

To share

natural **oysters** + limoncello granita 4.5pp

fried **zucchini flowers** filled with ricotta + basil, orange mayonaise 8pp (v)

il vero **arancino** siciliano 5pp

ascolana olives, filled with veal, crumbed + fried 11

meatballs 'polpettini' fritte, tomato agro dolce 11

octopus + potatoes, green chilli + crostini 8pp

Entree

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

fried, **spiced calamari** 'sicilian lifeguard style', tomato, fregola, pine nuts + raisins 20

pan-seared **scallops**, sauce nero, black caviar + black crackers 21

wagyu tartare, pickled beetroot, mustard vinaigrette + balsamic crisps 21

SHARING - TAVOLA MENU

For the whole table to share and enjoy

Stuzzichini – oysters, marinated olives, burrata, arancino siciliano

Pasta – agnolotti + gnocchi

Main – snapper + eye fillet

Dessert – donuts, tiramisu, selection of gelati

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

Our handmade pastas

squid ink **spaghettoni**, clams, prawn, garlic +olive oil 35

prawn + blue eye **tortellini**, crayfish bisque 35

ricotta **gnocchi**, slow cooked duck ragu + sage 35

agnolotti del plin al cacio e pepe, truffled pecorino 34 (v)

Main course

panfried **snapper** fillet, roasted cherry tomato + fennel, aqua pazza 39

braised **beef cheeks**, pickled radicchio, baby spinach, creamed spatzle 38

roasted **duck breast**, watercress, cherries, honey agro dolce 39

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

Sides

cos lettuce, cucumber, tomato, olive, salad 9 (vg)

tossed **broccolini**, lemon yoghurt 10 (v)

french **fries** 8 (vg)

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 & also Joseph's fond memory of Italian washing powder his mother used to use.

What's on at Mister Bianco?

'Lunch a lot' lunch special

Thursdays + Fridays

2 Course..... 30

3 Courses.... 38

Or

300g Gippsland scotch fillet, red wine sauce + bottomless fries 40

Both include a glass of wine or beer on tap.

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 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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