

LA PECORA BIANCA

*Restaurant Week
Two Course Lunch*

\$30

Course 1

Little Gem Caesar

parmesan, black pepper, toasted breadcrumbs

Farro Salad

grapes, pickled red onions, pistachio, arugula, ricotta salata

Meatballs

beef and pork, pomodoro

Whipped Ricotta

truffle honey, country toast

Tomato Gazpacho

cucumbers, basil

Course 2

Gramigna

curly pasta, house-made sausage, broccolini, chili flake

Rigatoni

vodka sauce, stracciatella

Chicken Paillard

castelvetro olives, arugula, tomatoes, toasted almonds,
parmesan



LA PECORA BIANCA

*Restaurant Week
Two Course Lunch*

\$30

Course 1

Little Gem Caesar

parmesan, black pepper, toasted breadcrumbs

Farro Salad

grapes, pickled red onions, pistachio, arugula, ricotta salata

Meatballs

beef and pork, pomodoro

Whipped Ricotta

truffle honey, country toast

Tomato Gazpacho

cucumbers, basil

Course 2

Gramigna

curly pasta, house-made sausage, broccolini, chili flake

Rigatoni

vodka sauce, stracciatella

Chicken Paillard

castelvetro olives, arugula, tomatoes, toasted almonds,
parmesan

