

## Snacks + Starters

house marinated mount zero <b>olives</b>	v,gf,df	\$ 9
octopus + potato <b>beignet</b> , per piece	df	\$ 8
<b>arancino</b> del giorno, per piece		\$14
chilled <b>watermelon soup</b> , zucchini blossom, macadamia + chickpea lavosh	v,gf,df	\$20
pappa al pomodoro, <b>tuna crudo</b> , avocado + crostini	gf,df	\$23
<b>burrata</b> , cucumber + green melon, salted pumpkin seed	v,gf	\$21
<b>duck + mortadella</b> mosaic, burnt plums, sesame sugar	gf, df	\$22

## Pasta

saffron <b>cavatelli</b> , sausage + capers		\$33
<b>ricotta gnocchi</b> , lamb shoulder ragu, green olives + oregano	gf	\$34
pea + smoked mozzarella <b>agnolotti</b> , basil butter	v	\$33
<b>spaghetti</b> , spiced carrot broth + whole grilled red prawns	df	\$35

## Main Course

<b>john dory</b> , red grapes, raisin + peach sangria	gf, df	\$44
slow cooked <b>beef cheeks</b> , pumpkin puree, cabbage + aged balsamic	gf	\$41
free range <b>pork cotoletta</b> + baby eggplant agro dolce		\$44

## Sides

red oak mignonette <b>salad</b> , tarragon + mustard dressing	v,gf,df	\$11
heirloom <b>carrots</b> , pinenut + blood orange caramel	v,gf,df	\$14
bbq mini <b>bell peppers</b> , potato + basil	v,gf,df	\$12
<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

<b>tiramisu</b> al pentola		\$16
“bounty” <b>macaron</b> gelato sandwich	gf	\$12
<b>polenta + ricotta torta</b> , sambuca syrup + banana ‘caponata’		\$18
<b>pineapple carpaccio</b> , minted green tomato + mango sorbet	gf, df	\$14
<b>gelato</b> , 3 scoops	gf	\$13
<b>cheese</b> , daily selection		
<b>sicilian candy olives</b> (marzipan for your coffee)	gf	\$ 7
<b>affogato</b>		\$ 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**

social catch ups, corporate groups, christmas parties, 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)