



SMALL PLATES	anchovies	5
	white anchovies	5
	peperonata	5
	marinated olives	5
	eggplant caponata	5
	bowl of bagna caoda	5
STARTERS	*chic pea, pasta and parsley soup	7
	extra virgin olive oil	
	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		
MAINS	bucatini with clams and sausage	15/9
	turnip greens, pecorino romano	
	orechiette with chicken	15/9
	boneless chicken thighs, rapini, flake pepper, ricotta salata	
	*hand crafted pappardelle	18/11
	traditional bolognese, fresh ricotta	
	*spaghetti amatriciana	16/9.50
	spicy tomato, onion, pancetta sauce	
	grilled beef sirloin	24
	grilled asparagus, cream corn fontina polenta, 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		
*seasonal mushroom risotto	19	
white truffle oil, parmigiano reggiano		
*apple and sausage stuffed porchetta	19	
mostarda di cremona, peperonata, butternut squash puree		
DESSERTS	*pumpkin ricotta cheesecake	7
	fruit compote, pumpkin seed brittle	
	*panettone budino	7
	caramel sauce, zabaglione, candied orange	
	*torta di cioccolata	7
	nutella gelato, candied hazelnut	
*profiteroles	7	
honey vanilla gelato, chestnut confitura		

robert decoste
executive chef

WINE LOVERS AFFAIR
EVERY SUNDAY, ALL BOTTLES OF WINE ARE HALF PRICE AT THE BAR

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

"Consuming raw or undercooked foods may increase your risk of food borne illness"