

LA PECORA BIANCA

Lunch & Dinner

Neapolitan Style Pizza

Vodka

fior di latte, vodka sauce 24

Margherita

tomato, fior di latte, basil 22

Pepperoni

tomato, fior di latte,
red onion, oregano 25

Mushroom

fontina, garlic, shallot 23

Sausage & Broccoli

garlic, pecorino 25

Appetizers

Crispy Provolone

fried wedges, vodka sauce 17

Whipped Ricotta

ricotta, truffle honey, country toast 18

Local Burrata

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

Zucchini "Fries"

pomodoro sauce, parmesan 17

Crispy Artichokes

lemon aioli 17

Cauliflower

raisins, toasted pine nuts, calabrian aioli 18

Fritto Misto

calamari, market vegetables, cherry pepper aioli 19

Meatballs

beef and pork, pomodoro sauce, parmesan 20

Autumn Leaves

radicchio, provolone, pear, candied pecans,
shallots 19

Salads

add Chicken 9 Shrimp 10 Salmon 10

Toscane

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 18

Little Gem Caesar

parmesan, black pepper, toasted breadcrumbs 19

Sides

Roasted Mushrooms

garlic, peperonata 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 6

Spaghetti

tomato or cacio e pepe 25

Rigatoni

vodka sauce, stracciatella 27

Tagliatelle

beef and pork bolognese 29

Garganelli

roasted wild mushrooms, arugula pesto,
garlic, pecorino 28

Gramigna

curly pasta, house-made sausage,
broccoli, chili flakes 29

Ravioli

pumpkin, brown butter, sage 27

Campanelle

al limone, roasted shrimp, chili flakes, parmesan 29

Truffle Tagliatelle

freshly shaved black truffles (4g), parmesan butter 40

Parm-fection

Chicken Parmesan
vodka sauce, rigatoni
36

Mains

Branzino

spinach, olives, meyer lemon 36

Faroe Islands Salmon

butternut squash purée, braised tuscan kale, roasted
mushrooms 38

Chicken Paillard

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

Heritage Pork Chop

sweet & sour peppers, fingerling potatoes 32

NY Strip Steak*

garlic potatoes, broccoli, red wine reduction 42

LPB Burger*

american cheese, pickles, calabrian aioli, fries 26

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



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