

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

Ravioli with Pumpkin, Truffle Oil and Flakes of Dried Olive

Fresh ravioli pockets stuffed with pumpkin served in a truffle cream topped with flaked dried olives and crunchy amaretti

Salmon with Creamy Basil Pesto (Sur-charge 4€)

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

Classic Fillet Steak (Sur-charge 6€)

Prime pan seared fillet steak in a garlic & herb emulsion. Served with homemade triple cooked chips, seasonal vegetables and a choice of mushroom or peppercorn sauce

3RD COURSE, SHARING DUO OF:

Tiramisu & Hot Chocolate Brownie

Served with vanilla ice cream

Served With:

Half a bottle of Red or White Mesta Wine per person

30€ per person

I.G.I.C not included