

APPETIZERS

HOUSE OLIVES

thyme, rosemary, roasted garlic, orange 8

CREAMY MUSHROOM SOUP

preserved honshimeji mushrooms, chive oil 12

GREEN GODDESS HUMMUS

herbed cucumber yogurt, shaved onions, warm za'atar house pita 20
(add shawarma-spiced short rib or local farm crudité +5)

WARM SPINACH & ARTICHOKE DIP

warm fontina béchamel, housemade tortilla chips 17

WOOD GRILLED CARROTS

pomegranate agrodulce, garlic yogurt, crushed pistachio, mint 16

MAPLEBROOK BURRATA

winter citrus marmalade, basil oil, wood-grilled house focaccia 23

KARAAGE JAPANESE FRIED CHICKEN

ginger-soy marinade, meyer lemon ponzu, daikon 19

BIANCA BOARD *for the table*

three vermont salumi, three local cheeses, sidehill farm jam & mustard,
candied walnuts, cornichons, wood-grilled house focaccia 45

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

SUSHI

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

SALADS

*herb-grilled chicken breast +10 | FreeBird 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 26

CHINESE CHICKEN SALAD*

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

LOCAL GREEN SALAD

baby gem, frisée, castelfranco, herbs, red wine vinaigrette 16

WOODFIRE PIZZA

MARGHERITA

fior di latte, pomodoro basil sauce,
sicilian oregano, basil oil 24

ALLA VODKA

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

SEASONAL MUSHROOM

maître d'hotel, brown butter, 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

HOUSEMADE PASTA

PENNE ALLA VODKA*

creamy tomato sauce, parmigiano-reggiano 26

LUMACHE SHELLS

maple-roasted butternut squash, toasted pumpkin seed, crispy sage,
pecorino 26

BUCATINI & BETTY'S MEATBALLS

classic red sauce, grated vacche rosse 29

CHICKEN PARMIGIANA

tomato pomodoro, fresh mozzarella, penne, parmigiano-reggiano 34

WOODFIRE GRILL & MAINS

PRIME STEAK FRITES*

koji butter, chimichurri, fries
8 oz filet mignon 65 16 oz prime new york strip 85

BRAISED SHORT RIB

freshly milled, coarse ground, anson mills polenta, swiss chard, gremolata,
9-year aged balsamic 46

FAROE ISLAND SALMON*

creamed leeks, meyer lemon beurre blanc 36

FREEBIRD HALF CHICKEN

smoked rotisserie chicken jus, chimichurri sauce, fines herbes 34

SIDES

FRENCH FRIES

sea salt 8
truffle fries +5

BRUSSELS SPROUTS

apple mostarda, bacon,
pecorino 14

ANSON MILLS POLENTA

freshly milled, coarse ground,
parmigiano-reggiano 12

SIDE LOCAL GREEN SALAD

baby gem, frisée, castelfranco,
herbs, red wine vinaigrette 12