

Our dough is made with specially sourced, organic, unbleached, GMO free flour.

Rossa

Margherita 15

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

Rosso 23

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 20.5

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

Bianco recommends:

Add artichoke 1.5

Soppressata 20.5

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

Bianco recommends:

Add roasted wild mushrooms 2

Di mama 17.5

San Marzano tomato sauce, mozzarella fior di latte, roasted wild mushrooms, Kalamata olives, oregano and basil.

Bianco recommends:

Add capicola ham 3

Amore per la Carne 23

San Marzano tomato sauce, mozzarella fior di latte, spicy soppressata, pancetta, and beef salami.

Bianco

Pollo e Avocado 22

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

Pizza Rucola 15.5

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

Bianco recommends:

Add prosciutto crudo or beef bresaola 4

Add avocado 2

Funghi Misti 20.5

Roasted wild mushrooms, mozzarella fior di latte, Taleggio cheese, roasted garlic, and fresh parsley with white truffle oil.

Bianco recommends:

Add Soppressata or local, organic fennel sausage 3

Dolce Emma 23

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

Salame di Manzo 22

Tartufo salami, roasted wild mushrooms, artichoke, mozzarella fior di latte, and truffle oil.

Pera e Prosciutto 22

Pear, fiore di latte mozzarella, Gorgonzola cheese, smoked prosciutto, toasted pecans and honey.

La Famiglia 22

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

GF Olive Calde 7

House marinated and warmed Sicilian olives.

Ricotta Parma Fresca 13

A smooth blend of our house made ricotta and parmigiano reggiano. Served with our fresh house made bread and a side of our warm house marinated olives.

Carpaccio di Manzo 16

Local, organic beef tenderloin sliced thin, drizzled with citrus infused olive oil, topped with arugula, house-pickled radishes, aioli and shaved parmigiano Reggiano. Served with crispy corallo.

GF Cozze alla Panna 18

Mussels in leek, white wine, cream and gorgonzola.

GF Cozze al Pomodoro 18

Mussels in garlic and white wine tomato sauce.

Calamari 16

Calamari topped in lemon zest and mint. Served with a spiced aioli and arrabiata tomato sauce.

GF Gamberoni 16

Tiger prawns (5) cooked in a traditional white wine, garlic and butter sauce.

Bruschetta Caprese 12

Crostini (4) with diced Amorosa tomatoes, mozzarella fior di latte, fresh basil, coarse salt, olive oil and a house-made balsamic reduction.

GF Verdure alla Griglia Miste 13

Roasted beets, squash, fennel root, radish scallions and a light mint dressing.

Arancini Al Funghi 13

Mushroom and parmigiano arancini with a fior di latte heart, with tomato sauce.

GF Antipasto

Plate for one 17 Plate for two 25

Cured meats, assorted cheeses, warmed olives, and house-pickled veggies. Served with house-made roasted red pepper jam and house-made fig jam.

GF Tagliere di Formaggi

Plate for one 17 Plate for two 25

Assorted hard cheeses, whipped ricotta and parmesan with balsamic reduction. Served with roasted red pepper jam, fig jam and fresh fruit.

Polpette di Pomodoro

Local, organic beef meatballs in tomato sauce and topped with parmigiano Reggiano.

two meatballs 7
four meatballs 14
six meatballs 18

GF Involtini 16

Roasted eggplant with a combination of mozzarella fior di latte, parmigiano Reggiano, and house-made ricotta, in tomato sauce and topped with fresh basil.

GF Bufala Montata 16

Fresh Mozzarella Bufala in a mix of grilled apple, prosciutto crudo, pistachio and rosemary surrounded in a balsamic reduction



salads

GF **Insalata di Casa 11 / 8**
Organic spring mix, tomato, sliced red onion, toasted hazelnuts and feta tossed in our chive and honey dressing.

GF **Rucola e Grana 11 / 8**
Organic arugula, Amorusa tomatoes, parmigiano Reggiano, olive oil and lemon.
Bianco recommends:
Add prosciutto crudo/ beef bresaola **4**
add avocado **3**

GF **Caprese 14**
Amorusa tomatoes, mozzarella fior di latte, fresh basil, coarse salt and olive oil.

