

Antipasti

oysters + limoncello granita 4.5pp (gf, nf, df)

ascolana olives, filled with veal, crumbed + fried 12

fried **zucchini flowers** filled with ricotta + pesto trapanese 8pp (v, gf)

tomato, basil + smoked scamorza **arancini** 5pp (v, nf)

San Daniele prosciutto , house pickles + grissini 19 (nf)

impanate siciliane of roasted pumpkin, cauliflower, raisins + pinenuts 6pp (v)

Primi

burrata 'money bag' mozzarella, sliced pear + mint, olive liquorice 19 (v, gf)

olive oil poached **calamari + octopus** salad, avocado, + basil seeds 20 (gf, nf)

pan-seared **scallops**, sauce nero, black caviar + black crackers 21 (gf, nf)

wagyu tartare, polenta chips + carbonara smoked sauce 22 (nf)

SHARING - TAVOLA MENU

For the whole table to share and enjoy

antipastini– oysters, marinated olives, burrata, arancini

Pasta – agnolotti + gnocchi

Main – barramundi + eye fillet

Dessert – tira mi su, cannoli, selection of gelati

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

Pasta & Risotto

squid ink **spaghettini**, mussels, prawns + tomato 31 (nf, df)

risotto of king crab , corn + crustacean brodetto 29 (nf, gf)

buffalo ricotta **gnocchi**, slow cooked duck ragu + sage 30 (gf, nf)

agnolotti del plin al cacio e pepe 28 (v, nf)

Secondi

Humpty Doo **barramundi** fillet, fig agro dolce, fennel + crispy celeriac chips 39 (gf, df, nf)

"to provide every Australian with the opportunity to eat Australian Barramundi everyday"

braised **beef cheeks**, baby spinach leaves, pickled radicchio, maccheroni + cheese 38 (nf)

roasted **duck breast**, cherries, potato nest + spice sauce 39 (gf)

black angus **eye fillet** (220gr) baby beetroots, beef crackle, red wine jus 41 (gf)

Contorni

iceberg salad, fennel, orange + cider dressing 10 (vg, gf)

brussel sprouts + peas 10 (v, gf)

french **fries** 8 (vg)

tomatoes + cucumber salad, basil, chilli oil 11 (v, gf)

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

What's on at Mister Bianco?

We Are Open Sunday Lunch and Dinner

Sicilian Sunday Feast or consider your next function

Antipastini, Roast with trimmings & Dolce

\$59 pp (ala carte also available)

'Lunch a lot' lunch special

Thursdays + Fridays 2 Courses..... 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

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

Functions At Mister Binaco

Are you planning a special event we can tailor something for you family occasion or corporate event?

Mister Bianco can offer a range of different packages tailored to your needs. Ask for a look at the private rooms and Function Handbook

T. +61 3 9853 6929

E. functions@misterbianco.com.au



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