

APPETIZERS

GREEN GODDESS HUMMUS
herbed cucumber yogurt, shaved onions,
warm za'atar house pita 20
add shawarma spiced short rib or local farm crudite + 5

SEASONAL BURRATA
fig chutney, maplebrook burrata, crostini 24

WARM SPINACH & ARTICHOKE DIP
warm fontina béchamel, housemade tortilla chips 17

CHILLED WOODGRILLED LOCAL ASPARAGUS*
spring onion aioli, togarashi, soft-cooked egg 14

WOODGRILLED CAULILINI AND BROCCOLINI
spicy romesco sauce, cucumber yogurt, toasted almond 17

KARAAGE JAPANESE FRIED CHICKEN
ginger-soy marinade, meyer lemon ponzu, daikon 19

SALADS

*herb grilled chicken breast +10 | Free Bird smoked chicken +9 |
Faroe Island salmon* +14 | grilled marinated shrimp +12*

BIANCA CAESAR*
little gem romaine, parmigiano-reggiano, anchovy, croutons 19

CHOPPED ROTISSERIE CHICKEN
mixed greens, avocado, blue cheese, parmigiano-reggiano, green &
red onions, bacon, chickpeas, tomatoes, sweet & spicy dressing 25

SANDWICHES *served with French Fries | +5 for Truffle Fries*

WAGYU BURGER*
chuck & wagyu blend, american cheese, dashi
pickles, red onion, special sauce 28
make it a double burger 38
Voted Boston's Best Burger by Boston Magazine



SPICY BIG EYE TUNA STEAK BURGER*
seared rare, togarashi crust, avocado,
sweet soy, house brioche 26

**SEASONAL MUSHROOM
FRENCH DIP**
gruyère, roasted garlic-truffle aioli,
toasted house ciabatta, au jus 19

SUSHI & CRUDO

TUNA TARTARE*
truffle dijon aioli, pea mirepoix, capers, house chips 25

SHIITAKE MUSHROOM TEMPURA ROLL
black truffle relish, miso caramel, fried garlic, truffle
froth 24

WILD BIG EYE SPICY TUNA ROLL*
pickled thai chile, cucumber, kewpie, tempura bits 22

SMOKED SALMON ROLL*
yuzu kosho aioli, green onion, smoked trout roe 19

SPICY TUNA CRISPY NORI SUSHI TACO*
yuzu kosho-ponzu mayo, cucumber-daikon slaw,
kaiware 15

CHINESE CHICKEN SALAD*
grilled hoisin-glazed chicken breast, mandarin oranges,
crispy wontons, almonds, ginger sesame dressing 25

SALADE NIÇOISE*
wood grilled big eye tuna steak, haricot verts, hard-cooked
egg, kalamata olives, cherry tomatoes, peewee potatoes,
white balsamic vinaigrette 29

SIMPLE GREEN SALAD
market lettuces, red wine vinaigrette, fresh herbs 15

WOODFIRE PIZZA

MARGHERITA
fior di latte, pomodoro
basil sauce, sicilian oregano,
basil oil 23

ALLA VODKA
creamy tomato vodka sauce, red
onion, red bell pepper,
pancetta, basil, fior di latte 25

SEASONAL MUSHROOM
maitake, brown beech, shiitake,
oyster, provolone béchamel,
rosemary 26

MEAT ME AT BIANCA
pepperoni, housemade sausage,
mushrooms, fior di latte,
pomodoro sauce 28

****DIP YOUR PIZZA CRUST** housemade ranch 3

PASTA

PENNE ALLA VODKA*
creamy tomato sauce, parmigiano-reggiano 26

'BIG RIG' SHORT RIB RIGATONI
braised short rib ragu, balsamic onions, parmigiano-reggiano 32

TRUFFLE FETTUCCINE ALFREDO
asparagus, parmigiano-reggiano, truffle 27

CHICKEN PARMIGIANA
smoked tomato pomodoro, fresh mozzarella, penne,
parmigiano-reggiano 34

FUSILLI
almond-pistachio pesto, red pepper, asparagus, tomato confit,
parmigiano-reggiano 26

SIDES

TRUFFLE FRIES
parmigiano-reggiano 15

BRUSSELS SPROUTS
apple mostarda, bacon,
pecorino 14

GRILLED ZUCCHINI
olive oil, fresh herbs 14

SIDE SIMPLE GREEN SALAD
market lettuces, red wine vinaigrette,
fresh herbs 12

WOODFIRE GRILL & MAINS

PRIME FILET MIGNON 8oz.*
bianca steak butter, potato purée, umami jus 65

PRIME NEW YORK STRIP STEAK 12oz.*
bianca steak butter, potato purée, umami jus 65

