

WELCOME TO BIANCA BY GIOVI

Bianca continues the legacy of Giovi's venues, offering the same beloved authentic Italian dishes crafted with care, tradition, and only the finest ingredients. From handmade pasta and ravioli to classic lasagna and other specialties, every dish is prepared with recipes rooted in tradition.

ENTRÉE

Classic Italian Fococcia	(V)	\$14
Homemade Daily, Olive Oil, Balsamic Vinegar		
Insalata Verde	(V)	\$14
Mix Green leaves, Shaved Parmigiano, Lemon Dressing		
Burrata		\$26
Heirloom Tomato, Basil & Olive Oil Emulsion, Figs Vincotto		
Beef Carpaccio		\$34
Finely Sliced Beef, Served Raw With Capers Mayo, Parmesan Shavings, Rocket, Balsamic Reduction		
Antipasto Platter		\$44
A Selection of Italian Cured Meats & Cheeses, Served With Homemade Focaccia		

HOMEMADE PASTA ADD BURRATA \$14

Paccheri Pomodoro (Large Wide Tube Pasta Originated In Naples)	(V)	\$30
Slow Cooked Tomato Sugo, Basil leaves and Parmesan		
Spaghetti Aglio Olio	(V)	\$32
Garlic, Chilli, Parsley and Pangrattato (Add Prawns for \$12)		
Tagliatelle Ragu Bolognese		\$33
Classic Ragu Bolognese With Angus Beef		
Paccheri Amatriciana		\$32
Slow Cooked Tomato Sugo, Pancetta, Black Pepper, Pecorino Cheese		
Spaghetti Carbonara		\$34
Creamy Egg Yolks, Bacon, Pecorino Cheese, Black Pepper		
Casarecce al Pesto	(V)	\$32
Homemade Basil Pesto Sauce & Cherry Tomato		
Spaghetti Vongole		\$36
Wild Littleneck Clams, White Wine, Cherry tomato, Garlic, Parsley		
Italian Vegan & Gluten Free Pasta Available on Request \$6		
Parmesan or Extra Sauce \$3		

Angus Beef Lasagna		\$32
Layers of Fresh Pasta Sheets, Bolognese, Bechamel, Parmigiano		
Veggie Lasagna	(V)	\$32
Layers of Fresh Pasta Sheets, Ricotta, Spinach, Bechamel, Parmigiano		

HOMEMADE POTATO GNOCCHI ADD BURRATA \$14

Choose Sauce: Tomato & Basil, Butter & Sage, Pesto, Gongorzola Sauce, Ragu Bolognese	(V)	\$32
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HOMEMADE RAVIOLI ADD BURRATA \$14

Choose Ravioli: Ricotta & Spinach OR Rich Angus Beef		\$32
Choose Sauce: Tomato & Basil OR Butter & Sage	(V)	

PIZZA ADD BURRATA \$14

Margherita: Italian Tomato Sauce, Mozzarella, Fresh Basil	(V)	\$30
Ortolana: Italian Tomato Sauce, Mozzarella, basil, Artichoke, Black olives, Onions, Capsicum, Baby Spinach	(V)	\$34
Pepperoni: Italian Tomato Sauce, Mozzarella & Pepperoni Salami		\$32
Ham & Mushroom: Italian Tomato Sauce, Mozzarella, Ham & Mushroom		\$32
Diavola: Italian Tomato Sauce, Mozzarella, Sicilian Salami, Chilli & Roasted Capsicum		\$32
Prosciutto & Rocket: Italian Tomato Sauce, Mozzarella, Parma Ham & Fresh Rocket		\$36
Capricciosa: Italian Tomato Sauce, Mozzarella, Ham, Artichoke, Mushroom & Black Olives		\$34
Bianca: Cherry tomato, Mozzarella, Burrata & Pesto Sauce	(V)	\$36

Gluten-Free Base or Vegan Cheese Available \$4

DOLCI

Tiramisu Classico	\$18
Our Traditional Tiramisu, Light And Creamy With A Rich Aroma Of Coffee	
Chocolate Cake	\$18
Fine Whittaker Dark Chocolate Cake, Mascarpone And White Chocolate Cream, With Red Berries Compote	
Cake of the day	\$18
Giovi's Family Recipe of Delicious Daily Home Baked Cakes	
Affogato	\$12
Vanilla Ice Cream, Espresso Coffee	
Frangelico or Amaretto Liquor	\$9

LIQUERS

Limoncello	\$12
Fernet	
Sambuca	
Amaro del Capo	
Amaro Montenegro	
Amaro Averna	
Grappa Nardini	
Di Saronno Amaretto	
Vecchia Romagna	

LIMONCELLO AND CANTUCCI BISCOTTI \$8

Giovanna has a true passion for authentic Italian cuisine
She believes taking the extra time, honouring traditional methods and ensuring great
attention to detail is what makes her food special,
and our loyal customers certainly agree.
Offering a relaxed dining experience, we also serve fine Italian wine direct from her
family vineyard La Montina.



(03) 442 2900



(03) 409 0399



(03) 409 8423



(03) 443 6748