



BIANCA

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!

MUSHROOM 10
Local mushrooms, asiago puree, toasted pistachio dust

BRUSCHETTA 11
Roasted tomato, sunflower & basil chutney, balsamic reduction, whipped fior di latte

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

LARGE PLATES

pasta made in house

AGNOLOTTI 27
Duck confit, ricotta herb stuffing, arugula, jus

PENNE 25
Blistered tomato, zucchini, white wine, pesto butter cream

CLAM CACIO PEPE 27
Local clams, pecorino, butter

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SEA BREAM "ORATA ALL'ACQUA PAZZA" 35
Tomato, white wine sauce, farm vegetables

TUSCAN MARINATED FLANK STEAK 29
Asparagus, veal jus, roasted potato

BEET RISOTTO 28
cumin beet chips, manchego

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