

LA PECORA BIANCA

Lunch & Dinner

Appetizers

Whipped Ricotta

truffle honey, country toast 17

Local Burrata

heirloom tomatoes, plums, aged balsamic 20

Cauliflower

pickled raisins, toasted pine nuts, calabrian aioli 17

Meatballs

beef and pork, pomodoro sauce, parmesan 19

Riviera Asparagus

charred broad beans, herb vinaigrette, sunflower seeds, pecorino 19

Salads

add Chicken 9 Shrimp 10 Salmon 10

Tosceno

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

Broccolini

garlic, chili 12

Asparagus

tomato butter 12

Roasted Brussels Sprouts

rosemary honey, lemon, chili flakes, parmesan 12

Pasta

ALL OF OUR PASTAS ARE MADE IN HOUSE

add Burrata to any Pasta 6

Spaghetti

pomodoro or cacio e pepe 24

Rigatoni

vodka sauce, stracciatella 27

Tagliatelle

beef and pork bolognese 28

Garganelli

roasted wild mushrooms, arugula pesto, garlic, pecorino 27

Gramigna

curly pasta, house-made sausage, broccolini, chili flakes 28

Campanelle

al limone, roasted shrimp, chili flakes, parmesan 28

Mains

Branzino

spinach, olives, meyer lemon 36

Faroe Islands Salmon

pea purée, braised tuscan kale, roasted mushrooms 36

Chicken Paillard

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

Heritage Pork Chop

sweet & sour peppers, fingerling potatoes 30

NY Strip Steak*

garlic potatoes, broccolini, red wine reduction 38

LPB Burger*

american cheese, pickles, calabrian aioli, parmesan potatoes 25

Executive Chef *Joshua LaBadie*
General Manager *Eduardo Lopez*



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