

To share

natural **oysters** + limoncello granita 4.5pp

la chianina **bresaola**, clementine agro-dolce, herb + garlic crostini 16

fried **zucchini flowers** filled with ricotta + lemon, romesco 8pp (v)

il vero **arancino** siciliano 5pp

**ascolana olives**, filled with veal, crumbed + fried 11

**meatballs 'polpettini'**, tomato chilli agro dolce 11

**tuna crudo** 'alla zingara' with cucumber, tomato, avocado puree 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 + casarecce

**Main** – (chef selection)

**Dessert** – donuts, tiramisu, hazelnut + chocolate tartufo

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

Our handmade pastas

squid ink **linguine**, vongole, cherry tomato + chilli sauce, grated bottarga 34

**casarecce** 'sicilian macaroni', green asparagus + pesto trapanese 32 (v)

prawn **tortellini**, crab bisque + saffron rouille 35

hand-rolled ricotta **gnocchi** with lamb ragu + broad beans 32

**spinach + pea agnolotti**, spring green salsa verde + truffled pecorino 34 (v)

Main course

grilled Bermagui **swordfish**, heirloom tomatoes, crispy vine leaves, green olives 39

braised sherry **wagyu beef cheeks**, heirloom cauliflower, kohlrabi, beef crackle 38

crumbed **veal cutlet**, black garlic, zucchini salad + porcini dressing 41

free range **duck breast**, blood orange puree, raisin 'impanata', sauce dolce forte 39

riverina **black angus eye fillet** (220gr) kipfler, rosemary, caramelised onions, raisins + red wine jus 41

Sides

**Cos lettuce**, cucumber, radish, lemon, olive oil 9 (vg)

**roasted broccoli**, grapes + 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.*

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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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