



BIANCA

SNACKS

Salted marcona almonds 3

Marinated olives 6

Charcuterie, selection of dried and cured meats from our friends at Ratinaud - for two people 24

Cheese plate, 3oz 16

Aperitivo plate (Chef's daily selection of small bites) 4

Available 4-6pm daily with purchase of a beverage

CROSTINI

Fried artichoke with asiago, lemon & garlic 7

Pan con tomate, garlic, vine ripe tomatoes 7

VERDURE

Butter braised carrots, honey & fennel, carrot purée 12

Grilled radicchio and romaine, burnt honey & balsamic, toasted focaccia, shredded parmesan 13

Arancini, sage & squash risotto, bocconcini, garlic cream sauce 13

PASTA

Linguine, pistachio broccoli & pesto, toasted pine nuts, shaved grana padano 14

Tortellini, house ground sausage, veal consommé 15

PESCE & CARNE

Calamari Fritti with romesco, parsley sauce & pickled chili 14

Steak tartare - mushroom duxelle, herb crust, thyme hollandaise, served with Saratoga chips 14

Meatballs, pork, beef & veal, tomato sauce, parmesan 14

DESSERT

Tiramisu Bianca 7

Semifreddo, blackberry coulis, sponge toffee 7

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