



★
bianco

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STUZZICHINI - Starters

<i>Pane di casa</i>	\$6
Fresh Italian bread served with EVO & balsamic vinegar	
<i>Crostini</i>	\$14
Toasted Italian bread with smoked cheese & semi dried tomatoes	
<i>Olive in padella</i>	\$8
Panfried mixed olives with chilli & grissini	
<i>Crocchette di patate</i>	\$12
Potato & smoked salmon croquettes with a yoghurt dip	

ANTIPASTI – Entrée

<i>Calamari fritti</i>	\$19
Fried calamari dusted in semolina, served with a rocket salad & chilli mayonnaise	
<i>Vitello Tonnato</i>	\$20
Veal poached & sliced topped with tuna mayonnaise & anchovy with fried capers	
<i>Gamberi al tegamino</i>	\$21
Sizzling garlic prawns with black Ligurian olives, chilli, cherry tomatoes & rocket	
<i>Arancini di riso</i>	\$18
Rice pyramid filled with pork ragu, peas & mozzarella served with a parmesan cream	
<i>Capesante alla griglia</i>	\$21
Grilled scallops wrapped with pancetta served with crispy leeks and a puree of red capsicum	
<i>Fiori di zucchini</i>	\$19
Lightly battered zucchini flowers filled with eggplants, pine nuts & provolone cheese, served with a beetroot puree	
<i>Antipasti Misti</i>	\$24 per person
(Min. 2 pax) A selection of mixed antipasti with your choice of any 4 entrees	

Please refer to our friendly staff about daily specials

PASTA

All our pasta is hand-made fresh on the premises

<i>Lasagna al ragu d'agnello</i>	\$24
Handmade lasagna with lamb ragu, peas, mozzarella & bechamel	
<i>Gnocchi alla barbabietola</i>	\$25
Beetroot gnocchi with speck, pumpkin, walnut & gorgonzola sauce	
<i>Linguine allo scoglio</i>	\$29
Parsley linguine cooked with a fresh seafood & napolitana sauce	
<i>Cavatelli al nero con cozze & gamberi</i>	\$27
Hand-made regional squid ink pasta with prawns, mussels, broccolini, cherry tomatoes & chilli	
<i>Tortelloni spinaci e ricotta</i>	\$26
Hand-made spinach & ricotta tortelloni served with mixed mushrooms, tomato, cream & truffle oil	

SECONDI - Mains

<i>Pesce in acquapazza</i>	\$34
Signature dish selection of fish, king prawns, scampi, calamari, mussels & scallops, cooked in cherry tomatoes, capers & chilli broth, served with toasted Italian bread	
<i>Scampi gratinati</i>	\$42
Oven-baked scampi with a bread crumb and lemon zest gratin	
<i>Pesce del giorno</i>	\$32
Fish of the day	
<i>Stinco di vitello</i>	\$32
Slow-cooked veal shank with red wine served with saffron risotto	
<i>Filetto di bue</i>	\$35
Grilled Angus beef eye fillet served with spinach puree, portobello mushrooms, grilled polenta & red wine jus	
<i>Pollo ripieno</i>	\$31
Oven-baked deboned corn fed chicken filled with prosciutto, almonds, spinach frittata & parmigiano served with a potato puree & broccolini	

Please refer to our friendly staff about daily specials

CONTORNI – Side Dishes / Salads

Insalata di rucola \$ 15

Rocket, pear, pine nuts, parmesan cheese dressed in EVO, white balsamic vinegar & honey

Insalata mista \$ 13

Garden salad with mixed lettuce, tomatoes, cucumber, carrot, black olives dressed in EVO & white balsamic vinegar

Patatine fritte \$ 9

Deep fried chips

Asparagi al burro \$ 9

Asparagus with butter, garlic and parmesan cheese

Broccolini \$ 9

Garlic broccolini with toasted almonds

BAMBINI - Kids

Rigatoni Spaghetti or Gnocchi \$ 15

With your choice of napolitana or bolognese sauce

Chicken schnitzel & chips \$ 15

Calamari & chips \$ 15

Steak & Chips \$ 15

SET MENU - \$49 p/person
(Available to groups of 6-15 only)

ANTIPASTI ON PLATTERS

Fresh Italian bread accompanied with extra virgin olive oil & balsamic

Rice pyramid filled with pork ragu, peas & mozzarella served with a parmesan cream

Fried calamari dusted in semolina, served with rocket & chilli mayonnaise

Handmade potato gnocchi with prawns, asparagus, shallots, napolitana sauce & a touch of cream.

