

LA PECORA BIANCA

Lunch & Dinner

Appetizers

Whipped Ricotta

truffle honey, country toast 17

Local Burrata

heirloom tomatoes, roasted peaches, pesto 21

Roasted Cauliflower

grapes, fresno chili, parmesan breadcrumbs 17

Meatballs

beef and pork, pomodoro sauce, parmesan 19

Heirloom Tomatoes

watermelon, feta, red onion, red wine vinaigrette 19

Salads

add Chicken 10 Shrimp 11 Salmon 12

Tosceno

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

Brussels Salad

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

Farro

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

Little Gem Caesar

parmesan, black pepper, toasted breadcrumbs 19

Sides

Broccolini

garlic, chili 12

Local Corn

mascarpone, charred scallion, calabrian chili 12

Roasted Brussels Sprouts

rosemary honey, lemon, chili flakes, parmesan 12

Pasta

ALL OF OUR PASTAS ARE MADE IN HOUSE

add Burrata to any Pasta 7

Spaghetti

pomodoro or cacio e pepe 24

Rigatoni

vodka sauce, stracciatella 27

Tagliatelle

beef and pork bolognese 28

Garganelli

roasted wild mushrooms, arugula pesto, garlic, pecorino 27

Gramigna

curly pasta, house-made sausage, broccolini, chili flakes 28

Campanelle

al limone, roasted shrimp, chili flakes, parmesan 28

Mains

Branzino

spinach, olives, meyer lemon 37

Faroe Islands Salmon

corn purée, braised tuscan kale, roasted mushrooms 37

Chicken Paillard

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

Heritage Pork Chop

sweet & sour peppers, fingerling potatoes 32

NY Strip Steak*

peppercorn sauce, garlic potatoes 39

LPB Burger*

american cheese, pickles, calabrian aioli, parmesan potatoes 26

Executive Chef *Ken Munz*
General Manager *Rodney Booj*



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