TRATTORIA

# BIANCA

## THIN-CRUST PIZZA

PIZZA DI SAVONA roasted peppers, pecorino, feta, pesto pickled onions, oregano, roasted garlic 23

CLASSIC MARGHERITA 21 add two toppings for $5 : mushrooms, anchovies, pepperoni, spinach, vinegar peppers, onions, extra cheese, olives, soppressata

BUTCHERIA pepperoni, broken meatballs, mortadella, broccoli rabe, mozzarella, hot honey 25

PIZZA BIANCA prosciutto, arugula, house-smoked mozzarella, basil, ricotta, parmesan 23

## INSALATE

INSALATA VERDE arugula, spinach, romaine, marinated artichokes, frico *piccolo* 11 *grande* 15

WARM CHICKEN-AVOCADO CAESAR
parmesan croutons 23
*with* grilled shrimp instead 25

ROASTED BEET SALAD
goat cheese, pear, pistachios, fennel, arugula 17

CHOPPED SALAD RUSTICA
poached chicken, salami, bacon, peppers, white beans, mixed greens, pistachios. pecorino romano 22

SEARED TUNA AMALFI
mesclun, cherry tomatoes, green beans, egg, olives, anchovies, capers 26

## SIMPLY GRILLED

with parsley butter & roasted tomato

FILET MIGNON 46

NEW YORK STRIP 51

BONE-IN RIB STEAK 59

ATLANTIC SALMON FILLET 34

YELLOWFIN TUNA 41

## SIDES

BROCCOLI RABE pepper flakes, garlic 13

STEAMED ASAPARGUS lemon-olive oil, toasted breadcrumbs 13

ROASTED GARLIC FRENCH FRIES sea salt 12

SAUTÉED SPINACH 14

YUKON MASHED POTATOES 12


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@TRATTORIABIANCA


Executive Chef, Julian Clauss-Ehlers

*No substitutions, please.*
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*

## ANTIPASTI

EAST COAST OYSTERS white balsamic vinaigrette six/13 twelve/25

LOCAL LITTLENECK CLAMS six/11 twelve/20

BIG SHRIMP COCKTAIL red sauce, lemon four/15 seven/24

JUMBO LUMP CRABCAKE pickled onions, aioli 23

A plate of BURRATA & PROSCIUTTO sourced daily, truffle honey 18

CAESAR SALAD TRADIZIONALE *piccolo* 11 *grande* 15

CAPRESE fresh mozzarella, vine tomato, basil 16

BIANCA'S SELECTION OF ARTISAN ITALIAN MEATS & CHEESES
fig jam, fennel, olives, grapes, focaccia *piccolo* 16 *grande* 26

STEAMED MUSSELS white wine, smoky 'nduja, garlic, parsley 17

CRISPY CALAMARI marinara *piccolo* 15 *grande* 25

MOZZARELLA FRITTI red sauce 17

EGGPLANT STACK PARMIGIANA tomato sauce, oregano, mozzarella 16

MEATBALLS ALL'AMATRICIANA big pork & sausage polpetti, grana padano *four* 13 *six* 16

ZUPPA homemade, changes daily 7/12

## PASTA

whole wheat or gluten-free pastas are available.

SPAGHETTI MARINARA San Marzano tomatoes 23 with meatballs 31

SHORT RIB CANNELLONI home made pasta filled with braised beef, ricotta, bechamel, mozzarella, parmesan 29

LINGUINE CARBONARA slab bacon, shallot, egg, crushed peppercorns, parmesan 30

CHEESE TORTELLINI GRATINATI cremini mushrooms, tomato, basil, parmesan cream 27

SEAFOOD BUCCATINI shrimp, calamari, mussels, clams, fra diavolo 35

PAPPARDELLE BOLOGNESE grana padano, toasted breadcrumbs 29

CHICKEN PESTO MEZZE-RIGATONI fresh ricotta 29

LOBSTER RAVIOLI shellfish broth, saffron, creme, dry marsala, shrimp 33

## SECONDI

SICILIAN TUNA burst cherry tomatoes, capers, sweet-and-sour onions, pine nuts, anchovies. soft polenta 43

PAN-ROASTED SALMON in white wine, kalamata olives, cippolini onions, artichokes, spinach, fingerlings 38

BRANZINO fillets steamed with clams, fennel, saffron, potatoes 35

SHRIMP SCAMPI on herb risotto, shallots & lemon 33

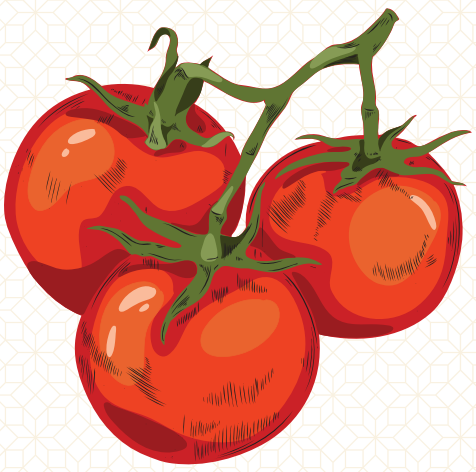
CHICKEN PARMIGIANA side of spaghetti marinara 32

CHICKEN SALTIMBOCCA ROLLATINI
prosciutto, fontina, sage. spinach polenta 33

VEAL SCALLOPINI PICCATA lemon-butter, parsley & capers on linguine 33

BRAISED LAMB SHANK risotto, rich vegetable pan juices, orange gremolata 37

HAMPSHIRE PORK CHOP ALLA GRIGLIA smothered in onions & sweet-hot vinegar peppers. garlic-mashed potatoes 35

SURF & TURF filet mignon, grilled shrimp, broccoli rabe, barolo-shallot reduction, truffle fries 56

TORRE DI PISA BURGER prime & dry aged slab bacon, fontina, fried onions, portabello. fries on the side 26