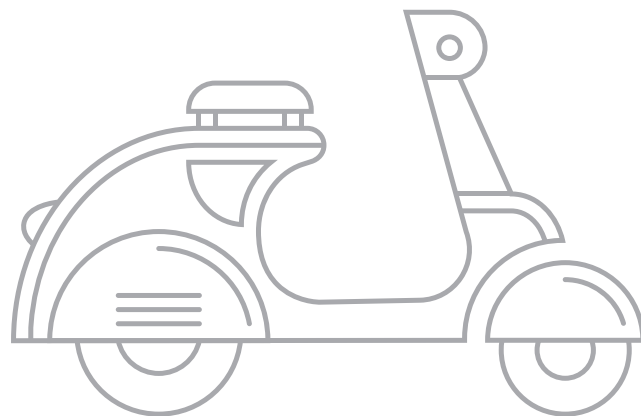


antipasti

- Olive Calde** 🌿 GA 8
Castelvetro olives, warm spice and citrus.
- Ricotta Parma Fresca** 🌿 14
Whipped ricotta and grana padano marinated olives and focaccia.
- Antipasto**
Plate for one or two **23**, Plate for three or four **33**
Cured meats, assorted cheeses, house preserves, marinated olives and focaccia.
- Tagliere di Formaggi** 🌿 19
Plate for one **19**, Plate for two **27**
Assorted cheeses, whipped ricotta, house preserves marinated olives and focaccia.
- Bruschetta di Pesto** 🌿 15
(4) Tomato concasse, ricotta, red onion, roasted garlic, pesto, balsamic on focaccia.
Add additional bruschetta **3**
- Arancini Al Funghi** 🌿 17
(3) Roasted mushroom, truffle oil, carnaroli rice, smoked mozzarella arancini in pomodoro.
Add additional arancini **4**
- Polpette di Pomodoro**
Beef and veal meatball, grana padano, pomodoro with focaccia.
(2) meatballs **9**, (4) meatballs **17**, (6) meatballs **25**
- Involtini Melanzane** 🌿 16
(5) Roasted eggplant stuffed with fior di latte, ricotta and grana padano, in pomodoro with focaccia.
- Calamari** 19
Crispy fried squid, lemon, black pepper, mint with chili aioli and arrabiata.
- Gamberoni Bagna Cauda** 🌶️ 22
(5) Sauteed prawns, leek, spinach, Nduja in bagna cauda with focaccia.
- Gamberoni** 22
(5) Sauteed prawns, leek, spinach in garlic white wine emulsion with focaccia.
- Burrata** 🌿 🥜 20
Buratta, house preserves, walnuts, honey with focaccia.
- Polpo** 🥜 27
Charred octopus, fingerling potato, artichoke, fennel and arugula with hazelnut romesco.
- Carpaccio di Manzo** 19
Sliced beef striploin, olive oil, aioli, arugula, fried capers and grana padano with focaccia.
- Cozze alla Panna** 22
White wine steamed mussels and leeks in gorgonzola cream with focaccia.
- Cozze al Pomodoro** 22
White wine steamed mussels and garlic in pomodoro with focaccia.



salads

Insalata di Casa 9 / 13

Tender green, heirloom tomatoes, red onion, hazelnuts and feta with honey chive vinaigrette.

Insalata di Barbabietole 18

Roasted striped beets, whipped feta, parsley oil, walnut crumb and dill with caramelized honey vinaigrette.

Caprese 18

Heirloom tomatoes, fior di latte, toasted bread crumb and basil with balsamic vinaigrette.

Caesar 17

Romain heart, grana padano, chili crumb with caesar dressing and lemon.

Bianco recommends:

Add chicken **6**

Add beef striploin **8**

Insalata di Manzo 22

Grilled striploin, tender greens, zucchini, pickled red onion, goat cheese with honey balsamic vinaigrette and crispy sweet potato.

Grano Antico 17

Ancient grains, pickled onion, tomato, kalamata olive , feta and arugula with cilantro lime vinaigrette and crispy garbanzo beans.

