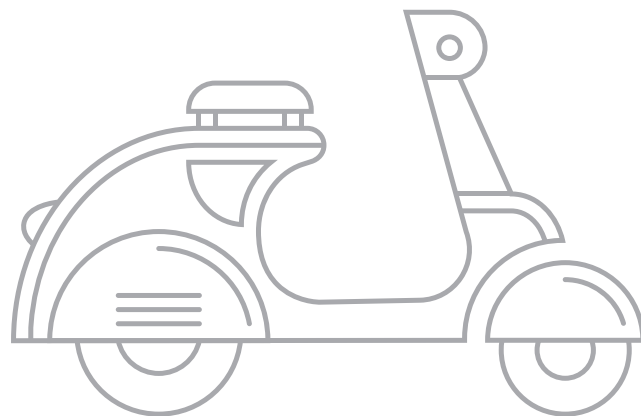


antipasti

- Olive Calde**  **GF** **8**
House marinated and warmed Sicilian olives.
- Ricotta Parma Fresca**  **14**
A smooth blend of our house made ricotta and parmigiano Reggiano. Served with our warm house marinated olives and crostini.
- Polpette di Pomodoro**
Meatballs made with local, organic beef and veal in tomato sauce and topped with parmigiano.
Served with crostini.
two meatballs **9**, four meatballs **17**, six meatballs **25**
- Antipasto**
Plate for one to two **23**, Plate for three to four **33**
Cured meats, assorted cheeses, warmed olives, and house-pickled veggies. Served with house-made roasted red pepper jam, house-made fig jam, fresh fruit and crostini.
- Tagliere di Formaggi**  **19**
Plate for one **19**, Plate for two **27**
Assorted hard cheeses, whipped ricotta and parmesan.
Served with house-made roasted red pepper jam, fig jam, fresh fruit and crostini.
- Bruschetta de Pesto**  **15**
(4) Tomato concasse, ricotta, red onion, roasted garlic, pesto, balsamic, served on crostini.
Add additional bruschetta **3**
- Arancini Al Funghi**  **17**
(3) Mushroom and parmigiano arancini with tomato sauce, truffle, smoked caciocavallo, and smoked mozzarella.
Add additional arancini **4**
- Involtini**  **16**
(5) Roasted eggplant with a combination of mozzarella fior di latte, parmigiano Reggiano, and house-made ricotta, baked in tomato sauce and topped with fresh basil. Served with crostini.
- Calamari** **19**
Calamari topped with lemon zest and mint.
Served with a spiced aioli and arrabbiata tomato sauce.
- Gamberoni Bagna Cauda**  **22**
(5) Tiger prawns, leek, spinach, bagna cauda, nduja Pork served with crostini.
Add additional prawn **4**
- Gamberoni** **22**
(5) Tiger prawns, garlic, white wine, butter, leeks and spinach served with crostini.
Add additional prawn **4**
- Burrata**  **20**
Fresh burrata mozzarella served with house-made fig jam, house-made roasted red pepper jam, honey, walnuts, and crostini.
- Polpo** **27**
Grilled, marinated octopus on a hazelnut romesco sauce with fingerling potatoes and artichoke hearts.
Topped with shaved fennel and wild arugula.
- Carpaccio di Manzo** **19**
Local, organic beef tenderloin sliced thin, drizzled with citrus infused olive oil, topped with arugula, crispy capers, aioli and shaved parmigiano Reggiano. Served with crostini.
- Cozze alla Panna** **22**
Mussels in leek, white wine, cream and gorgonzola.
Served with crostini.
- Cozze al Pomodoro** **22**
Mussels in garlic and white wine tomato sauce.
Served with crostini.



salads

Insalata di Casa GF 9 / 13

Organic spring mix, tomato, sliced red onion, toasted hazelnuts and feta in a honey chive dressing.

Rucola e Grana GF 8 / 12

Organic arugula, Amorosa tomatoes, crispy capers, parmigiano Reggiano, olive oil and lemon.

Bianco recommends:

Add prosciutto crudo 5

Add avocado 3

Caprese 16

Amorosa tomatoes, mozzarella fior di latte, fresh basil, coarse salt and olive oil. Served with Crostini.

Caesar Croccante Doppia 17

Halved heart of romaine, house-made caesar dressing, parmigiano, and house-made chilli parmigiano crostini crumble.

Bianco recommends:

Add chicken 6

Add beef striploin 8

Insalata Manzo GF 22

Grilled striploin, zucchini, red onion, tender greens, honey balsamic Vinaigrette, goat cheese and sweet potato crisps.

