mozzarella, sliced pear + mint, olive liquorice 19 (v, gf)
- fried, **spiced calamari** 'sicilian lifeguard style', tomato, fregola, pine nuts + raisins 20
- pan-seared **scallops**, sauce nero, black caviar + black crackers 21 (gf, nf)
- wagyu tartare**, pickled beetroot, mustard vinaigrette + balsamic crisps 21 (nf)

## SHARING - TAVOLA MENU

*For the whole table to share and enjoy*

**Stuzzichini** – oysters, marinated olives, burrata, tomato croquettes

**Pasta** – agnolotti + gnocchi

**Main** – barramundi + eye fillet

**Dessert** – donuts, cannoli, selection of gelati

**two courses...58pp - three courses...68pp - four courses...78pp**

## Our handmade pastas

- squid ink **spaghettoni**, clams, prawns + tomato 35 (nf, df)
- prawn + blue eye **tortellini**, crayfish bisque 35 (nf)
- ricotta **gnocchi**, slow cooked duck ragu + sage 35 (gf, nf)
- agnolotti del plin** al cacio e pepe + stracciatella 34 (v, nf)

## Main course

- Humpty Doo Barramundi fillet, roasted cherry tomato + fennel, aqua pazza 39 (gf,df, nf)  
"to provide every Australian with the opportunity to eat Australian Barramundi everyday"
- braised **beef cheeks**, pickled radicchio, baby spinach, macaroni + cheese 38 (nf)
- roasted **duck breast**, watercress, cherries, potato nest + honey agro dolce 39 (gf)
- black angus eye fillet** (220gr) baby beetroots, beef crackle, red wine jus 41 (gf)

## Sides

- cos lettuce**, cucumber, green olive, apple cider dressing 9 (vg)
- broccolini**, lemon yoghurt 10 (v, gf)
- french fries** 8 (vg)
- summer tomatoes**, basil, chilli oil + ricotta salata 11 (v, gf)

## What's on at Mister Bianco overleaf

Whilst we endeavour to accommodate any dietary requirement, we cannot 100 per cent guarantee a transference of allergens in regards to specific dietary requirements in our restaurant, for more specific information regarding menu items please see the manager

## Mister Bianco

*A southern Italian inspired menu that reflects the heritage of owner Joseph Vargetto. Named after a town at the base of Mt. Etna in Sicily.*

### What's on at Mister Bianco?

'Lunch a lot' lunch special

Thursdays + Fridays

2 Course..... 39

3 Courses.... 49

Or

300g Gippsland scotch fillet, red wine sauce + fries **44**

*Both include a glass of wine or beer on tap + coffee/tea*

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Did you know about our other restaurant?

### MASSI

Lunch - Monday to Friday

Dinner - Tuesday to Saturday

A. 445 Little Collins, Melbourne

T. +61 3 9670 5347

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Are you planning a soiree for that special occasion or corporate event?

Mister Bianco can offer a range of different packages tailored to your needs.

T. +61 3 9853 6929

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