



## 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

BRUSCHETTA 8

tomato, whipped fior di latte, sunflower pesto, basil, balsamic reduction

MUSHROOM RICOTTA 8

italian salsa verde, toasted almonds

DUCK CONFIT 9

roasted grape compote, pecorino

### SMALL PLATES

RAVIOLI 13

butternut squash & ricotta, garlic cream, lemon pine nut crumble, basil

ALBACORE TUNA 16

olive oil, stewed tomato, potato gaufrettes

FRIED ARTICHOKEs 14

whipped asiago, toasted almonds, lemon

CALAMARI FRITTI 15

romesco, parsley sauce, pickled chili

### LARGE PLATES

pasta made in house daily

SPAGHETTI 26

veal bolognese, basil

SPINACH & GOAT CHEESE TORTELLINI 24

brown butter, blistered tomato

SHRIMP TAGLIATELLE 28

squid ink pasta, parsley oil, romesco sauce

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TUSCAN FLANK STEAK 29

parm & herb crusted roasted potatoes, veal jus, pesto, roasted root vegetables

LAMB GNOCCHI 24

braised lamb, seasonal root vegetables, herb oil, grana padano, jus

SALMON 28

Sustainable Blue salmon, truffle celeriac purée, pine nuts, seasonal vegetables

RISOTTO 25

butternut squash, toasted milk powder, pickled squash

### DESSERT

TIRAMISU BIANCA 8

MASCARPONE PAVLOVA 8

*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*