

bianco [kitchen]

Welcome.

The Panebianco family history stems from the town of Linguaglossa, Sicily. Migrating to Australia during the 1950's brought much passion, hard work and determination to create a piece of the old country here in Australia.

John Panebianco, son of Salvatore & Alfia, opened his first business with his brother in 1982 on Norton St, Leichhardt importing only the finest Italian products to make fresh gelato daily on the premises.

Today, John and the Bianco Group Team are focused on building an unsurpassed legacy of fine Italian food.

We invite you to join us on this journey of Bianco.

Novotel Parking:

Please request a validation ticket from one of our staff.

Cakeage & Corkage:

\$2.8 per person

Surcharge:

10% surcharge on Sunday's

15% surcharge on Public Holidays

1.5% surcharge for credit card transactions

NO charges on EFTPOS

Other Information:

Premises are under constant video surveillance.

Only food & drinks purchased from Bianco Kitchen may be consumed on the premises.

Halal certification available.

NO SPLIT BILLS



Breakfast



Colazione / Breakfast

Please avoid any changes
as our menu is perfectly
balanced for an ultimate
experience.

Breads & Sweet Stuff

TOASTED: 	\$4.5
Sourdough, pane di casa, raisin or rye bread served with butter & a choice of strawberry jam, honey or vegemite	
Gluten free bread	(GF) \$1
French toast with caramelised pear, ricotta & maple syrup 	\$16
Ham and cheese toastie	\$6.5
Homemade banana bread 	\$6.5
Assorted fresh muffins 	\$5.5 each
Assorted biscuits 	\$3 / \$4.5 each

Healthy Beats

Muesli 	\$12
House made muesli with natural yoghurt & fresh fruit	
Mediterraneo 	\$17
Mediterranean breakfast with sautéed spinach, haloumi, two poached eggs, olive tapenade & roasted tomato served with toasted pane di casa	
Açai Bowl 	\$16
Açai bowl w/ chai seeds, shredded coconut & fresh fruit	
Smashed Avo 	\$15
Smashed avocado, cherry tomatoes, creamy feta on toasted sourdough Add a poached egg \$1.5	
Farmer Brekky 	\$16
Two poached eggs, roasted tomato, sautéed spinach, avocado & mushrooms	

Eggs & Omelettes

Uova Your Way 	\$8.5
Poached, fried or scrambled eggs on toasted sourdough	
Mini Bacon And Provolone Omelette	\$15
Bacon & provolone cheese omelette with fried bacon served in a brioche roll	
Omelette Italiana	\$15
Italian omelette with ham, tomato, basil & fior di latte served with sourdough	
Make Your Own Omelette	\$16
Your choice of 3 items served with toasted sourdough Ham Smoked Salmon Tomato Spinach Mushrooms Spanish Onions Fior di Latte Capsicum	

The Regulars

Bacon And Egg Roll	\$12
Crispy bacon & two fried eggs with your choice of tomato or bbq sauce	
Light Bianco	\$13.5
One poached egg, crispy bacon, haloumi, tomato, sautéed spinach & hash brown served with toasted sourdough	
Big Bianco	\$19.5
Fried eggs, crispy bacon, mushroom, grilled tomato, sautéed spinach, hash brown & Italian sausage served with toasted sourdough	
Florentine 	\$15
Two poached eggs on a bed of spinach & sourdough topped with homemade hollandaise sauce Add ham \$1 Add bacon \$1 Add smoked salmon \$3	
Salmon Brekky	\$18.5
Smoked salmon on toasted rye bread served with Wattle Bay goat's cheese & scrambled eggs	

Sides

Tomato Sautéed Spinach Two eggs	\$3
Bacon Italian Sausage Feta	\$4
Avocado Smoked Salmon Haloumi	\$5

