

Brunch

LA PECORA BIANCA

Brunch

Appetizers

Meatballs

beef and pork, pomodoro sauce, parmesan 14

Local Burrata

squash caponata, calabrian honey, country toast 17

Roasted Cauliflower

mascarpone, pickled raisins, almonds 15

Whipped Ricotta

truffle honey, country toast 15

Roasted Beets

pear, radicchio, hazelnut, ricotta salata 15

Salads

ADD CHICKEN 6 SHRIMP 7 SALMON 7

Toscano

tuscan kale, baby carrots, ricotta, parmesan breadcrumbs, lemon vinaigrette 16

Brussels Salad

shaved brussels sprouts, pickled raisins, sunflower seeds, parmesan 16

Farro

grapes, pickled red onion, pistachio, arugula, ricotta salata 16

Arugula

arugula, cherry tomatoes, parmesan 15

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 22

Spaghetti

tomodoro sauce, basil 19

Tagliatelle

beef and pork bolognese 24

Bucatini

cacio e pepe 21

Garganelli

roasted wild mushrooms, arugula pesto, garlic, pecorino 23

Truffle Tagliatelle

black burgundy truffle, parmesan butter 35

Mains

Soft Scrambled Eggs

stracciatella, basil, country toast 18

Mushroom Frittata

local organic eggs, wild mushrooms, fontina 18

Cacio e Pepe Eggs "Benedict"

prosciutto cotto, poached eggs, cacio e pepe sauce 18

Egg Sandwich

fontina, prosciutto cotto, calabrian aioli 17

Brioche French Toast

apple marmellata, whipped creme fraiche 18

Chicken Paillard

arugula, marinated tomatoes, parmesan 21

LPB Burger

fontina, calabrian aioli, b&b pickles, parmesan potatoes 22

Sides

Brussels Sprouts

rosemary honey, lemon, chili flakes 10

Parmesan Potatoes

garlic, parmesan 9

Dolci

Tiramisu for Two (or Four...) 15

Olive Oil Cake 10

