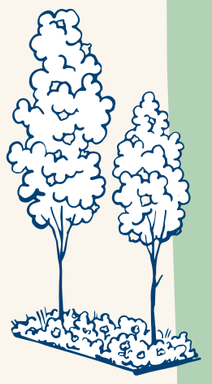
LA PECORA BIANCA

Brunch







Lincoln Square

61 Columbus Avenue
New York, NY 10023

LINCOLN SQUARE • NYC •

LA PECORA BIANCA

Brunch

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APPETIZERS



Cacio e Pepe Arancini 18
parmesan fonduta

Whipped Ricotta 18
truffle honey, country toast

Local Burrata 22
stone fruit agrodolce, toasted pistachios, chestnut honey, aged balsamic

Zucchini "Fries" 18
pomodoro sauce, parmesan

Fried Artichokes 18
lemon aioli

Roasted Cauliflower 18
grapes, fresno chili, parmesan breadcrumbs

Meatballs 20
beef and pork, pomodoro sauce, parmesan

Autumn Leaves 20
radicchio, provolone, pear, candied pecans, shallots

Too Much Fried Mozzarella 22
vodka sauce, pesto

SALAD

Add Chicken 10 | Shrimp 12 | Salmon 12

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

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

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

Little Gem Caesar 20
parmesan, black pepper, toasted breadcrumbs

PASTA

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

Add Burrata to Any Pasta 7



Spaghetti 26
pomodoro or cacio e pepe

Rigatoni 28
vodka sauce, stracciatella

Tagliatelle 30
beef and pork bolognese

Garganelli 29
roasted wild mushrooms, arugula pesto, garlic, pecorino

Gramigna 30
curly pasta, house-made sausage, broccolini, chili flakes

Campanelle 30
al limone, roasted shrimp, chili flakes, parmesan

Trecce 29
braised short rib ragú, ricotta

NEAPOLITAN STYLE PIZZA

Margherita 23
pomodoro sauce, fior di latte, basil

Salsiccia 25
house-made sausage, peppers, onions

Diavola 25
vodka sauce, pepperoni, red onions, hot honey

Autumn 25
delicata squash, speck, ricotta, fontina, sage

Truffle 29
mascarpone, parmesan, black truffle, whipped ricotta

BRUNCH



Avocado Toast 18
cherry tomatoes, pickled red onion
add poached eggs +5 | add smoked salmon +9

Scrambled Eggs 23
breakfast potatoes, sourdough toast, choice of bacon or sausage

Egg White Omelette 23
spinach, tomato

Frittata 23
roasted mushrooms, parmesan, peperonata

Eggs Benedict 23
prosciutto cotto, spinach, tomato hollandaise

Eggs Norwegian 23
smoked salmon, spinach, tomato hollandaise

Strip Steak & Eggs* 36
fried eggs, crispy potatoes, arugula salad

Lemon Ricotta Pancakes 23
blueberry compote, whipped crème fraîche

French Toast 22
berry compote, whipped crème fraîche

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



LPB Burger* 26
american cheese, pickles, calabrian aioli, fries

Chicken Parmesan 36
vodka sauce, rigatoni

SIDES

Heritage Bacon 11

Breakfast Potatoes 11

Breakfast Sausage 11

Crispy Brussels Sprouts 13
rosemary honey, lemon, chili flakes

SPRITZ BAR

Aperol Spritz 19
aperol, prosecco, soda

Autumn Spritz 19
spiced pear liqueur, lemon, prosecco



Hugo Spritz 19
elderflower liqueur, prosecco, mint

Raspberry Limoncello Spritz 19
limoncello, fresh raspberry, prosecco

NEGRONI BAR

Classico 19
gin, campari, carpano antica

Sbagliato 19
campari, carpano antica, prosecco

Mezcal 19
mezcal, cocchi americano, vermouth bianco

Autumn 19
bourbon, forthave aperitivo, local vermouth

COCKTAILS

Pastina 19
gin, honey, ginger, lemon

Citrus Got Real 19
vodka, cocchi americano, limoncello, lemon

Spicy Limoncello Margarita 19
tequila, limoncello, fresno chili

Out of Office 19
tequila, mezcal, aperol, pineapple, lime

Paper Plane 19
bourbon, aperol, nonino



WINE BY THE GLASS

Sparkling

Prosecco 15 | 23 Fantolin Agricolo NV Veneto

Rosé

La Pecora Rosa 17 | 26 2025 Toscana

White

Sancerre 23 | 34 Domaine Cherrier 2024 Loire
Pinot Grigio 17 | 26 I Vini di Jacopo 2025 Friuli
Vermentino 17 | 26 La Pecora Bianca 2025 Toscana
Chardonnay 18 | 27 Le Borgate 2025 Alto Adige
Falanghina del Sannio 16 | 24 Janare 2025 Campania

Red

Pinot Noir 19 | 28
J. Hofstätter "Meczan" 2024 Alto Adige
Cabernet Sauvignon 18 | 27
Tenuta Sant'Anna 2025 Veneto
Montepulciano d'Abruzzo 17 | 26
Umani Ronchi 2024 Abruzzo
Langhe Nebbiolo "Pasqualin" 18 | 27
Pasquale Pelissero 2024
Chianti 17 | 26 Sangervasio 2025
Super Tuscan "Il Bruciato" 22 | 33
Tenuta Guado al Tasso 2024



BEER

Montauk Seasonal Ale 9
Sloop "Juice Bomb" IPA 9
Forst Italian Lager 9
Athletic Brewing "Upside Dawn" (.5%) 9



ZERO PROOF

Lemon Basil Soda 8
Ginger Arnold Palmer 8
Raspberry Nojito 8
Ginger Lime Soda 8
St. Agrestis "Phony Negroni" 12

Executive Chef *Brian Ray*
General Manager *Samuel Laforest*

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