LA PECORA BIANCA

Lunch & Dinner

Upper West Side

359 Columbus Avenue
New York, NY 10024

UPPER WEST SIDE • NYC •

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APPETIZERS

Fried Artichokes 17
lemon aioli

Zucchini "Fries" 17
pomodoro sauce, parmesan

Autumn Leaves 19
radicchio, provolone, pear, candied pecans, shallots

Whipped Ricotta 17
truffle honey, country toast

Fritto Misto 19
calamari, market vegetables, cherry pepper aioli

Local Burrata 21
white and black mission figs, balsamic honey, toasted pistachios

Roasted Cauliflower 17
grapes, fresno chili, parmesan breadcrumbs

Meatballs 19
beef and pork, pomodoro sauce, parmesan

SALAD

Add Chicken 10 | Shrimp 11 | Salmon 12

Toscano 19
kale, baby carrots, ricotta, toasted pumpkin seeds, parmesan croutons, lemon vinaigrette

Brussels Salad 19
shaved brussels sprouts, pickled raisins, sunflower seeds, parmesan

Farro 19
grapes, pickled red onion, pistachio, arugula, ricotta salata

Little Gem Caesar 19
parmesan, black pepper, toasted breadcrumbs

SIDES

Roasted Mushrooms 12
garlic, peperonata

Crispy Brussels Sprouts 12
rosemary honey, lemon, chili flakes

Broccolini 12
garlic, chili

Herb Fries 12
parmesan, calabrian aioli

Executive Chef *Arthur Lee*
General Manager *Radu Gherghe*

PASTA

All our pastas are made in-house
House-made gluten-free pasta available upon request

Add Burrata to Any Pasta 7

Spaghetti 25
pomodoro or cacio e pepe

Rigatoni 28
vodka sauce, stracciatella

Tagliatelle 29
beef and pork bolognese

Garganelli 28
roasted wild mushrooms, arugula pesto, garlic, pecorino

Gramigna 29
curly pasta, house-made sausage, broccolini, chili flakes

Campanelle 29
al limone, roasted shrimp, chili flakes, parmesan

PARM-FECTION

Chicken Parmesan 36
vodka sauce, rigatoni

MAINS

Branzino 37
spinach, olives, meyer lemon

Faroe Islands Salmon 37
butternut squash purée, braised tuscan kale, roasted mushrooms

Chicken Paillard 29
castelvetrano olives, arugula, tomatoes, toasted almonds, parmesan

Heritage Pork Chop 32
sweet & sour peppers, fingerling potatoes

NY Strip Steak* 39
peppercorn sauce, french fries

LPB Burger* 26
american cheese, pickles, calabrian aioli, fries

SPRITZ BAR

Aperol Spritz 18
aperol, prosecco, soda

Autumn Spritz 18
spiced pear liqueur, lemon, prosecco

Hugo Spritz 18
elderflower liqueur, prosecco, mint

Strawberry Limoncello Spritz 18
limoncello, fresh strawberry, prosecco

NEGRONI BAR

Classico 18
gin, campari, carpano antica

Sbagliato 18
campari, carpano antica, prosecco

Mezcal 18
mezcal, cocchi americano, vermouth bianco

Autumn 18
bourbon, forthave aperitivo, local vermouth

COCKTAILS

Pastina 18
gin, honey, ginger, lemon

Spicy Limoncello Margarita 18
tequila, limoncello, fresno chili

Citrus Got Real 18
vodka, cocchi americano, limoncello, lemon

Out of Office 18
tequila, mezcal, aperol, pineapple, lime

Paper Plane 18
bourbon, aperol, nonino

Black Manhattan 18
rye, averna, bitters

WINE BY THE GLASS

Sparkling

Prosecco 15 | 23 Fantolin Agricolo NV Veneto
Brut Rosé "Jeio Cuvée" 17 | 26 Bisol NV Veneto

Rosé

La Pecora Rosa 17 | 26 2025 Toscana

White

Sauvignon Blanc 18 | 27 Salariis 2025 Friuli
Pinot Grigio 17 | 26 I Vini di Jacopo 2025 Friuli
Chardonnay 18 | 27 Le Borgate 2025 Alto Adige
Vermentino 16 | 24 La Pecora Bianca 2025 Toscana
Gavi di Gavi 16 | 24
Giordano Lombardo 2025 Piemonte

Red

Pinot Noir 19 | 28
J. Hofstätter "Meczan" 2024 Alto Adige
Cabernet Sauvignon 18 | 27
Tenuta Sant'Anna 2025 Veneto
Montepulciano d'Abruzzo 16 | 24
Umani Ronchi 2024 Abruzzo
Langhe Nebbiolo "Pasqualin" 18 | 27
Pasquale Pelissero 2024
Barbera d'Alba 17 | 26 GD Vajra 2025
Chianti 17 | 26 Sangervasio 2025
Super Tuscan "Le Volte" 22 | 33 Ornellaia 2023

BEER

Forst Italian Lager 9
Montauk Seasonal Ale 9
Sloop "Juice Bomb" IPA 9
Athletic Brewing "Upside Dawn" (.5%) 9

ZERO PROOF

Lemon Basil Soda 8
Ginger Arnold Palmer 8
Strawberry Nojito 8
Ginger Lime Soda 8
St. Agrestis "Phony Negroni" 12

* Consumer Advisory: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.