Home-made Pancakes & Crepes

Classico	\$13.9
Maple syrup & vanilla gelato	
Fragole & Nutella	\$15.9
Fresh strawberries, Nutella & vanilla gelato	
Banana & Nutella	\$15.9
Fresh banana, Nutella, crushed nuts & vanilla gelato	
Mele e Cannella	\$15.9
Caramelised apple, white chocolate sauce, cinnamon, raisins & vanilla gelato	
Banana e Mandorle	\$15.9
Fresh banana, almonds, caramel sauce & choc chip gelato	

Antipasto + Banquet Menu

Bianco Signature Antipasto Board

A selection of mixed antipasti with your choice of any 4 or 6 items

MINIMUM 4 PEOPLE

4 Items: 24 p/p

6 Items: 29 p/p

Items

- Large hand-made gnocchi filled with goat's cheese & chives, served w/ veal ragu
- Polenta chips served w/ gorgonzola sauce 
- Calamari fritti
- Buffalo mozzarella 
- Veal meatballs cooked in napoletana sauce
- Arancini filled w/ napoletana sauce & provolone cheese served w/ salsa verde 
- Mussels cooked in napoletana, garlic & chilli
- Garlic prawns w/ chilli, napoletana sauce & parsley
- Grilled octopus salad w/ a touch of chilli
- Smoked salmon & avocado
- Lightly battered zucchini flowers filled with goat's cheese, ricotta, herbs & lemon zest 
- Sicilian olives 



Group Bookings

Available to groups of 6-20 only

3 Courses Set Menu

For only \$38 per person!

PRIMI Entrée

Tomato, basil & Spanish onion bruschetta 

Toasted bread roll w/ garlic, butter & parsley 

PASTA Platters

Homemade potato gnocchi served w/ napoletana sauce 

Fettuccine boscaiola w/ bacon, mushrooms, cream, parmesan & shallots

PIZZA

MARGHERITA 

Tomato, fior di latte & basil


CAPRICCIOSA

Tomato, fior di latte, leg ham, mushrooms, artichokes & olives

POLLO

Fior di latte, chicken, mushrooms & avocado

INALATA Salad


Garden salad w/ mixed lettuce, tomatoes, cucumber & white balsamic dressing 

4 Courses Set Menu

For only \$48 per person!

PRIMI Entrée

Fresh Italian bread accompanied w/ extra virgin olive oil & balsamic 

Home-made Arancini filled w/ napoletana sauce, provolone cheese, lightly fried & served w/ salsa verde 

Calamari lightly dusted in semolina & fried served with rocket & chilli mayonnaise

Home-made veal meatballs cooked in napoletana sauce, topped w/ pinenuts & parmesan served w/ pane carasau

PASTA Platters


Home-made potato gnocchi with napoletana sauce topped w/ fresh ricotta 

SECONDI Platters

Chicken scaloppine w/ mushrooms & cream served with broccolini

Pan fried John Dory fillet served with sautéed spinach & lemon butter sauce

ISALATA Salad

Rocket, pear, pinenuts, parmesan, white balsamic & honey dressing 

Pasta & Gnocchi Bar

Pasta & Gnocchi Bar

All our award winning pasta is made fresh on the premises using free range eggs, the highest quality Australian milled flour and semolina and can also be purchased in take home packs

Please avoid any changes as our menu is perfectly balanced for an Italian experience.

Gnocchi Bar

Our famous award winning homemade potato gnocchi served with your choice of sauce

Rigatoni al Ragù \$26.5
Rigatoni w/ veal ragù & gorgonzola

Tagliolini ai Gamberi \$28.9
Tagliolini with pan fried prawns, pistachio & light basil pesto

Spaghetti Marinara \$29.9
Spaghetti tossed in an array of fresh seafood, garlic, basil & napoletana sauce

Linguine al Granchio \$29.9
Linguine with shark bay blue swimmer crab, prawns, napoletana sauce & a dash of cream

Paccheri alle Melanzane \$25.5
Large tube pasta with grilled eggplant, basil & napoletana sauce topped with salted ricotta

Ravioli Ricotta e Spinaci \$27
Spinach and ricotta ravioli with burnt butter, sage, prosciutto and walnuts

