

# LA PECORA BIANCA

*Lunch & Dinner*



*Coral Gables*

301 San Lorenzo Ave  
Coral Gables, Florida



## APPETIZERS

- Whipped Ricotta 17**  
truffle honey, country toast
- Eggplant Parmigiana 19**  
mozzarella, parmesan, pomodoro sauce
- Meatballs 19**  
beef and pork, pomodoro sauce, garlic toast
- Fried Artichokes 17**  
lemon aioli
- Truffle Arancini 21**  
smoked mozzarella, parmesan
- Fritto Misto 19**  
calamari, market vegetables, cherry pepper aioli
- Local Burrata 21**  
heirloom tomatoes, roasted peaches, pesto
- Too Much Fried Mozzarella 22**  
vodka sauce, pesto
- Eat Your Greens 18**  
asparagus, charred broad beans, herb vinaigrette, sunflower seeds, pecorino
- Crispy Cauliflower 17**  
grapes, fresno chili, parmesan breadcrumbs
- Beef Carpaccio 22**  
black pepper aioli, parmesan, smoked olives
- Tuna Tartare 23**  
avocado, aioli rosa, grapefruit
- Heirloom Tomato Carpaccio 21**  
seasonal melon, basil, white balsamic

*Add Prosciutto +9*



**Executive Chef** *Tyler Owens*  
**General Manager** *Fabian Sanchez*

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## SALAD

*Add Chicken +10 | Shrimp +11 | Salmon +12*

- Toscana 19**  
kale, baby carrots, ricotta, toasted pumpkin seeds, parmesan croutons, lemon vinaigrette
- Greca 20**  
romaine, tomato, kalamata olives, feta, red onions
- Little Gem Caesar 19**  
focaccia croutons, parmesan
- Farro 19**  
grapes, pickled red onions, pistachios, arugula, ricotta salata



## PASTA

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

*Add Burrata +6*

- Spaghetti Pomodoro 25**  
heirloom cherry tomatoes
- Rigatoni 27**  
vodka sauce, stracciatella
- Garganelli 27**  
roasted wild mushrooms, arugula pesto, garlic, pecorino
- Linguine Vongole 29**  
clams, white wine, garlic
- Fusilli Gigante 27**  
pesto genovese, stracciatella, pine nuts
- Tagliatelle Bolognese 28**  
beef and pork
- Campanelle al Limone 28**  
roasted shrimp, chili flakes, parmesan
- Gramigna 28**  
curly pasta, house-made sausage, broccolini, chili flakes
- Mezze Maniche Cacio e Pepe 25**  
black pepper, pecorino
- Ravioli Carbonara 28**  
egg yolk, ricotta, pancetta

## PIZZA

*Add Burrata +6*

- Margherita 23**  
pomodoro sauce, fior di latte, basil
- Diavola 25**  
vodka sauce, pepperoni, red onions, hot honey
- Salsiccia 25**  
house-made sausage, jimmy nardello peppers, onions
- Bianco 24**  
fior di latte, fontina, roasted garlic
- Truffle 29**  
mascarpone, parmesan, black truffle, whipped ricotta



## MAINS

- Branzino 36**  
spinach, sauce vierge
- Faroe Island Salmon 37**  
butternut squash purée, braised tuscan kale, roasted mushrooms
- Chicken Paillard or Milanese 29**  
castelvetrano olives, arugula, tomatoes, toasted almonds, parmesan
- Pork Piccata 32**  
lemon butter, crispy capers, french fries
- New York Strip Steak 52**  
seasonal mushrooms, salsa verde, shaved parmesan, balsamic
- Filet Mignon 58**  
peppercorn sauce, french fries
- LPB Burger 26**  
american cheese, crispy onions, pickles, special sauce, french fries



*Let's Share*



- Lobster Spaghetti "Fra Diavolo" 90**  
whole 2 lb. roasted lobster, toasted garlic, calabrian chili



## SIDES

- Eggplant Caponata 12**  
pine nuts, red pepper agrodolce
- Herbed French Fries 12**
- Crispy Brussels Sprouts 12**  
rosemary honey, chili flakes
- Broccolini 12**  
chili flakes, lemon

## DESSERTS

- Tiramisu For Two 19**  
mascarpone, espresso, amaro
- Olive Oil Cake 13**  
mixed berry compote, whipped crème fraîche
- Chocolate Hazelnut Budino 13**  
salted caramel, crumbled wafer
- Soft Serve Sundae 15**  
chocolate & vanilla ice cream, caramel, peanuts, cherry
- Berries & Cream 14**  
seasonal berries, vanilla cream
- Soft Serve Gelato or Sorbet 12**



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