

BRUNCH SPECIALS

EGG BENEDICT

Toasted Brioche, Poached Eggs, Smoked Salmon 18

EGG PIZZAIOLA

Poached Eggs, Roasted Tomatoes Sauce, Toasted Bread 16

FRITTATA DI SPINACI

Italian Style Omelette with Spinach 19

SPAGHETTI CARBONARA

Spaghetti, Egg Yolk, Guanciale (Pork Cheek),

Pecorino Romano Cheese 21

FRENCH TOAST

Homemade Brioche, Mascarpone Cream Cheese,

Mixed Berries, Organic Syrup 19

STRACCETTI DI CARNE

Beef Straccetti, Rughetta, Parmigiano Reggiano,

Balsamic Vinegar 31

GRILLED SALMON

Wild Atlantic Salmon, Imported Datterini

Tomatoes, Sauteed Spinach 36

BIANCA'S BURGER

9oz Grass Fed Grounded Strip Loin, American Cheese,

Crispy Bacon, Lattuce, Tomatoes, Home Fries 24

CHICKEN MILANESE

Thinly Pounded Breaded Chicken Breast,

Rughetta, Fennel, Imported Datterini Tomatoes 27

CHICKEN PAILLARD

Thinly Pounded Grilled Chicken, Extra Virgin Olive Oil,

Summer Tomatoes Salad, Cucumbers, Lemon 27

MEDITERRANEA SALAD

Venere Black Rice, Italian Tuna, Capers,

Olives, Baby Romaine 23

BUILD YOUR OWN SALAD

Add your Favorite Protein to any Salad:

Grilled Chicken 10

Shrimp 10

BIANCA
RESTAURANT & BAR

LUNCH SPECIALS

CHICKEN MILANESE

*Thinly Pounded Breaded Chicken Breast,
Rughetta, Fennel, Imported Datterini Tomatoes 27*

CHICKEN PAILLARD

*Thinly Pounded Grilled Chicken, Lemon,
Extra Virgin Olive Oil, Summer Tomatoes Salad,
Cucumbers, Lemon 27*

MEDITERRANEAN SALAD

*Venere Black Rice, Italian Tuna, Capers,
Olives, Baby Romaine 23*

SPAGHETTI CARBONARA

*Spaghetti, Egg Yolk, Guanciale (Pork Cheek),
Pecorino Romano Cheese 21*

FRITTATA DI SPINACI

Italian-Style Omelette with Spinach 19

STRACCETTI DI CARNE

*Beef Straccetti, Rughetta, Parmigiano Reggiano,
Balsamic Vinegar 31*

GRILLED SALMON

Wild Atlantic Salmon, Imported Datterini Tomatoes, Sauteed Spinach 36

BUILD YOUR OWN SALAD

Add your Favorite Protein to any Salad:

Grilled Chicken 10

Shrimp 10

STARTERS

FRITTO MISTO

*Fried local Calamari, Shrimp, Sage, Fennel,
Lemon, Tomato Aioli Dip 26*

ARANCINI DI RISO

Lightly Fried Four Cheeses Risotto Dumplings 17

CAPRESE SALAD

*Imported Buffalo Mozzarella, Summer Tomatoes,
Basil, Extra Virgin Olive Oil 24*

POLPETTE DI VITELLO

*Veal Meatballs Slowly Cooked in House
Tomato Sauce 20*

PARMIGIANA DI MELANZANE

*Eggplant, Mozzarella, Parmigiano Reggiano
Basil, Tomato Sauce 18*

POLPO

Roasted Octopus, Broccoli Rabe 22

TARTARA DI TONNO

Bluefin Tuna Tartare, Venere Rice, Avocado 23

GAMBERONI

*Grilled Prawns, Rughetta, Endive Lemon,
Olive Oil Dressing 27*

PROSCIUTTO E MOZZARELLA

*24-Month Aged Prosciutto di Parma,
Imported Buffalo Mozzarella 24*

TAGLIERE (to share)

*Chef's Daily Selection of
Imported Cured Meats and Cheeses 24*

SIDES 10

Sauteed Broccoli Rabe

Crispy Brussel Sprouts

Sauteed Crispy Mushrooms

Roasted Potatoes

Sauteed Spinach

*Thoroughly cooking Meats, Poultry, Seafood, Shellfish, or Eggs
reduces the risk of Foodborne Illness*

SALADS

SEGATO DI CARCIOFI

*Thinly sliced Artichoke Hearts, Lemon
Cured Extra Virgin Olive Oil,
Shaved Parmigiano Reggiano 19*

CLASSIC CAESAR

Romaine Wedge, Bianca's Dressing 19

CAVOLFIORE

*Roasted Cauliflower, Black Currants,
Caramelized Onion, Pine Nuts 18*

MERCATO

*Market Greens, Red Onions,
Lemon, Extra Virgin Olive Oil 16*

BEETS

*Roasted Beets, Rughetta, Goat Cheese,
Aged Balsamic Vinegar and Extra Virgin
Olive Oil 19*

OUR BREADS

GNOCCO FRITTO

*24-Month Aged Prosciutto di Parma,
Imported Buffalo Mozzarella,
Fried Dough 23*

MONTANARA

*Fried Dough, House Tomato Sauce,
Parmigiano Reggiano, Basil 18*

MARGHERITA

Tomatoes, Mozzarella, Basil 20

BIANCA

*Roasted Eggplants, Smoked Mozzarella,
Ricotta Cheese 25*

RUSTICA

*Mozzarella, 24-Month Aged Prosciutto
di Parma, Imported Datterini Tomatoes,
House Pickled Eggplants 24*

FUNGHI

Gorgonzola, Mixed Mushrooms 26

PASTA

CACIO E PEPE

Homemade Tonnarelli, Pecorino Romano, Black Pepper 22

GNOCCHI SORRENTINA

*Oven Baked Potato Gnocchi, San Marzano Tomato
Sauce, Mozzarella, Basil 21*

POMODORO

*Spaghetti alla Chitarra, Imported Datterini Tomatoes,
Extra Virgin Olive Oil, Basil 22*

AMATRICIANA

*Homemade Paccheri, Guanciale (Pork Cheek), Pecorino
Romano, San Marzano Tomato Sauce 22*

VONGOLE

*Spaghetti, Clams, Imported Datterini
Tomatoes, Parsley, Extra Virgin
Olive Oil, Chili Pepper 26*

RAVIOLI

*Spinach Ravioli, Buffalo Ricotta, Imported Datterini
Tomatoes Sauce 24*

TAGLIATELLE

*Homemade Tagliatelle, Mixed Market Mushrooms,
Shaved Black Truffle 27*

BOLOGNESE

*Homemade Fettuccine, Slow Roasted Pork and Beef
Bolognese Sauce 26*

ENTREES

BRANZINO

*Oven Baked Branzino, Lemon, Extra Virgin Olive Oil,
Parsley, Sauteed Spinach 37*

ROASTED CHICKEN

Organic Roasted Chicken, Roasted Vegetables 29

BISTECCA

Oven Braised Grass Fed

NY Strip Loin, Rosemary Potatoes 44

VEAL MILANESE

*Pounded Breaded Veal with Rughetta and
Imported Datterini Tomatoes Salad 42*

PORK CHOP

Braised Pork Chop with Mixed Crilled Vegetables 45