Fettuccine alla Boscaiola \$25.5
Fettuccine with bacon, shallots, mushrooms & cream topped with parmesan

Lasagna \$25
Oven baked and layered w/ beef ragù, béchamel & mozzarella

Gnocconi Ripieni \$27.5
Large hand-made gnocconi filled with Wattle Valley goat's cheese and chives topped with veal ragù & shaved parmesan

Risotto al Pollo \$25
Braised chicken risotto w/ semi-dried tomato, pumpkin & spinach

Risotto Cozze e Vongole \$27.5
Littleneck clam and mussel risotto with saffron, fresh tomato, lemon & chilli

Polipo \$27
Braised octopus, fresh tomato, basil & chilli

Capesante e Prosciutto \$29
Mustard, cream, chives & scallops topped with crispy prosciutto

Gorgonzola e Pepe \$26
Gorgonzola, sage & black pepper

Funghi e Basilico \$26
Slow cooked Italian mushrooms & basil

Sorrentina \$26
Oven-baked with fior di latte mozzarella cheese & napoletana sauce

Polpette \$27
Smashed meatballs, napoletana sauce & shaved parmesan cheese

Vitello e Olive \$28
Braised veal & olives





Lunch + Dinner








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Starters

Bruschetta 	\$4.5 / piece
Roma tomato with Spanish onions, basil & garlic	
Garlic Pizza 	\$14
Garlic, mozzarella & parsley	
Pane Di Casa 	\$6
Extra virgin olive oil & balsamic	
Garlic Bread 	\$6.5
Pane di casa with garlic butter & parsley	
Polenta Chips 	\$15.9
Crumbed & fried polenta served w/ gorgonzola sauce	

Entrées

Fiori di Zucchini 	\$18.9
Lightly battered zucchini flowers filled with goat's cheese, ricotta, herbs & lemon zest	
Calamari Fritti	Entrée: \$19.9 Main: \$25.9
Lightly fried and dusted in semolina calamari served on a bed of rocket with chilli aioli & lemon	
Gamberi al Tegamino	\$22
Sizzling garlic prawns with chilli, a dash of tomato & parsley served in a hot pot with pane di casa	
Fritto di Calamari e Gamberi	\$21
Lightly fried prawns and calamari served with chilli & lime aioli	
Arancini 	\$18
Homemade arancini filled w/ napoletana sauce and provolone cheese lightly fried, served with salsa verde	
Polipo	\$20
Warm octopus salad with cherry tomatoes, potatoes, olives, capers and a touch of chilli	
Cozze al Sugo	\$20.5
A pot of steamed black mussels cooked in a tomato broth with garlic, basil, shallots & capers served with toasted pane di casa	
Buffalo Mozzarella e Olive 	\$18.9
Sicilian green olives & Buffalo mozzarella cheese served with pane carasau (traditional Sardinian flat crispy bread)	

Salads

Rucola 	\$18
Rocket salad with pear, gorgonzola, pecans & mustard dressing	
Caesar	\$17.5
Cos lettuce, crispy bacon, croutons, parmesan & caesar dressing	
Barbabietola 	\$18.9
Roasted baby beetroots with rocket, toasted walnuts, pumpkin, goat's cheese, orange & balsamic dressing	
Mediterranean 	\$18.5
Tomato, cucumber, Spanish onion, black olives, capsicum, feta & white balsamic dressing	
add grilled chicken \$4.5	
add smoked salmon \$6.5	
add fresh prawns \$6.5	

Burgers And Panini






All served with chips

Beef Burger	\$19
180 gram Angel bay beef pattie with caramelised onions, cos lettuce, provolone cheese, sliced tomato & aioli in a brioche bun	
Chicken Burger	\$19
Your choice of grilled chicken or chicken schnitzel with rocket, avocado, fresh tomato, cheese & chilli mayo in a brioche bun	
Steak Focaccia	\$20
Grilled steak with caramelised onions, fresh tomato, leafy greens, mustard & aioli	
Pulled Pork Panini	\$20
Pulled pork panini with Italian slaw, gherkin & homemade barbeque sauce	