MAIN

Please choose your own main from the menu
(Scampi will attract an extra \$8)

INSALATE

Rocket, pear, pine nuts, parmesan cheese dressed in EVO, white balsamic vinegar & honey

DESSERT (Extra \$10)

Please choose your own dessert from the menu

DOLCI - Desserts

\$14

Pannacotta

Pistachio Pannacotta served with mixed berries & coconut

Tiramisu

Homemade Authentic Tiramisu' with layers of mascarpone & savoiardi sponge biscuits dipped in coffee

Crème Brulee

Almond white chocolate & vanilla crème brulee served with vanilla gelato

Formaggi misti

A selection of Australian & imported cheeses served with dry fruit & grissini

\$19

CAKES

served with our vanilla gelato

\$14

Pasticceria Papa's Ricotta Cheesecake

Mars Bar Cheesecake

Apple Crumble

Self-Saucing Lindt Chocolate Indulgence

Sticky Date Pudding

Lemon Meringue Tart

HOMEMADE AWARD WINNING GELATO & SORBET

1 Scoop: \$6 2 Scoops: \$9 3 Scoops: \$11

Gelato

Chocolate, Vanilla, Coffee, Pistachio, Nutella, Tiramisu, Hazelnut, Cookies, Boysenberry cheesecake, Stracciatella (choc-chip) & Ferrero

Sorbet

Mango, Strawberry, Passionfruit & Lemon

Please ask our friendly staff for our complete selection as flavours may vary.

ILLY COFFEE

Espresso	\$4
Cappuccino	\$4.5
Flat White	\$4.5
Latté	\$4.5
Hot Chocolate	\$4.9
Mocha	\$4.9

TEA

\$3.9

English Breakfast
Earl Grey
Chamomile
Honeydew Green
Peppermint

COGNAC /FORTIFIED WINES

Remy Martin XO	\$25
Hennessey XO	\$25
Hennessey VSOP	\$18
Courvoisier VSOP	\$9
Galway Pipe	\$12
Penfolds Grandfather	\$20

DIGESTIVO

Averna	\$9
Montenegro	\$9
Carpene Malvolti Grappa	\$9
Carpene Malvolti Grappa Riserva	\$11

COCKTAILS

\$15

ITALIAN APERITIVO

Aperol Spritz

Aperol, Italian Prosecco & soda

Negroni

Martini rosso, Campari & Gin

Americano

Martini rosso, Campari & soda

ON THE ROCKS

Mojito

Rum, lime, mint leaves & soda

Fruit Caipiroska

Your choice of Mango, Green Apple, Strawberry, Lychee or Passionfruit, Vodka, fresh lime & sugar

Sex on the Beach

Vodka, Midori, pineapple juice & cranberry juice

Japanese Iced Tea

Fresh lime, sugar syrup, Vodka, Rum, Gin, Midori & lemonade

Amaretto sour

Amaretto di Saronno liquor, lime & sugar

Melon Ball

Vodka, Midori & Pineapple juice

STRAIGHT UP

Fruit Margarita

Your choice of Mango, Green Apple, Strawberry, Kiwi or Passionfruit, Tequila & fresh lime juice

Apple Cosmopolitan

Apple, Vodka, fresh lime, Cointreau & cranberry juice

Cucumber Sour

Gin, fresh cucumber, raw sugar & fresh lime juice

MOCKTAILS

\$12

Fruit Punch

Pineapple juice, orange juice, strawberry, lime & sugar

Pelican

Freshly squeezed orange juice, fresh lime juice & ginger ale

Pineapple Sunshine

Pineapple juice, passionfruit, mango, lime & sugar

WINE BY THE GLASS

Glass
150mL

SPARKLING WINES

'Neptune' Sparkling	Sparkling Brut	Hunter Valley, NSW	\$10
Bottega Prosecco	Prosecco Veneto	Italy	\$9

WHITE WINES

Saint Clair	Sauvignon Blanc	Marlborough, NZ	\$9
South	Riesling	Tasmania	\$8
Flametree	Chardonnay	Margaret River, WA	\$9
Corte Giara	Pinot Grigio	Veneto, Italy	\$8

ROSÉ

Wirra Wirra	Rosé	McLaren Vale, SA	\$9
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MOSCATO

Gioioso Moscato	Sweet Sparkling Moscato	Veneto, Italy	\$9
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RED WINES

Primo Estate	Merlot	McLaren Vale, SA	\$8
Bleasdale	Cabernet Sauvignon	Langhorne Creek, SA	\$8
Peter Lehmann H&V	Shiraz	Barossa Valley, SA	\$9
Babydoll	Pinot Noir	Marlborough, NZ	\$8
Santa Cristina	Sangiovese	Tuscany, Italy	\$9

