

Stuzzichini

shucked oyster + limoncello granita 4pp (nf,gf,df)

baked oyster, arrabbiata sauce + pancetta 4.50pp (nf,df,gf)

marinated mount zero olives 7 (nf,gf,df,v)

saffron, pea + scamorza arancino + basil pesto 5pp (nf,v)

tuna alla 'zingara', avocado puree, sesame seeds 7pp (gf,df)

pork + veal meatballs 'al forno' + buffalo mozzarella 15 (3pcs) (nf)

Primi

fiore di burrata, black olive tapenade, candied pistachio + chickpea fries 21 (gf,v)

cauliflower fritters, romesco, pear + mustard relish 19 (gf,v)

sicilian style salmon gravlax, kipfler potato, caper + buttermilk 22 (gf,nf)

semolina dusted calamari, radicchio, fennel + orange, salmoriglio 22 (nf)

wagyu bresaola, celeriac remoulade, thyme roasted pear 23 (gf,nf)

SHARING - TAVOLA MENU

For the whole table tailored to...

Stuzzichini - oyster, meatballs, arancino, mount zero olives

Pasta - cavatelli, gnocchi

Main - beef cheeks, swordfish

Dessert - tiramisu, gelati, cannolo

two courses...55pp - three courses...65pp - four courses...75pp

Pasta

squid ink spaghetti, blue swimmer crab, basil, chilli + crispy soft shell crab 36 (nf)

stinging nettle cavatelli, swiss brown mushrooms, taleggio + fried leeks 33 (v,nf)

ricotta gnocchi, slow cooked goat, kale, gremolata + parmesan wafer 34 (nf,gf)

'carbonara style' ravioli, mascarpone sauce, guanciale pangrattato + egg yolk 35 (nf)

Secondi

swordfish fillet, roasted jerusalem artichokes + sorrel sauce 38 (gf,nf)

twice cooked pork belly, almond crema, tuscan kale + black garlic 38 (gf)

braised beef cheeks, creamed spatzle, pickled radicchio + beetroot chips 38 (nf)

veal cotoletta, grilled asparagus, porcini sauce + salted shiitake 41 (nf)

aged eye fillet 220gr, onion + raisin chutney, potato crisps + red wine sauce 41 (nf,df,gf)

Sides

broccoli rabi, chilli, almonds + green olive 9

french fries 8

rocket + parmesan salad with white wine vinegar 8

baby cos, tomato, cucumber, croutons + ricotta salata 9

what's on at Mister Bianco overleaf

(gf) gluten free (nf) nut free (df) dairy free (v) vegetarian (pp) per piece

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

300gr Rib Eye with bottomless fries 40

Any option will 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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