

## Antipastini

oysters + shallot prosecco vinaigrette 4.5pp (gf, nf, df)

tuna crudo, chilli, mint + blood orange ice cube 11 (gf, nf, df)

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

baccala + potato croquettes, salmoriglio sauce 6pp (df, nf)

arancini carbonara, guanciale.+ pecorino 5pp (nf)

impanate siciliane, mozzarella, tomato + oregano 'pizzaiola' 7pp (v, nf)

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

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

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

pan-seared scallops, sauce nero, black caviar + black rice crackers 20 (gf, nf)

egg yolk raviolino 'San Domenico', buttered sage broccoletti 21 (nf, v)

## SHARING - TAVOLA MENU

*For the whole table to share and enjoy*

Antipastini– oysters, marinated olives, burrata, arancini

Pasta – agnolotti + risotto

Main – barramundi + eye fillet

Dessert – tiramisu, cannoli, selection of gelati

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

## Pasta & Risotto

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

risotto of porcini, chestnut, crispy kale + venison bresaola 32 (gf)

buffalo ricotta gnocchi, slow cooked duck ragu + sage 31 (gf, nf)

agnolotti del plin, truffle cacio e pepe 35 (v)

## Secondi

Humpty Doo barramundi fillet, celeriac + green apple, purple potato chips 39 (gf, nf)

braised beef cheeks, spinach leaves, pickled radicchio + parmesan maccheroni 38 (nf)

free range duck breast, red cabbage coleslaw, black berries + spice sauce 39 (nf, gf)

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

## Contorni

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

brussel sprouts + peas 10 (v, gf, nf)

french fries 8 (vg)

roasted pumpkin with ginger + turmeric yoghurt 10 (v, gf)

*Whilst we endeavour to accommodate any dietary requirement, we cannot 100 percent 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 two courses..... 39 or three courses.... 49

Or

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

*Both include a glass of wine or beer + 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

Are you planning a special event? We can tailor something for your 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

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/misterbiancokew