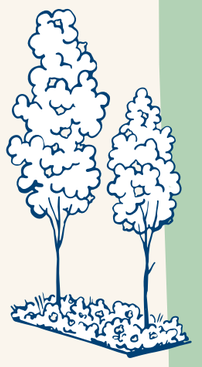
LA PECORA BIANCA

Lunch & Dinner



Bryant Park

20 West 40th
New York, NY 10018





BRYANT PARK • NYC •

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Lunch & Dinner

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APPETIZERS

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

Whipped Ricotta 18
truffle honey, country toast

Local Burrata 22
white and black mission figs, balsamic honey, toasted pistachios



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

Too Much Fried Mozzarella 22
vodka sauce, pesto

SALAD

Add Chicken 10 | Shrimp 12 | Salmon 12

Toscano 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

Broccolini 13
garlic, chili

Herb Fries 13
parmesan, calabrian aioli



Executive Chef *John Lictro*
General Manager *Juan Perez Segundo*

NEAPOLITAN STYLE PIZZA

Vodka 25
fior di latte, vodka sauce

Margherita 23
tomato, fior di latte, basil

Pepperoni 25
tomato, fior di latte, red onion, oregano

Mushroom 24
fontina, garlic, shallot

Sausage & Broccolini 25
garlic, pecorino

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

Caprese Ravioli 28
stracciatella, cherry tomatoes, basil

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



MAINS



Branzino 38
spinach, olives, meyer lemon

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

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

Heritage Pork Chop 34
sweet & sour peppers, fingerling potatoes

NY Strip Steak* 42
peppercorn sauce, french fries

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

Chicken Parmesan 36
vodka sauce, rigatoni

SPRITZ BAR



Aperol Spritz 19
aperol, prosecco, soda

Autumn Spritz 19
spiced pear liqueur, lemon, prosecco

Hugo Spritz 19
elderflower liqueur, prosecco, mint

Strawberry Limoncello Spritz 19
limoncello, fresh strawberry, 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

Paper Plane 19
bourbon, aperol, nonino

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

Black Manhattan 19
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 19 | 28 Salariis 2025 Friuli

Pinot Grigio 18 | 27 I Vini di Jacopo 2025 Friuli

Chardonnay 19 | 28 Le Borgate 2025 Alto Adige

Vermentino 16 | 24 La Pecora Bianca 2025 Toscana

Falanghina 16 | 24
Feudi di San Gregorio 2024 Campania



Red

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

Cabernet Sauvignon 18 | 27
Tenuta Sant'Anna 2025 Veneto

Langhe Nebbiolo "Pasqualin" 18 | 27
Pasquale Pelissero 2024

Barbera d'Alba 17 | 26 GD Vajra 2025

Chianti 18 | 27 Sangervasio 2025

Super Tuscan "Le Volte" 22 | 33 Ornellaia 2023

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
Ginger Lime Soda 8
Strawberry Nojito 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.