Mains

Zuppa Di Pesce	\$36.9
Bianco's signature dish of calamari, prawns, octopus, mussels, scallops & fish cooked in a spicy tomato broth served with toasted ciabatta bread	
Fritto Misto	\$33.9
Lightly fried John Dory, calamari, octopus and Queensland scallops, served with a chilli mayo, lemon & rocket salad	
Salmone	\$33
Grilled Atlantic salmon with cherry tomatoes & spinach on smashed pumpkin	
Barramundi	\$33
Cone bay oven baked barramundi served with scallops, burnt butter & spinach	
Bistecca	\$34
Jack's Creek Wagyu Rump steak with roasted potatoes, rosemary & broccolini w/ your choice of pepper or mushroom sauce	
Scaloppine di Pollo	\$28.9
Chicken escalopes with mushrooms, cream and garlic broccolini	
Fish & Chips	\$26.9
Lightly battered John Dory fillet served w/ chips & salad	

Sides

Mixed salad 	\$9
Rocket & parmesan salad 	\$9
Bowl of chips 	\$9
Bowl of sweet potato wedges with aioli 	\$10
Seasonal vegetables 	\$9

Available from Midday

 Vegetarian

Pizza

Pizza

All our 13" pizzas are proved for 72 hours to get the natural yeast from the flour before being cooked on our stone top oven

Please avoid any changes
as our menu is perfectly
balanced for an Italian
experience.
No half-half pizzas.

Pizze Rosse – Tomato Base

Margherita  \$19
San Marzano Tomato, basil & fior di latte cheese

Buffalo  \$21.9
San Marzano Tomato, basil & Italian buffalo mozzarella

Pugliese \$20.9
San Marzano Tomato, anchovies, red onion, capers & fior di latte cheese topped with fresh oregano

Capricciosa \$23.5
San Marzano Tomato, leg ham, olives, artichokes & fior di latte cheese

Vegetariana  \$22.5
San Marzano Tomato, zucchini, black olives, roasted red capsicum, eggplant & fior di latte cheese

Prosciutto \$24.6
San Marzano Tomato, thinly sliced Parma prosciutto, rocket, shaved parmesan & fior di latte cheese

Gamberi \$24.7
San Marzano Tomato, prawns, cherry tomatoes, rocket & chilli (without cheese)

Pepperoni \$23.6
San Marzano Tomato, spicy pepperoni, black olives, mushrooms & fior di latte cheese


Agnello \$24.5
San Marzano Tomato, 24 hour cooked lamb, roasted capsicum, black olives, Spanish onions, feta & fior di latte cheese

Meat Lovers \$24.6
San Marzano Tomato, leg ham, hot salami, pepperoni, rosemary, cracked pepper & fior di latte cheese

Tropicana \$21.5
San Marzano Tomato, leg ham, pineapple & fior di latte cheese

Pollo \$23.6
San Marzano Tomato, chicken, mushrooms, avocado & fior di latte cheese

Pizze Bianche – White Base

Quattro Formaggi  \$23
Fior di latte cheese, gorgonzola, provolone & shaved parmesan

Carrettiera \$23.6
Fior di latte cheese, cacciatore salami & broccolini

Veronese \$23.6
Fior di latte cheese, sliced mushrooms & thin sliced Parma prosciutto


Rustica \$22.5
Fior di latte cheese, Italian sausage, roasted potatoes & rosemary

Calzone – Folded Pizza

Calzone Napoletano \$22.6
San Marzano Tomato, ricotta, hot salami & fior di latte cheese

Calzone Campagnolo \$23.5
San Marzano Tomato, leg ham, mushrooms, black olives & fior di latte cheese

Calzone Agli Spinaci  \$21.9
Fior di latte cheese, ricotta & cherry tomatoes

Calzone ai Carciofi  \$23.6
Fior di latte cheese, artichokes, sundried tomatoes & rocket

