



SMALL PLATES	anchovies	5
	white anchovies	5
	roasted piquillo peppers	5
	marinated olives	5
	eggplant caponata	5
	bowl of bagna caoda	5
STARTERS	*today's soup	8
	beef carpaccio	10
	garlic aioli, shaved parmesan, local radish	
	*organic baby lettuce	8
	pine nuts, golden raisins, apple, goat cheese, balsamic vinegar	
baby arugula caesar	9	
white anchovy, garlic croutos, parmigiano reggiano		
regional italian cheese plate	9	
fontina, taleggio, gorgonzola dolce with fig jam and honey		
PASTAS	bucatini with mussels and sausage	16/10
	turnip greens, pecorino romano	
	linguine with shrimp	18/11
	feta cheese, black olive tapenade, piquillo peppers, tomato, garlic	
*hand crafted pappardelle bolognese	18/11	
wide flat noodles with meat sauce, fresh herbed ricotta cheese		
*spaghetti pomodoro	16/9.50	
roasted tomato-basil sauce, parmesan cheese		
MAINS	grilled beef sirloin	24
	grilled asparagus, rosemary-garlic mashed potatoes, balsamic onions	
	*herb marinated grilled chicken breast panzanella	13
	garlic chicken, tomato, cucumber and bread salad, salsa verde	
	grilled salmon	18
	eggplant caponata, sun-dried tomato butter, bagna caoda bruschetta	
*spring mushroom risotto	19	
white truffle oil, parmigiano reggiano		
*grilled pork chop	19	
fontina polenta, creamy spring vegetable succotash		
DESSERTS	*chocolate budino	7
	pistachio gelato, cocoa nib brittle	
	*lemon semifreddo	7
	huckleberry compote, butter toffee	
	*tiramisu	7
espresso soaked sponge cake, mascarpone-marsala mousse		
*pine nut olive oil cake	7	
strawberry gelato, zabaglione		
*Pre-Theatre 3 course prix-fixe (5pm-7pm)	32	

robert decoste.....executive chef

For special occasions and events at NOTTI BIANCHE, please contact our special events director at mchen@cafrizinterests.com