



# CASA BIANCA

## crudo

**raw oysters**, italicus  
mignonette, chili oil

**kombu cured flounder**,  
strawberries, marcona almond  
agrodolce

**seared spanish mackerel**,  
Pernod butter, sweet onion  
and artichoke brodo

**bluefin marinated in black  
garlic**, Hausbar tomatoes,  
oregano

## cicchetti

**chicken liver mousse cannoli**,  
berry preserves, chicken fat  
caramel, chicken skin and  
pistachio crumble

**crab, artichoke, and taleggio  
toast**, shrimp head chili  
relish, ramps

## cicchetti

**prawn skewer**, pernod butter,  
puttanesca fresca

**fried artichoke**, cacio e  
pepe, bottarga

**oysters all'amatriciana**,  
tomato, guanciale, pecorino

**clams casino pizza fritta**

**beef tartare in endives**,  
pecorino marzolino, walnuts,  
bone marrow vinaigrette

## plates

**shaved kohlrabi**, galangal  
colatura vinaigrette,  
anchovies, bottarga

**tomato focaccia** with pecorino

**'nduja focaccia** with scamorza

**cuttlefish aglio e olio**

## plates

**carbonara chawanmushi**,  
pecorino egg custard, candied  
pork belly, orange

**risotto al salto**, crispy  
rice, creamed greens, sheep's  
milk yogurt

**pea tortellini**, fava relish,  
pea brodo

**bucatini**, lamb and sunflower  
seed ragu, fermented honey

**crispy skin branzino**,  
caramelized fennel puree,  
pistachio salsa verde

**pork jowl and polenta** wrapped  
in hoja santa, fonduta, pork  
glace, Calabrian chili jam,  
umami crispies

**smoked ribeye**, mesquite  
pod-marsala zabaione, sweet  
onion jus