Grano Antico 17

Mixed ancient grains, cilantro lime Vinaigrette, pickled onions, tomatoes, kalamata olives, garbanzo beans with feta cheese, topped with arugula.

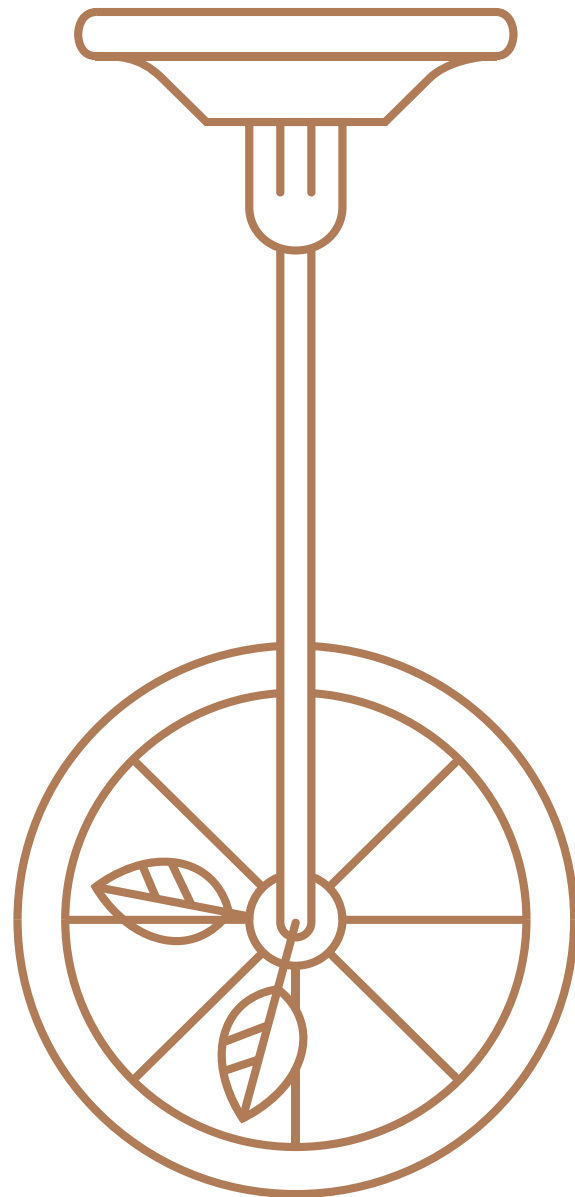
Avocado e Gamberi GF 22

Blackened shrimp, feta cheese, avocado, Amorosa tomato, pickled red onion, and organic spring mix in a cilantro lime dressing.

Grilled Endive GF 17

Charred endive, dolce latte, burnt orange Vinaigrette, arugula, toasted hemp hearts and walnuts.

Add prosciutto 5



risotto

Risotto al Funghi Trifolati GF 26

Carnaroli rice with wild mushrooms and parmigiano Reggiano, topped with truffle oil.

Risotto al Frutti di Mare GF 32

Carnaroli rice in house-made tomato sauce, with mussels, prawns, scallops, clams and squid.

Risotto agli Spinaci GF 25

Carnaroli rice cooked in vegetable stock with spinach, parsley and parmigiano reggiano.

entrees

Mezza Gallina 38

Crispy half chicken, charred cauliflower, pickle potatoes, pistachio chimichurri, green pea garlic purée, mint and pea shoots.

Agnello 42

Braised lamb shank, crispy risotto cake, charred eggplant romesco, roasted fennel and mushrooms with pea shoots.

Branzino 47

Pan roasted sea bass, goat cheese gnudi, roasted zucchini, capers with lemon and dill bechamel.

Manzo 43

Grilled tenderloin, pastichio alla cacio de pepe, roasted cauliflower puree, asparagus, charred shallot and red wine jus.

pasta

Spaghetti Pomodoro e Ricotta 23

San Marzano tomato sauce with basil and ricotta mousse. Topped with parmigiano.

Bianco recommends:

Add house-made organic beef meatballs 4.5 each

Rigatoni all' Arrabbiata 23

Tossed in spicy San Marzano tomato sauce. Topped with parmigiano.

Bianco recommends:

Add chicken / spicy Italian sausage 6

Spaghetti alla Carbonara 26

Traditional spaghetti carbonara tossed in egg, parmigiano Reggiano, black pepper, and smoked pancetta with a touch of cream. Topped with parmigiano.

Casarecce al Ragù Bolognese 28

Traditional Bolognese sauce made with organic beef and San Marzano tomatoes. Topped with parmigiano.