WINE BY THE BOTTLE

Bottle

CHAMPAGNE & SPARKLING WINES

Three Ponds 'Neptune' Sparkling	Hunter Valley, NSW	\$40
Bottega Prosecco Il vino dei poeti	Veneto, Italy	\$39
Louis Bouillot Perle de vigne "Grand reserve"	Burgundy, France	\$54

WHITE WINES

RIESLING

South Riesling	Tasmania	\$40
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SAUVIGNON BLANC

Saint Clair Sauvignon Blanc	Marlborough, NZ	\$45
Saint Clair 'Wairau Reserve' Sauvignon Blanc	Marlborough, NZ	\$75
Flametree Sauvignon Blanc-Semillion	Margaret River, WA	\$38
Pascal Jolivet Sancerre	Loire Valley, France	\$65
Petrieria Bianco "Terre degli Osci"	Molise, Italy	\$45

CHARDONNAY

Flametree Chardonnay	Margaret River, WA	\$45
Tormaresca Chardonnay	Puglia, Italy	\$45
Sutton Forest Estate Chardonnay	Southern Highlands, NSW	\$45

PINOT GRIGIO/PINOT GRIS

Redbank Pinot Gris	King Valley, VIC	\$45
Tiefenbrunner Pinot Grigio	Alto Adige, Italy	\$50
Corte Giara Pinot Grigio	Veneto, Italy	\$38

WINE BY THE BOTTLE (cont.)

Bottle

MOSCATO

Gioioso Moscato	Veneto, Italy	\$38
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OTHER VARIETALS

'I Fiori' Vermentino Di Sardegna	Sardegna, Italy	\$36
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ROSÉ

Wirra Wirra Mrs Wigley Rosé	McLaren Vale, SA	\$36
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RED WINES**MERLOT**

Bodega Catena Zapata Alamos Malbec	Argentina	\$40
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Primo Estate Merlot	McLaren Vale, SA	\$38
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Petrieria Blu "Terre degli Osci"	Molise, Italy	\$45
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PINOT NOIR

Sutton Forest Estate Pinot Noir	Southern Highlands, NSW	\$42
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Babydoll Pinot Noir	Marlborough, NZ	\$40
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CABERNET SAUVIGNON & BLENDS

Bleasdale Cabernet Sauvignon	Langhorne Creek, SA	\$40
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Dunsborough Hills Cabernet Sauvignon	Margaret River, WA	\$36
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WINE BY THE BOTTLE (cont.)

Bottle

SHIRAZ

Heathcote Winery 'Craven's Place' Shiraz	Heathcote, VIC	\$50
Peter Lehmann H&V Shiraz	Barossa Valley, SA	\$42
The Gypsy Earthworks Shiraz	Barossa Valley, SA	\$60

SANGIOVESE/CHIANTI

Santa Cristina Antinori <i>Sangiovese / Merlot</i>	Tuscany, Italy	\$38
Poggotondo Rosso <i>Sangiovese/Merlot/Shiraz</i>	Tuscany, Italy	\$42

SELECTION OF ITALIAN WINES

Vesevo Beneventano Aglianico '08	Campania	\$60
Cantine Cellaro Due Lune <i>Nerello mascalese/Nero d'Avola</i>	Sicilia	\$75
Farnese OPI Montepulciano d'Abruzzo	Abruzzo	\$70
Edizione Cinque Autoctoni <i>Montepulciano/Primitivo/Sangiovese/ Negroamaro/Malvasia</i>	Puglia/Abruzzo	\$75
Bottega Brunello di Montalcino	Toscana	\$80
Vigneti Chiantari Nero D'avola	Sicilia	\$55
San Marzano 'F' Negroamaro	Puglia	\$80
Barolo Prunotto	Piemonte	\$110

BEER ON TAP

Peroni	Italy	\$8
Pure Blonde	Australia	\$7
Carlton Draught	Australia	\$6

BEER

James Boags Light	Australia	\$7
Victoria Bitter	Australia	\$6
Menabrea	Italy	\$8
Heinekin	Holland	\$8
Corona	Mexico	\$8
Coopers Pale Ale	Australia	\$8
Stella Artois	Belgium	\$8
Crown Lager	Australia	\$8
Tooheys Extra Dry	Australia	\$8
Arcobrau Zwicklbeer	Bavaria, Germany	\$9
Arcobrau Pilsner	Bavaria, Germany	\$9

CIDER

Napoleone Apple Cider	Yarra Valley, VIC	\$8.5
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SPIRITS

All spirits from \$8



Planning your next event? Why not celebrate it at Bianco!

Functions & Catering

Bianco can also be transformed to cater for seated or cocktail events to suit any occasion.
For more information, please enquire with one of our helpful staff.



FREE NOVOTEL PARKING for all guests - simply request a validation ticket.

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www.biancogroup.com.au

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