



BIANCA LUNCH

DAILY 11:30AM-4PM

SNACKS

SALTED MARCONA ALMONDS 4

MARINATED OLIVES 7

CHARCUTERIE, SELECTION OF DRIED AND CURED MEATS FROM OUR FRIENDS AT RATINAUD - FOR TWO PEOPLE 26

CHEESE PLATE, 3OZ 17

CROSTINI'S

on housemade sourdough

APEROL & APPY 18

Your choice of crostini paired with an Aperol Spritz!

BRUSCHETTA 11

Roasted tomato, sunflower & basil chutney, balsamic reduction, whipped fior di latte

MUSHROOM 10

Local mushrooms, asiago puree, toasted pistachio dust

PORK BELLY 11

Whipped fava bean, marinated artichoke, snap pea

SMALL PLATES

CALAMARI FRITTI 16

Romesco, parsley sauce, pickled chili

GRILLED SMELTS 15

Blistered tomato, basil, toasted pine nut powder, burnt lemon

SCALLOP CRUDO 15

Chili oil, capers, lemon, potato gaufrettes

ARANCINI 14

Peas, rosemary, whipped asiago

CARNE CRUDA 16

Coarsely chopped raw beef, anchovies, lemon, olive oil, grana padano, parsley shallot salad, sourdough

PASTA

made in house

AGNOLOTTI 27

Duck confit, ricotta herb stuffing, arugula, jus

CLAM CACIO PEPE 27

Local clams, pecorino, butter

PENNE 25

Blistered tomato, zucchini, white wine, pesto butter cream

DESSERT

TIRAMISU BIANCA

MASCARPONE PAVLOVA

Featured olive oil from our partner Liquid Gold - Arbequina - a Chilean medium bodied oil, fresh and quite pungent with a slight nuttiness and herbal character