


# 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**   
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**

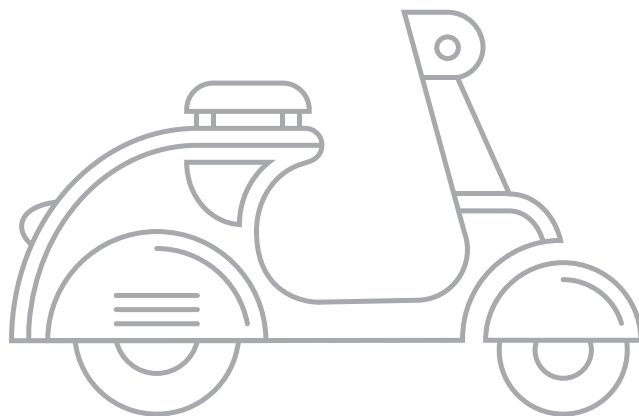
**Burrata**  **20**  
Fresh burrata mozzarella served with house-made fig jam, house-made roasted red pepper jam, honey, walnuts, and crostini.

**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.



# soups

**Minestrone**  **GF** 5 cup / 8 bowl


**Zuppa del Giorno** 5 cup / 8 bowl



# salads

**Insalata di Casa**  **GF** 9 / 13

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

**panuzzo** Served with your choice of side soup, house salad or penne pomodoro.

**Mortadella** 19

Mortadella, capicola, ricotta, oregano, honey, walnuts and arugula.

**Caprese and Prosciutto** 17

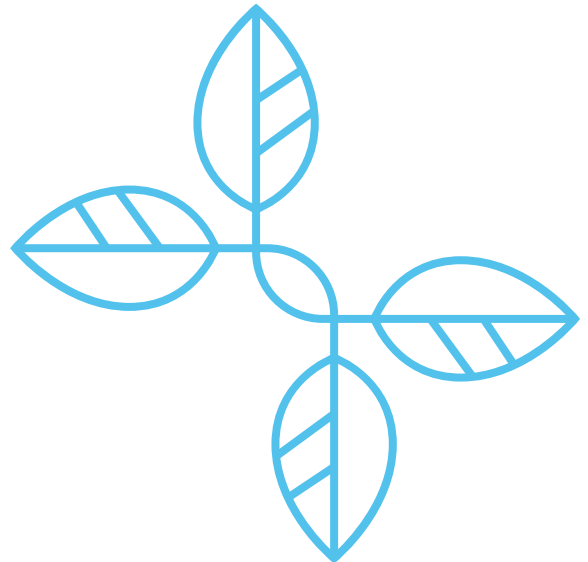
Campari tomatoes, ricotta, basil, roasted garlic, balsamic vinegar, prosciutto, arugula.

**Pollo and Peppers** 19

Roasted chicken breast, red pepper onion jam, smoked mozza, campari tomatoes, red onion and avar.

**Manzo** 19

Roasted beef, horseradish aioli, red pepper onion jam, provolone.



# risotto

**Risotto al Funghi Trifolati**  **GF** 17 / 26

Carnaroli rice with 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** 16 / 25

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

# entrees

## Cotolette Di Pollo 30

Crispy breaded chicken breast, charred asparagus, arugula and fennel with green peppercorn lemon cream sauce.

## Sea Bass 47

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

# pasta

## Spaghetti Pomodoro e Ricotta 16 / 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 15 / 23

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

**Bianco recommends:**

Add chicken / spicy Italian sausage 6

## Spaghetti alla Carbonara 18 / 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 18 / 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 19 / 29

Handmade sweet potato and Grana 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 17 / 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 18 / 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.

Pizzetta: add soup or house salad for \$4

## Rossa

7" / 11"

### Margherita

12 / 16

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

### Burrata

22

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

### Rosso

17 / 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

16 / 25

San Marzano tomato sauce, mozzarella fior di latte, prosciutto cotto and roasted mushrooms.

**Bianco recommends:**

Add artichoke 1.5

### Soppressata

16 / 25

San Marzano tomato sauce, mozzarella fior di latte, spicy soppressata and oregano.

**Bianco recommends:**

Add roasted mushrooms 2

### Di mama

15 / 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

17 / 26

San Marzano tomato sauce, mozzarella fior di latte, spicy soppressata, pancetta, and prosciutto cotto.

### Spinaci

16 / 24

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

## Bianco

7" / 11"

### Pollo e Avocado

17 / 26

Local, organic chicken, avocado, smoked mozzarella, fior di latte, and roasted garlic, topped with fresh organic arugula, chopped tomatoes, chili flakes and parmigiano Reggiano.

### Pizza Rucola

12 / 20

Organic arugula, mozzarella fior di latte, parmigiano Reggiano and Amorosa tomatoes.

**Bianco recommends:**

Add prosciutto crudo 5

Add avocado 3

### Funghi Misti

16 / 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

17 / 26

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

### Pera e Prosciutto

17 / 26

Pear, fior di latte mozzarella, gorgonzola cheese, smoked prosciutto, toasted pecans and honey.

### La Famiglia

17 / 25

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

### Pizza Pesto

15 / 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