

LA PECORA BIANCA

Lunch & Dinner

Neapolitan Style Pizza

Vodka

fior di latte, vodka sauce 25

Margherita

tomato, fior di latte, basil 23

Peperoni

tomato, fior di latte,
red onion, oregano 25

Mushroom

fontina, garlic, shallot 24

Sausage & Broccoli

garlic, pecorino 25

Appetizers

Heirloom Tomatoes

watermelon, feta, red onion, red wine vinaigrette 20

Whipped Ricotta

ricotta, truffle honey, country toast 18

Local Burrata

heirloom tomatoes, roasted peaches, pesto 22

Zucchini "Fries"

pomodoro sauce, parmesan 18

Fried Artichokes

lemon aioli 18

Roasted Cauliflower

grapes, fresno chili, parmesan breadcrumbs 18

Fritto Misto

calamari, market vegetables, cherry pepper aioli 20

Meatballs

beef and pork, pomodoro sauce, parmesan 20

Too Much Fried Mozzarella

vodka sauce, pesto 22

Salads

add Chicken 10 Shrimp 12 Salmon 12

Toscana

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

Brussels Salad

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

Farro

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

Little Gem Caesar

parmesan, black pepper, toasted breadcrumbs 20

Sides

Local Corn

mascarpone, charred scallion, calabrian chili 13

Crispy Brussels Sprouts

rosemary honey, lemon, chili flakes 13

Broccoli

garlic, chili 13

Herb Fries

parmesan, calabrian aioli 13

Pasta

ALL OF OUR PASTAS ARE MADE IN HOUSE

add Burrata to any Pasta 7

Spaghetti

pomodoro or cacio e pepe 26

Rigatoni

vodka sauce, stracciatella 28

Tagliatelle

beef and pork bolognese 30

Garganelli

roasted wild mushrooms, arugula pesto,
garlic, pecorino 29

Gramigna

curly pasta, house-made sausage,
broccoli, chili flakes 30

Caprese Ravioli

stracciatella, cherry tomatoes, basil 28

Campanelle

al limone, roasted shrimp, chili flakes, parmesan 30

Parm-faction

Chicken Parmesan

vodka sauce, rigatoni
36

Mains

Branzino

spinach, olives, meyer lemon 38

Faroe Islands Salmon

corn purée, braised tuscan kale, roasted mushrooms 38

Chicken Paillard

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

Heritage Pork Chop

sweet & sour peppers, fingerling potatoes 34

NY Strip Steak*

peppercorn sauce, french fries 42

LPB Burger*

american cheese, pickles, calabrian aioli, fries 26

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



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