



**BIANCO**  
ITALIANO  
RISTORANTE & COCKTAILS



**STANDARD**  
SET MENU

## **1st COURSE**

**MIXED PLATTER CONSISTING OF:**

### **Roasted Mushrooms with Italian Spicy Sausage**

Mushrooms filled with spiced Italian sausage and topped with garlic breadcrumbs and parmesan cheese before roasting

### **Crunchy Focaccia with Garlic Butter**

Thin and crispy Italian bread made from wheat and semolina with fresh garlic butter and chives

### **Caprese Salad**

Chunky slices of locally grown tomatoes topped with buffalo mozzarella and fresh basil leaves

### **Garlic Prawns & Artichokes**

King prawns and diced artichoke, all baked in shellfish stock, garlic and olive oil, topped with a breadcrumb and chive crust

## **2nd COURSE**

**CHOICE OF:**

### **Chicken, Zucchini and Pancetta over Tagliatelle**

Pan-Roasted chicken with crispy pancetta, zucchini and red onion over tagliatelle in garlic cream. A Bianco original recipe

### **Spicy Garlic Prawns over Tagliatelle**

Thin ribbons of pasta, king prawns, garlic and spicy oil sautéed with cream and tomato

### **Chicken Cacciatore with Rigatoni**

Tender pieces of chicken breast sautéed with fresh tomato, onion, garlic, basil and a hint of spice

### **Pizza Pepperoni or Margarita**

Classic tomato and mozzarella pizza or add an extra topping of spicy salami

### **Salmon with Creamy Basil Pesto**

Crispy seared fillet of salmon over a bed of creamy basil pesto finished with a diced king prawn emulsion and pistachio crumble

## **3rd COURSE**

### **Tiramisu**

Served with vanilla ice cream

### **INCLUDED:**

1/2 bottle of red or white house wine per person

**40€ per person**

*IGIC not included*



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