Desserts

Dolci - Desserts

Nutella Pizza \$20
Fresh strawberries, Nutella, crushed nuts & vanilla gelato

Torta di Ricotta \$14.9
Famous Pasticceria Papa's Ricotta cheesecake served with vanilla gelato

Cannoli Siciliani Single \$5.5 Three Assorted \$13.9
Traditional Sicilian Cannoli filled w/ sweet ricotta & pistachio, chocolate custard or vanilla custard

Pannacotta \$13.9
Homemade vanilla pannacotta served with caramel syrup & almond biscuits

Tiramisu \$13.9
Homemade traditional tiramisu with layers of mascarpone cream & savoiardi sponge biscuits dipped in espresso coffee

Crème Brulee \$13.9
Homemade almond, white chocolate & vanilla crème brulee served with vanilla gelato

Almond Biscuit (flourless) \$4.5 each
Homemade almond gluten free biscuit

Biscuits Selection \$3 each
Assorted fresh homemade biscuits

Torte – Cakes \$12.9
Served w/ homemade vanilla gelato

Self-Saucing Lindt Chocolate Indulgence

Banoffee Pie

Mini Croquembouche

Apple Crumble

Lemon Tart

Salted Caramel Tart

Award Winning Gelato & Sorbetti
1 Scoop: \$6 2 Scoops: \$8.5 3 Scoops: \$10.7

Gelato
Vanilla, Chocolate, Cookies & Cream, Coffee Affogato, Choc-mint, Pistacchio, Hazelnut, Tiramisu, Nutella, Pannacotta, Ferrero, Choc-chip, Fig & Almond, Bounty

Sorbetti – Dairy Free Sorbets
Mango, Strawberry, Lemon, Passionfruit

Please ask our staff for our complete selection as flavors may vary.

Coppe Gelato

Banana Split \$14.9
Choc-chip & vanilla gelato, whole banana, fresh cream, peanut brittle & caramel sauce

Coppa Bianco \$14.9
Pannacotta, hazelnut and vanilla gelato topped with fresh cream, caramelised almonds, shredded coconut & caramel sauce

Coppa Amore \$14.9
Chocolate, Choc-chip & Nutella gelato topped with fresh cream, Nutella, chocolate cookie bits & marshmallows

Coppa Tropicale \$14.9
Mango, Strawberry & Lemon Sorbets topped with fresh cream & fresh strawberries

Home-Made Pancakes/Crepes

Classico \$13.9
Maple syrup & vanilla gelato

Fragole & Nutella \$15.9
Fresh strawberries, Nutella & vanilla gelato

Banana & Nutella \$15.9
Fresh banana, Nutella, crushed nuts & vanilla gelato

Mele e Cannella \$15.9
Caramelised apples, white chocolate sauce, cinnamon, raisins & vanilla gelato

Banana e Mandorle \$15.9
Fresh banana, almonds, caramel sauce & choc chip gelato





Coffee + Juice

Coffee + Juice

Coffee

Espresso, Macchiato	\$4
Piccolo Latte, Doppio	\$4.5
Latte, Flat White, Cappuccino, Long Black	\$4.5
Mocha, Hot Chocolate, Nutella Hot Chocolate	\$5
Chai Latte	\$5.2
Vienna Coffee, Mocha or Chocolate	\$5.2
Babycino	\$1.5
Soy Milk, Almond Milk, Lactose-Free, Decaf	50c
Flavors	
Caramel, Hazelnut, Vanilla or White Chocolate	70c
Extra Coffee Shot, Mug	\$1

Freshly Squeezed Juice

Summer Delight	\$8.5
Watermelon, orange, pineapple & ginger	
Green Goddess	\$8.5
Apple, cucumber, celery & ginger	
Red Detox	\$8.5
Beetroot, carrots, celery & apple	
Immune Booster	\$8.5
Carrots, celery, apple, ginger & lemon	
Purple Rain	\$8.5
Beetroot, carrots & watermelon	

