

# Bianco

ITALIAN CUISINE & BAR

Welcome to Bianco where we celebrate fresh local produce, authentic Italian flavours and coastal elegance. Enjoy a menu made to share, paired with premium wines and signature drinks, all served with impeccable hospitality - your moment to step into Italy away from Italy.

## APPETISERS

<b>Olive Miste</b> Mixed Ligurian and Sicilian olives served warm or cold	\$14
<b>Bread &amp; Butter (4)</b> Housemade sourdough bread served with cultured butter	\$13
<b>Anchovies</b> Salted brown or white marinated anchovies with caperberries	\$15
<b>Cacio e Prosciutto (2)</b> Italian fried cheese with prosciutto and a drizzle of honey	\$18
<b>Arancini (4)</b> Fried Risotto with tomato & mozzarella flavour	\$21
<b>Olive Ascolane (8)</b> Crispy fried stuffed olives with spicy salami	\$18
<b>Cured Meats</b> Selection of squid-ink salami and prosciutto	\$19

## ENTRÉE

<b>Pane Bianco</b> Truffle base, cheese, garlic oil, grated Grana Padano	\$21
<b>Burrata al Finocchio</b> Burrata with fennel jam, roasted hazelnuts and chargrilled sourdough	\$25
<b>Carpaccio di Manzo</b> Thinly sliced raw Wagyu MB6-7 beef, Asiago cheese, caramelised walnuts, black salt, Yuzu oil	\$27
<b>Calamari Fritti</b> Served with garlic aioli	\$25/43
<b>Gamberoni Arrostiti (4)</b> Chargrilled prawn skewers with salsa gremolata	\$27
<b>Polpette Fritte (3)</b> Venetian-style fried lamb & beef meatballs with Napoletana sauce topped with Grana Padano	\$24
<b>Patatine Fritte</b> Fries with rosemary salt and garlic aioli	\$16

## HOUSEMADE PASTA

Gluten Free Pasta + \$6

<b>Pappardelle Vegane</b> Spinach infused Pappardelle in a Napoli sauce with mixed mushrooms, capsicum, onion, confit garlic, basil	\$35
<b>Spaghetti ai Gamberi</b> Wild-caught prawns, garlic, chilli, white wine reduction	\$39
<b>Ragù di Manzo</b> Spinach infused Pappardelle in a slow-braised beef ragù with salted ricotta	\$38
<b>Gnocchi al Tartufo Nero</b> Ricotta Gnocchi in a truffled cream sauce with mushrooms	\$39
<b>Salsiccia e Taleggio</b> Short pasta in Taleggio cream sauce with house-made Italian sausage	\$37
<b>Risotto alla Pescatora</b> Prawns, calamari, fish, clams, peas & saffron	\$39

## SALADS

<b>Insalata Caprese</b> Buffalo mozzarella, tomatoes, basil and oregano	\$24
<b>Insalata di Polpo</b> Octopus, tomato, capers, onion, parsley, lemon oil, horseradish crème fraîche	\$25
<b>Rucola e Grana</b> Rocket leaves, shaved Grana Padano	\$18
<b>Insalata di Zucca e Pollo</b> Roasted pumpkin, chicken tenderloins, housemade pesto, roasted pepitas, pickled red onion, shaved Grana Padano	\$25

## KIDS

available exclusively for guests under 18 years of age

Choice of spaghetti or short pasta	
<b>Pomodoro</b>	\$16
<b>Burro e Formaggio</b>	\$16
<b>Carbonara</b>	\$18
<b>Beef Ragù</b>	\$18
Choice of Margherita or Cheese & Ham	
<b>Pizza Bambini</b>	\$18



Please inform our team of any dietary requirements or allergies. Selected dishes can be prepared gluten free; additional charges may apply. While we take great care, our kitchen handles nuts, shellfish and gluten, and menu modifications cannot always be guaranteed. Seatings are 90 minutes for groups of 1-6 guests and 2 hours for groups of 7 or more. All fish is imported.

