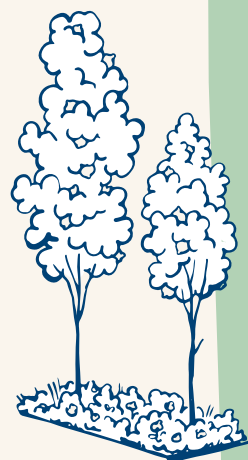


LA PECORA BIANCA

Lunch & Dinner



Lincoln Square

61 Columbus Avenue
New York, NY 10023

APPETIZERS

Cacio e Pepe Arancini 18
parmesan fonduta

Whipped Ricotta 18
truffle honey, country toast

Local Burrata 22
stone fruit agrodolce, toasted pistachios, chestnut honey, aged balsamic

Zucchini "Fries" 18
pomodoro sauce, parmesan

Fried Artichokes 18
lemon aioli

Roasted Cauliflower 18
grapes, fresno chili, parmesan breadcrumbs

Fritto Misto 20
calamari, market vegetables, cherry pepper aioli

Meatballs 20
beef and pork, pomodoro sauce, parmesan

Autumn Leaves 20
radicchio, provolone, pear, candied pecans, shallots

Too Much Fried Mozzarella 22
vodka sauce, pesto



SALAD

Add Chicken 10 | Shrimp 12 | Salmon 12

Toscana 20
kale, baby carrots, ricotta, toasted pumpkin seeds, parmesan croutons, lemon vinaigrette

Brussels Salad 20
shaved brussels sprouts, pickled raisins, sunflower seeds, parmesan

Farro 20
grapes, pickled red onion, pistachio, arugula, ricotta salata

Little Gem Caesar 20
parmesan, black pepper, toasted breadcrumbs

SIDES

Roasted Mushrooms 13
garlic, peperonata

Crispy Brussels Sprouts 13
rosemary honey, lemon, chili flakes

Broccoli 13
garlic, chili

Herb Fries 13
parmesan, calabrian aioli



Executive Chef *Brian Ray*
General Manager *Samuel Laforest*

LINCOLN
SQUARE
• NYC •

LA PECORA BIANCA

Lunch & Dinner

LINCOLN
SQUARE
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NEAPOLITAN STYLE PIZZA

Margherita 23
pomodoro sauce,
fior di latte, basil

Salsiccia 25
house-made sausage,
peppers, onions

Diavola 25
vodka sauce, pepperoni,
red onions, hot honey

Autumn 25
delicata squash, speck,
ricotta, fontina, sage

Truffle 29
mascarpone, parmesan,
black truffle,
whipped ricotta

PASTA

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

Add Burrata to Any Pasta 7

Spaghetti 26
pomodoro or cacio e pepe

Rigatoni 28
vodka sauce, stracciatella

Tagliatelle 30
beef and pork bolognese

Garganelli 29
roasted wild mushrooms, arugula pesto, garlic, pecorino

Gramigna 30
curly pasta, house-made sausage, broccolini, chili flakes

Campanelle 30
al limone, roasted shrimp, chili flakes, parmesan

Mafaldine 27
roasted butternut squash, brown butter, crispy sage

Trecce 29
braised short rib ragù, parmesan



MAINS

Chicken Parmesan 36
vodka sauce, rigatoni

Branzino 38
spinach, sauce vierge

Faroe Islands Salmon 38
butternut squash purée, braised tuscan kale, roasted mushrooms

Chicken Paillard 30
castelvetrano olives, arugula, tomatoes,
toasted almonds, parmesan

Pork Piccata 34
lemon butter, crispy capers, french fries

NY Strip Steak* 42
peppercorn sauce, french fries

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

Swordfish Cacciatore 38
tomato and red pepper sugo, green olives, toasted garlic,
salmoriglio



SPRITZ BAR

Aperol Spritz 19
aperol, prosecco, soda

Autumn Spritz 19
spiced pear liqueur, lemon, prosecco

Hugo Spritz 19
elderflower liqueur, prosecco, mint

Raspberry Limoncello Spritz 19
limoncello, fresh raspberry, prosecco



NEGRONI BAR

Classico 19
gin, campari, carpano antica

Sbagliato 19
campari, carpano antica, prosecco

Mezcal 19
mezcal, cocchi americano, vermouth bianco

Autumn 19
bourbon, forthave aperitivo, local vermouth

COCKTAILS

Pastina 19
gin, honey, ginger, lemon

Citrus Got Real 19
vodka, cocchi americano, limoncello, lemon

Spicy Limoncello Margarita 19
tequila, limoncello, fresno chili

Out of Office 19
tequila, mezcal, aperol, pineapple, lime

Paper Plane 19
bourbon, aperol, nonino



WINE BY THE GLASS

Sparkling

Prosecco 15 | 23 Fantolin Agricolo NV Veneto

Rosé

La Pecora Rosa 17 | 26 2025 Toscana

White

Sancerre 23 | 34 Domaine Cherrier 2024 Loire

Pinot Grigio 17 | 26 I Vini di Jacopo 2025 Friuli

Vermentino 17 | 26 La Pecora Bianca 2025 Toscana

Chardonnay 18 | 27 Le Borgate 2025 Alto Adige

Falaghina del Sannio 16 | 24 Janare 2025 Campania

Red

Pinot Noir 19 | 28
J. Hofstätter "Meczan" 2024 Alto Adige

Cabernet Sauvignon 18 | 27
Tenuta Sant'Anna 2025 Veneto

Montepulciano d'Abruzzo 17 | 26
Umani Ronchi 2024 Abruzzo

Langhe Nebbiolo "Pasqualin" 18 | 27
Pasquale Pelissero 2024

Chianti 17 | 26 Sangervasio 2025

Super Tuscan "Il Bruciato" 22 | 33
Tenuta Guado al Tasso 2024



BEER

Montauk Seasonal Ale 9

Sloop "Juice Bomb" IPA 9

Forst Italian Lager 9

Athletic Brewing "Upside Dawn" (.5%) 9

ZERO PROOF

Lemon Basil Soda 8

Ginger Arnold Palmer 8

Raspberry 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.