Caesar Croccante Doppia 14
Halved heart of romaine, house-made caesar dressing, parmigiano Reggiano, and house-made crostini crumble.
Bianco recommends:
Add chicken **4**
Add beef striploin **6**

GF **Insalata di Manzo 20**
Organic beef striploin (5oz) organic spring mix with soft goat's cheese, fresh sliced red onion, beets and honey balsamic dressing.

Zucca e Patate Dolci 14
Roasted squash, sweet potato, goat cheese and our beet and grain blend atop arugula in a honey balsamic dressing.
Bianco recommends:
Add chicken **4**

GF **Avocado e Gamberi 19**
Blackened shrimp, feta cheese, avocado, Amorusa tomato, pickled red onion and organic spring mix tossed in our cilantro lime dressing.

GF **Cece e Arugula 14**
Chickpeas tossed in blended sundried tomatoes, kalamata olives, red onion, parsley and garlic on a bed of arugula tossed in lemon dressing



risotto

GF **Risotto Spinaci e Parmigiano 21**
Carnaroli rice with parmigiano Reggiano, fresh spinach, surrounded in beet sauce.

GF **Risotto al Funghi Trifolati 23**
Carnaroli rice with wild mushroom and parmigiano Reggiano, topped with truffle oil.

GF **Risotto ai Frutti di Mare 28**
Carnaroli rice in house-made tomato sauce, with mussels, shrimp, scallops, clams and squid.

pasta

Spaghetti Pomodoro e Ricotta 19
Tossed in a fresh tomato sauce sitting on a bed of our traditional San Marzano slow cooked sauce topped with basil and ricotta mousse.
Bianco recommends:
Add house-made organic beef meatballs **2 each**

Rigatoni all' Arrabbiata 19
Tossed in spicy San Marzano tomato sauce.
Bianco recommends:
add chicken / spicy Italian sausage / fennel sausage **4**

Spaghetti alla Carbonara 23
Traditional spaghetti carbonara tossed in egg, parmigiano Reggiano, black pepper, and smoked pancetta.

Casarecce al Ragù Bolognese 24
Tossed in our traditional family recipe organic beef and San Marzano tomato Bolognese sauce topped with parmigiano reggiano

Tortelloni Burro E Salvia 24
Handmade spinach tortelloni stuffed with ricotta, and sautéed in sage-butter sauce with sundried tomatoes.

Linguine al Nere 28
Squid ink infused linguini, sautéed with mussels, shrimp, clams, scallops and squid in a buttered lemon sauce.

Gnocchi di Patate Dolci 24
Handmade sweet potato gnocchi, sautéed with sundried tomatoes and spinach in a leek and butternut squash cream.

Lasagna Vegetariana 21
Layered with San Marzano tomato sauce, parmigiano, and mixed wild mushrooms, zucchini, roasted tomato, and eggplant, finished with cream sauce.

Ravioli di Ricotta e Pera 25
Handmade ravioli stuffed with house made ricotta and poached pear, topped with taleggio cream, walnuts and sauteed pear.

Tagliatelle con Prosciutto al Limone 22
Tossed in lemon zested butter with prosciutto crudo.

Casarecce con Pollo e Funghi 24
Tossed in our cream sauce with local, organic chicken, roasted wild mushrooms, parmesan and truffle oil.

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Brasato al Barolo 35
Braised local, organic beef brisket and polenta in Barolo red wine reduction served with a side of seasonal vegetables.

Half Roast Chicken 26
Marinated roasted half of local, organic chicken and roasted potato atop our peperonata sauce.

Agnello Consomme 35
Local lamb shank marinated in white wine and rosemary topped in a demi glaze on a bed of parmigiano risotto served with a side of seasonal vegetables.

Branzino al Forno 38
Fillet of sea bass on bed of roasted tomatoes, Kalamata olives and red onions with a side of roasted potato and seasonal vegetables .

Filetto di Manzo 34
Organic, local beef tenderloin (8oz) grilled with sides of herb and truffle infused, salted butter. Served with rosemary sweet potato mash and a side of seasonal vegetables topped with parmigiano Reggiano.

entrees