Freddi Cold Coffee

Crema Al Caffè	Sml \$6 Lrg \$10
A delicious frozen coffee cream	
Summer Cappuccino	Sml \$6.9 Lrg \$10.9
Coffee cream on an espresso shot with warm, emulsified milk	
Duetto	Sml \$6.5 Lrg \$10.5
Coffee cream with warm emulsified milk	
Frappe	\$5.5
With milk & sugar	

Water & Soft Drink

San Pellegrino Sparkling Mineral Water	\$5.5
Acqua Panna Still Mineral Water	\$5.5
Coke, Coke Zero, Sprite, Lift, Pink Lemonade, Tonic Water or Soda Water	\$4.5
Lemon Lime & Bitters, Limonata or Chinotto	\$5
Juice	
Apple, orange, pineapple, cranberry, mango, Sicilian blood orange	
	\$4.5
	\$5

Tea

English Breakfast	\$4.5
Earl Grey	\$4.5
Chamomile	\$4.5
Honeydew Green	\$4.5
Lemongrass & Ginger	\$4.5

Iced Drinks

Iced Tea	\$5.9
Peach or Lemon	
Iced Coffee, Chocolate Or Mocha	\$6.4
With vanilla gelato & fresh cream	
Fruit Smoothies	\$8.8
MANGO	
Mango, banana, yogurt, milk	
BANANA	
Banana, honey, yogurt, milk	
MIXED BERRY	
Mixed berries, banana, yogurt, milk	
TROPICAL	
Mango, pineapple, passionfruit	
AÇAÍ BERRY	
Açaí, guarana syrup, banana, sugarcane	
Gelato Shakes	\$8.5
With your choice of gelato flavour	

Milkshakes

Vanilla Caramel Chocolate Strawberry Chai	\$6.4
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Cocktails + Spirits

Cocktails + Spirits

Cocktails

Subject to availability

Italian Aperitivo

Aperol Sprit \$16.5
Aperol, Italian Prosecco & Soda

Negroni \$16.5
Martini Rosso, Campari & Gin

Americano \$16.5
Martini Rosso, Campari & Soda

On The Rocks

Mojito \$16.5
Rum, lime, sugar, mint leaves & soda

Fruit Caipiroska \$16.5
Your choice of Mango, Strawberry, Lychee or Passionfruit with Vodka, fresh lime & sugar

Sex On The Beach \$16.5
Vodka, Midori, orange juice & cranberry Juice

Japanese Iced Tea \$16.5
Fresh lime, sugar syrup, Vodka, Rum, Gin, Midori & lemonade

Amaretto Sour \$16.5
Amaretto di Saronno liquor, lime & sugar

Straight Up In martini glass

Fruit Margarita \$16.5
Your choice of mango, strawberry, passionfruit or lychee with tequila & fresh lime juice

Apple Cosmopolitan \$16.5
Apple, Vodka, fresh lime, Cointreau & cranberry juice

Cucumber Sour \$16.5
Gin, fresh cucumber, raw sugar & fresh lime juice

Mocktails

Fruit Punch \$13.5
Pineapple juice, orange juice, strawberry, lime & sugar

Pelican \$13.5
Freshly squeeze orange juice, fresh lime juice & ginger ale

Pineapple Sunshine \$13.5
Pineapple juice, passionfruit, mango, lime & sugar

Birre – Beers

Peroni \$8.5
Italy

Menabrea \$8.5
Italy

Victoria Bitter \$8
Australia

Pure Blonde \$8
Australia

Coopers (Pale Ale / Sparkling Ale) \$ 8.5
Australia

Crown Lager \$8
Australia

Tooheys Extra Dry \$8
Australia

Stone & Wood \$9
Australia

James Boags Premium Light \$7.5
Australia

Heineken \$8.5
Holland

Corona \$8.5
Mexico

Napoleone Apple Cider \$8.5
Australia

Spirits

All spirits from \$8

Wine List

continued on following page

Wine List

Champagne & Sparkling

	Glass 150ml	Bottle 750ml
Three Ponds "Neptune" Sparkling Hunter Valley	-	\$42
Bottega Prosecco Veneto, Italy	\$9	\$42
Louis Bouillot "Grand Reserve" Loire Valley, France	-	\$62

