

## Snacks + Starters

marinated mount zero <b>olives</b>	v,gf,df	\$ 9
<b>salumi misti</b>	gf,df	\$18
potato, preserved lemon + rosemary <b>impanate</b>	v,df	\$ 9
<b>arancino</b> del giorno, feeds 2		\$14
“la smorfia” <b>cannolo</b> , almond ricotta + avocado	v,gf,df	\$16
<b>mozzarella di bufala</b> , sorrel + wattle seed	v,gf	\$21
<b>white asparagus</b> , green tomato + pickled pumpkin	v,gf,df	\$22
dolce forte <b>cured salmon</b> , shiraz gin salmon pearls + soured cream	gf,df	\$23

## Pasta

artichoke <b>risotto</b> , scallop crudo + finger lime	gf	\$36
saffron <b>cavatelli</b> , sausage, capers, fennel + tomato saltato	df	\$33
potato, pea + smoked mozzarella <b>agnolotti</b> , lemon thyme butter	v	\$33
<b>spaghetti</b> , maccu + port arlington black mussels		\$32

## Main Course

poached <b>coral trout</b> , sea lettuce, lemon verbena + vermouth “cappuccino”	gf,df	\$42
slow cooked <b>beef cheeks</b> , pumpkin puree, cabbage + shallot jus	gf	\$39
eye fillet, mushrooms + tarragon mustard	gf	\$44

## Sides

<b>peas</b> in a pod	v,gf,df	\$13
heirloom <b>carrots</b> , pinenut + blood orange caramel	v,gf,df	\$14
<b>salad</b> of raddichio, onion + salted pumpkin seed	v,gf,df	\$11
<b>fries</b>	v,gf,df	\$ 9

can't decide? let us take care of it, start to finish, with our

### sharing-style chef's menu

**\$84pp**

Includes antipasti, pasta, main, sides and dessert

**add an alcoholic beverage match + \$65pp**

## Desserts

tiramisu al pentola		\$16
“bounty” macaron gelato sandwich	gf	\$12
millefoglie, strega custard + cherries		\$18
scorched mango, lime + chilli	gf, df	\$14
chocolate cigar, filled with hazelnut + whisky mousse	gf	\$16
sicilian candy olives (marzipan for your coffee)	gf	\$ 7
affogato		\$ 11
		add liqueur + \$ 8

*ask about coffee, tea, amari + liquori .....*

**v = vegetarian, gf = gluten free, df = dairy free. please still advise your waiter of any allergies.**

*Please advise your waiter of any dietary requirements, preferences, or allergies. Whilst we do our best to ensure our guests safety, we cannot guarantee that any item will be free from cross contamination.*

### **three private dining spaces available**

christmas parties, social catch ups, corporate groups,  
presentations and all your special occasions.

our private rooms seat up to 22 people and are available  
7 days a week.

please inquire with maria at [info@misterbianco.com.au](mailto:info@misterbianco.com.au)

### **giuseppe's gelato panattone**

panettone, filled with our very own cannolo flavored gelato,  
coated in chocolate

available for pre order, for collection in december.

75

serves 8-12