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**PIZZA | RED BASE**    Gluten Free Pizza + \$8

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<b>The Real Marinara</b> Garlic, basil and oregano	<b>\$19</b>
<b>Margherita</b> Mozzarella and basil	<b>\$25</b>
<b>Primavera</b> Mixed mushrooms, capsicum, onion, confit garlic, basil, artichokes, rocket leaves	<b>\$27</b>
<b>Pepperoni</b> Mozzarella and pepperoni	<b>\$29</b>
<b>Napoletana</b> Mozzarella, anchovies, olives basil and capers	<b>\$27</b>
<b>Diavola</b> 🍷 Mozzarella, spicy salami, hot chorizo, red onion and chilli oil	<b>\$29</b>
<b>Capricciosa</b> Mozzarella, ham, mushrooms, olives and artichokes	<b>\$29</b>
<b>Parma</b> Buffalo mozzarella, prosciutto di Parma and basil	<b>\$33</b>
<b>Calzone Bianco</b> Folded pizza with ham, salami, ricotta and mozzarella	<b>\$28</b>
<b>'Nduja &amp; Burrata</b> 🍷 Spicy 'Nduja salami, broken burrata and basil	<b>\$35</b>

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**PIZZA | WHITE BASE**    Gluten Free Pizza + \$8

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<b>Gamberi</b> Mozzarella, prawns, semi-dried tomatoes, rocket pesto and garlic confit	<b>\$35</b>
<b>Romana</b> Mozzarella, hot salami, sausage, potatoes, red onion and rosemary	<b>\$29</b>
<b>Pancetta e Funghi</b> Goat's cheese ricotta, mixed mushrooms, pancetta, confit tomatoes, basil	<b>\$33</b>
<b>Quattro Formaggi</b> Mozzarella, Taleggio, Provolone, Asiago, caramelised walnuts	<b>\$33</b>

**Crust Dunker**    **\$7**  
Whipped Gorgonzola | Truffle Ricotta

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**MAINS**

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<b>Pollo al Forno</b> Chargrilled spatchcock, served with roasted pumpkin, broccolini and salsa verde	<b>\$39</b>
<b>Rump 300gr</b> Chargrilled Victorian grass-fed rump steak, served with a side of rocket and Grana Padano	<b>\$39</b>
<b>Rib on the Bone 400gr</b> Chargrilled Victorian grass-fed rib on the bone, served with a side of rocket and Grana Padano	<b>\$89</b>
<b>Pesce del Giorno</b> Fish of the day, served with seasonal sides	<b>\$43</b>

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**DESSERT**

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<b>Tiramisu</b> Classic mascarpone, espresso & cocoa	<b>\$17</b>
<b>Cannoli (2)</b> Ricotta-filled cannoli with pistachio +extra Cannoli	<b>\$15</b> <b>\$5</b>
<b>Affogato al Caffè</b> Vanilla gelato with a shot of espresso + Frangelico	<b>\$14</b> <b>\$7</b>
<b>Panna Cotta</b> Silky Panna Cotta with seasonal flavours	<b>\$17</b>
<b>Kataifi Camuflado</b> Crispy kataifi pastry layered with pistachio semifreddo	<b>\$18</b>

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**NON-ALCOHOLIC**

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<b>San Pellegrino Sparkling</b>	<b>\$9</b>
<b>Acqua Panna Still Mineral</b>	<b>\$9</b>
<b>Limonata   Chinotto</b>	<b>\$4</b>
<b>Soft Drink</b>	<b>\$5</b>
<b>Juices</b>	<b>\$5</b>
<b>Coffee   Tea</b>	<b>\$6</b>



Groups of 8+ from Friday to Sunday incur a 10% surcharge on à la carte menus, or may choose a Set Menu with no surcharge. A 15% surcharge applies on public holidays. Card payments incur a 1.1% surcharge (Visa, Mastercard & Amex). Takeaway boxes are 50c each.