White Wine

House White	\$7	-
RIESLING		
West Cape Howe Western Australia	-	\$40
SAUVIGNON BLANC		
Saint Clair Sauvignon Blanc Marlborough, NZ	\$9	\$45
Saint Clair "Wairau Reserve" Marlborough, NZ	-	\$75
Flametree Sauvignon Blanc-Semillon Margaret River, WA	-	\$39
Pascal Jolivet Sancerre Loire Valley, France	-	\$67
CHARDONNAY		
Flametree Chardonnay Margaret River, WA	\$10	\$45
Sutton Forest Estate Chardonnay Southern Highlands, NSW	-	\$46
PINOT GRIGIO / PINOT GRIS		
Redbank Pinot Gris King Valley, VIC	-	\$45
Tiefenbrunner Pinot Grigio Alto Adige, Italy	-	\$50
Corte Giara Pinot Grigio Veneto, Italy	\$9	\$40
MOSCATO		
Gioioso Moscato Veneto, Italy	\$9	\$42
OTHER VARIETALS		
"I Fiori" Vermentino di Sardegna Sardegna, Italy	-	\$38
ROSÉ		
Wirra Wirra Mrs Wigley Rose' McLaren Vale, SA	\$9	\$40

Red Wines

	Glass 150ml	Bottle 750ml
House Red	\$7	-
MERLOT		
Alamos Malbec Argentina	-	\$40
Primo Estate Merlot McLaren Vale, SA	\$9	\$40
PINOT NOIR		
Sutton Forest Estate Pinot Noir Southern Highlands, NSW	-	\$46
Babydoll Pinot Noir Marlborough, NZ	\$9	\$42
CABERNET SAUVIGNON & BLENDS		
Bleasdale Cabernet Sauvignon Langhorne Creek, SA	\$9	\$40
Dunsborough Hills Cabernet Sauvignon Margaret River, WA	-	\$39
SHIRAZ		
Heathcote Winery "Cavern's Place" Shiraz Heathcote, VIC	-	\$50
Peter Lehmann H&V Shiraz Barossa valley, SA	\$10	\$46
ITALIAN RED VARIETALS		
Santa Cristina Antinori Sangiovese/Merlot Tuscany, Italy	-	\$42
Farnese Fantini Sangiovese Abruzzo, Italy	\$10	\$42
Cantine Cellaro Due Lune Nerello mascalese, Nero d'Avola Sicily, Italy	-	\$75
Edizione Cinque Autoctoni Montepulciano / Primitivo Sangiovese / Negroamaro / Malvasia Puglia, Italy	-	\$75
Vigneti Chiantari Nero D'Avola Sicily, Italy	-	\$45
San Marzano "F" Negroamaro Puglia, Italy	-	\$80



Takeaway Homemade Specialties

Award- Winning Gnocchi

220g (serves 1)	\$5.9
800g (serves 4)	\$19.5

Gnocconi

Large Gnocchi filled w/ goat cheese & chives 10 pieces	\$22
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Lasagna

Pasta sheets layered w/ beef ragú, béchamel & mozzarella	
350g (serves 1)	\$9.5
2 kg (Family size serves 6-8)	\$35

Cannelloni

2 kg (Family size serves 6-8)	\$34
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Ravioli

500G	\$16
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Sauces

	360g	1200g
Tomato & Basil	\$7	\$17
Veal Ragú	\$11.5	\$28
Bolognese	\$9.5	\$26
Gorgonzola	\$12	

Please view our display fridge for our full range
of fresh pasta cuts



bianco
kitchen

Arrivederci!

NO SPLIT BILLS