FAROE ISLAND SALMON*
creamed leeks, meyer lemon beurre blanc 36

FREEBIRD HALF CHICKEN
smoked rotisserie chicken jus, chimichurri sauce, fines herbs 34

GARDEN PARTY

Enjoy one for 17 or add the full party for 45

DAILY REFRESHER

Planteray Rum, Italicus, Lemon,
Cucumber, Prosecco

LEMON BASIL SPRITZ

Limoncello, Lemon, Basil,
Prosecco

RASPBERRY BERET

Yuzu Liqueur, Framboise, Lime,
Prosecco



TEA TIME 18

Plymouth Gin, Lemon, Pea Flower,
Ginger Syrup, Honey Lavender Syrup

BRAMBLE ON 16

Wheatley Vodka, Elderflower,
Mûre, Lemon

THE BROOKSIDE* 18

Glendalough Gin, Lime,
Blackberry-Balsamic, Egg White,
Angostura Bitters

BIANCA MARGARITA 16

Corazon Silver Tequila, Combier,
Agave, Lime

ALL FOUR ROSEMARY 16

Four Roses Bourbon, Lemon,
Rosemary Syrup, Angostura Bitters

AGAVE NEGRONI 19

Ocho Añejo Tequila,
Aperol, Punt e Mes

THE GOLDEN HOUR 19

Michter's Rye, Pineapple Amaro,
Cocchi, Tiki Bitters

UP ALL NIGHT 18

Vanilla Vodka, Mr. Black Coffee Liqueur, Baileys
Chocolate, Guinness Syrup, Espresso

SMOOTH OPERATOR 18

Chica Chida Peanut Butter Tequila,
Licor 43, Espresso,
Cinnamon Cold Foam

MOCKTAILS 14

ROSE OF SHARON

hibiscus, lemon

MINT BERRY SPLASH

strawberry, shiso, lemon

LA MARINA

pineapple, shiso, lemon

WINE BY THE GLASS

BUBBLES

PROSECCO La Bella 15

BRUT ROSÉ Pierre Sparr Crémant d'Alsace 18

CHAMPAGNE J. Lassalle Brut Premier Cru 34

ROSÉ

PROVENCE ROSÉ 2024 Champ-Long Ventoux, 15

WHITE

ALBARIÑO 2024 La Cana Rías Baixas 15

VERMENTINO 2024 Frescobaldi 'Massovivo' 17

RIESLING 2021 Weber Bruner 'Diabas' Mosel 19

SAUVIGNON BLANC 2024 Barton & Guestier Sancerre 21

CHARDONNAY 2023 Alexander Valley Vineyards Sonoma 16

CHARDONNAY 2024 Cave De Lugney 'Les Charmes' Burgundy 16

RED

PINOT NOIR 2023 Presqu'île Santa Barbara County 18

TOSCANO ROSSO 2024 Frescobaldi 'Remole' 15

CABERNET SAV 2024 Cou Cou 'Mon Poulet' Central Coast 18

TEMPRANILLO 2022 Muga 'El Anden,' Rioja Spain 18

SAKE

Served Chilled

DEWAZAKURA Junmai Ginjo 'Green Ridge'

by the glass 16 / 300ml bottle 30

BEER

DRAFT

BOSTON RED BRICK Sam Adams Irish Ale 16oz / 5.5% 9

JACK'S ABBEY House Lager 16oz / 5.2% 10

ALLAGASH 'White' Belgian Style Wheat 16oz / 5.2% 10

FIDDLEHEAD IPA 16oz / 6.2% 14

DOWNEAST Cider 16oz / 12

ROTATING DOUBLE IPA please inquire 16

~ Ask your server about our rotating seasonal draft beers ~

BOTTLES & CANS

MELI Blonde Ale *Gluten Free* 12oz / 4.4% 10

EAST COAST IPA Sam Adams American IPA 12oz / 6% 9

SAPPORO Lager 12oz / 4.9% 7

ZERO GRAVITY 'Green State Light' Pilsner 16oz / 4.9% 10

SHACKSBURY Yuzu Ginger Cider 12oz / 5.5% 8

NARRAGANSETT Lager 15oz / 5% 8

NON-ALCOHOLIC

BEST DAY BREWING Non-Alcoholic Kolsch 12oz 7

ATHLETIC 'Freewave' Non-Alcoholic IPA 12oz 7

ST AGRESTIS 'Phony Negroni' Non-Alcoholic Cocktail 12



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CONCEPT

*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform us of any food allergies or dietary restrictions in your party prior to placing your order. A 20% gratuity will be added to parties of 7 or more.