

Brunch

LA PECORA BIANCA

Brunch

Appetizers

Meatballs

beef and pork, pomodoro sauce, parmesan 16

Local Burrata

roasted figs, hazelnuts, country toast 18

Roasted Cauliflower

mascarpone, pickled raisins, almonds 16

Whipped Ricotta

truffle honey, country toast 16

Zucchini "Fries"

pomodoro sauce, parmesan 14

Salads

ADD CHICKEN 6 SHRIMP 7 SALMON 7

Toscano

tuscan kale, baby carrots, ricotta, parmesan breadcrumbs, lemon vinaigrette 17

Brussels Salad

shaved brussels sprouts, pickled raisins, sunflower seeds, parmesan 17

Farro

grapes, pickled red onion, pistachio, arugula, ricotta salata 17

Arugula

shaved fennel, cherry tomatoes, parmesan 16

Pasta

ALL OF OUR PASTAS ARE MADE IN-HOUSE

ADD BURRATA TO ANY PASTA 6

Gramigna

curly pasta, house-made sausage, broccolini, chili flakes 24

Rigatoni

vodka sauce, stracciatella 23

Spaghetti

pomodoro sauce, basil 19

Tagliatelle

beef and pork bolognese 24

Bucatini

cacio e pepe 22

Garganelli

roasted wild mushrooms, arugula pesto, garlic, pecorino 23

Pasticceria

Croissant 6

Chocolate Croissant 6

Olive Oil Coffee Cake 6

Mains

Soft Scrambled Eggs

stracciatella, basil, country toast 20

Granola

house-made granola, organic yogurt, honey 15

Mushroom Frittata

local organic eggs, wild mushrooms, fontina 20

Baked Eggs

spicy tomato sauce, pancetta, parmesan 20

Cacio e Pepe Eggs "Benedict"

prosciutto cotto, poached eggs, cacio e pepe sauce 20

Egg Sandwich

fontina, prosciutto cotto, calabrian aioli 18

Lemon Ricotta Pancakes

blueberry compote, whipped creme fraiche 20

Brioche French Toast

apple marmellata, whipped creme fraiche 20

Chicken Milanese

arugula, marinated tomatoes, parmesan 24

LPB Burger

fontina, calabrian aioli, b&b pickles, herb fries 23



* Consumer Advisory:

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.