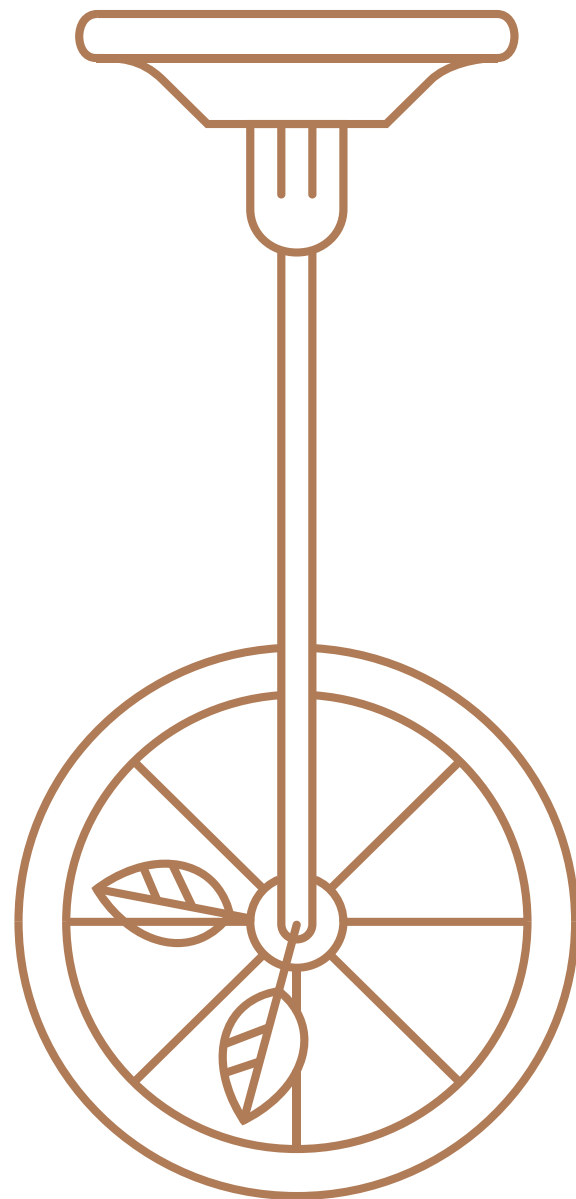
Avocado e Gamberi 22

Blackened shrimp, avocado, tender greens, heirloom tomatoes, pickled red onion and fetta with cilantro lime vinaigrette.

Endive alla Griglia 17

Charred endive, dolce latte, burnt orange vinaigrette and arugula with hemp hearts and walnut crumb.

Add prosciutto **5**



risotto

Funghi e Trifolati 26

Carnaroli rice, crimini, oyster and porcini mushrooms with grana padano and truffle oil.

Frutti di Mare 32

Carnaroli rice, prawns, mussels, scallops, clams and squid with pomodoro and lemon.

Spinaci e Limone 25

Carnaroli rice, spinach puree, grana padano with lemon and parsley.

entrees

Mezza Gallina 38

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

Agnello 42

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

Branzino 47

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

Manzo 43

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

pasta

Spaghetti Pomodoro e Ricotta 23

House made spaghetti, San marzano pomodoro, ricotta, grana padano and basil.

Bianco recommends:

Add house-made organic beef meatballs 4.5 each

Rigatoni alla Arrabbiata 23

House made rigatoni, San marzano arrabbiata.

Bianco recommends:

Add chicken / spicy Italian sausage 6

Spaghetti alla Carbonara 26

House made spaghetti, smoked pancetta, black pepper, grana padano and egg yolk.

Casarecce al Ragù Bolognese 28

House made casarecce, beef ragu, san marzano, grana padano and parsley.

Tortelloni 30

House made spinach tortellini, ricotta and sage filling, grana padano with sundried tomatoes and butter sage.

Linguini alla Nera 32

House made squid ink linguini, prawns, mussels, clams, scallops and squid with grana padano in gorgonzola cream.

Bianco recommends:

Buttered Lemon Sauce

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

Gnocchi di Patate Dolci 29

House made sweet potato gnocchi, sun dried tomatoes, spinach and leeks with grana padano and butternut puree.

Bianco recommends:

Add smoked pancetta 4

Tagliatelle con Prosciutto al Limone 26

House made tagliatelle, lemon and butter emulsion and grana padano with sliced prosciutto.

Vegetarian Choice:

Sub meat for spinach and sundried tomatoes

Casarecce con Pollo e Funghi 28

House made casarecce, chicken breast, roasted mushrooms with white truffel oil and cream sauce.

Campanelle Aragosta 33

House made campanelle, spicy fra diavolo, prawns, lobster with grana padano and toasted chili crumb.

Bucatini al Pesto 26

House made bucatini, lemon pumpkin seed pesto, sun dried tomatoes and grana padano with toasted chili crumb.

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, fior di latte, pecorino romano with basil and olive oil.


Burrata  **22**
San marzano tomato, burrata, pecorino romano with basil and olive oil.

Rosso  **26**
San marzano tomato, fior di latte, taleggio, chorizo, soppressata, jalapeno, poblano, fresno and chili oil.

Soppressata  **25**
San marzano tomato, fior di latte, sopressata, honey, ricotta and oregano.

Bianco recommends:
Add roasted mushrooms **2**


Di mama  **23**
San marzano tomato, fior di latte, kalamata olive, roasted mushrooms oregano and basil.


Diavola  **26**
Salumi ragu, san marzano tomato, fior di latte ,taleggio, romesco, honey and charred onion.

Amore la Carne **26**
San marzano tomato, fior di latte, soppressata, smoked pancetta, mortadella.

Bianco

Pollo e Avocado **26**
Roasted garlic, fior di latte, smoked mozzarella, roast chicken, arugula, heirloom tomatoes, grana padano chili flakes.

Bruschetta  **23**
Roasted garlic, tomato, red onion, balsamic, grana padano, arugula and ricotta.


Funghi Cipolla  **24**
Roasted garlic, roasted mushroom, charred onion, pecorino romano, feta, rosemary and honey.

Dolce Emma **26**
Roasted garlic, smoked pancetta, fior di latte, maple syrup, ricotta and crispy prosciutto.

Pera e Prosciutto  **26**
Olive oil, fior di latte, gorgonzola, prosciutto crudo, pecan and honey.

Patatta Rustica  **24**
Roasted garlic, fior di latte, pecorino romano, fingerling potato, lemon, chilli and olive oil.

Carpaccio **26**
Roasted garlic, sliced raw beef, grana padano, aioli, arugula, chili crumb.

Pesto Verdé  **23**
Pumpkin seed pesto, fior di latte, smoked mozzarella, heirloom tomatoes, sweet peppers, red onion.

Bianco recommends:
Add chicken **6**
Add shrimp **6**