Bianco recommends trying:

Bolognese Rosé Sauce

Tortelloni Burro E Salvia 30

Handmade spinach tortelloni stuffed with ricotta, sautéed in sage-butter sauce with sundried tomatoes. Topped with parmigiano Reggiano.

Linguine al Nere 32

Squid ink infused linguini, sautéed with mussels, prawns, clams, scallops and squid in a gorgonzola cream sauce. Topped with parmigiano.

Bianco recommends trying:

Buttered Lemon Sauce

All pasta is handmade with specially sourced, organic, unbleached, GMO free flour.

Gnocchi di Patate Dolci 29

Handmade sweet potato and Grano Padano parmigiano gnocchi, sautéed with sundried tomatoes, spinach and leek on top of a butternut squash purée. Topped with parmigiano Reggiano.

Bianco recommends:

Add smoked pancetta 4

Tagliatelle con Prosciutto al Limone 26

Tagliatelle pasta tossed in lemon zested butter with prosciutto crudo. Topped with parmigiano.

Vegetarian Choice:

Sub meat for spinach and sundried tomatoes

Casarecce con Pollo e Funghi 28

Casarecce pasta tossed in our cream sauce with local roasted chicken, roasted mushrooms and truffle oil. Topped with parmigiano

Campanelle Aragosta 33

Campanelle pasta tossed in a spicy fra diavolo sauce with prawns and lobster. Topped with a toasted bread crumb and parmigiano.

Bucatini al Pesto 26

Bucatini pasta with sundried tomatoes and chilli crumb in a lemon pesto sauce.

Bianco recommends:


Add shrimp 6


Add chicken 6


pizzas

Our pizzas are Neopolitan style, cooked in a wood burning oven and made with specially sourced, organic, unbleached, GMO free flour.


Rossa


Margherita  **16**
San Marzano tomato sauce, mozzarella fior di latte, Pecorino Romano cheese and fresh basil.

Burrata Pizza  **22**
San Marzano tomato sauce, fresh burrata mozzarella topped with olive oil, fresh basil, and pecorino Romano.


Rosso  **26**
San Marzano tomato sauce, mozzarella fior di latte, Taleggio cheese, soppressata, local homemade organic Italian hot sausage, seasonal hot peppers and chili oil.

Prosciutto Cotto **25**
San Marzano tomato sauce, mozzarella fior di latte, prosciutto cotto and roasted mushrooms.
Bianco recommends:
Add artichoke **1.5**

Soppressata  **25**
San Marzano tomato sauce, mozzarella fior di latte, spicy Soppressata and oregano.
Bianco recommends:
Add roasted mushrooms **2**


Di mama  **23**
San Marzano tomato sauce, mozzarella fior di latte, roasted wild mushrooms, Kalamata olives, oregano and basil.
Bianco recommends:
Add capicola ham **4**

Amore per la Carne **26**
San Marzano tomato sauce, mozzarella fior di latte, spicy soppressata, pancetta, and prosciutto cotto.


Spinaci  **24**
San Marzano tomato sauce, mozzarella fior di latte, sautéed spinach, roasted artichokes, red onion, kalamata olives, and goat cheese.

Bianco

Pollo e Avocado **26**
Local, organic chicken, avocado, smoked mozzarella, and roasted garlic, topped with fresh organic arugula, chopped tomatoes, chili flakes and parmigiano Reggiano.

Pizza Rucola  **20**
Organic arugula, mozzarella fior di latte, parmigiano Reggiano and Amorosa tomatoes.

Bianco recommends:
Add prosciutto crudo **4**
Add avocado **3**


Funghi Misti  **24**
Roasted mushrooms, mozzarella fior di latte, Taleggio cheese, roasted garlic, and fresh parsley with white truffle oil.

Bianco recommends:
Add soppressata **5**
Add spicy Italian sausage **6**

Dolce Emma **26**
Smoked pancetta, mozzarella fior di latte, roasted garlic, and maple syrup. Topped with house-made ricotta and crispy prosciutto crudo.

Pera e Prosciutto **26**
Pear, fior di latte mozzarella, Gorgonzola cheese, smoked prosciutto, toasted pecans and honey.

La Famiglia **25**
Roasted garlic, mozzarella fior di latte, roasted artichokes, roasted wild mushrooms, prosciutto cotto, and truffle oil.

Pizza Pesto  **22**
Smoked mozzarella, fior di latte, Amorosa tomatoes, sweet peppers, red onions, with house-made pesto sauce.
Bianco recommends:
Add chicken **6**
Add shrimp **6**