

CASA BIANCA

[dinner]

cold bar + conservas

raw oysters, italicus mignonette,
chili oil 4ea
+smoked trout roe 4 *‡

spicy tuna cannoli, bluefin 'nduja,
pepperoncini, cornichon 12 (2pcs) *‡✕

chilled shrimp + artichoke leaves,
calabrian chili cocktail sauce,
lemon aioli 22 (6pcs, u12) ‡

mussels in absinthe butter, green
garlic toast, roasted fennel 18 †

ocean trout alla puttanesca, crispy
olive, blue cheese cracker 18 *‡
+smoked trout roe 8

scallops + melon, prosciutto X0
sauce, marinated cantaloupe, crispy
ham 20 ‡

handmade pastas

hoja santa cannelloni, house
buttermilk ricotta, truffle
caciotta, arrabiata 19 ✕

cavatelli, lamb + sunflower seed
ragu, fermented honey 24 †✕

snacks

fried olives stuffed with herbs,
gorgonzola cream 11 ✕

oysters all'amatriciana, tomato,
guanciale, pecorino 10 (2pcs) ‡

**crab, artichoke, + taleggio
toast**, serrano, dill 14 (2pcs) ✕

clams casino panzerotti,
bacon, mozzarella, calabrian
chili jam 12 (2pcs)

sourdough focaccia, anise +
caraway seed, whey caramel
whipped butter 7 ✕

dessert

lasagna mille-feuille
crispy pasta, butternut goat
cheese cream, candied hazelnuts,
cajeta, rosemary 12 ✕

focaccia ice cream
pork fat magic shell, focaccia
shortbread, smoked maldon 8 ✕

affogato
tahini ice cream, espresso 7 ✕
+ ramazzotti sambuca 3
+ px sherry 8

plates

smashed cucumber, mint, toasted
almond, pecorino 11 ‡✕

herb caesar, roasted heart of
palm, sourdough breadcrumb 18
+cured spanish anchovy 7 †✕

crispy skin branzino, caramelized
eggplant puree, pistachio salsa
verde 26 ‡

grilled pork belly, whey caramel
mustard glaze, savoy cabbage,
walnut, confit potato 27 ‡

fried half chicken, whipped white
beans, seasonal accompaniments 38 †

risotto with roasted squash ragu,
crescenza cheese, blue basil 23 ‡✕

* items served raw or undercooked

‡ gluten-free

† can be modified gluten free

✕ vegetarian/vegetarian option
available

consuming raw or undercooked
meats, poultry, seafood,
shellfish, or eggs may increase
your risk of foodborne illness

[happy hour]
weds-fri 4-5:30pm
every day at the bar 9-10pm

half dozen oysters 20

- **raw***, italicus mignonette, chili oil *⌘
- **broiled all'amatriciana**, tomato, guanciale, pecorino + smoked trout roe 12 ⌘

herb caesar

- local lettuces, sourdough breadcrumbs, parm 8 ⌘
- + cured spanish anchovy 7

crispy pork belly + potatoes

- bluefin tuna 'nduja, salsa verde 12 ⌘

- '**vanni fucci**' ricotta meatloaf burger, grilled squash relish, taleggio fonduta, sourdough potato bun 16 ⌘

- limoncello doughnut**, preserved lemon cream 8

wine 9

- montelvini pinot grigio, IT
- l'oiseau rose, FR
- boca barrel prosecco, IT

cocktails 10

- aperol spritz
- marfa spirit co. negroni
- fords gin martini
- techno viking
[vodka, yerba mate soda]
- paloma
[espolón, giffard pamplemousse]

[lunch]
sat/sun 11am-2:30pm
see happy hour for drink specials

- raw oysters**, italicus mignonette, chili oil 4 each

+ smoked trout roe 4 *⌘

- chilled shrimp + artichoke leaves**, calabrian chili cocktail sauce, lemon aioli 22 (6pcs, u12) ⌘

- mussels in absinthe butter**, green garlic toast, roasted fennel 18

- ocean trout alla puttanesca**, chili oil, crispy olive 18 *⌘

+ smoked trout roe 8

- fried olives**, stuffed with herbs, gorgonzola cream 11 ⌘

- herb caesar**, local lettuces, sourdough bread crumbs 15 ⌘

+ cured spanish anchovy 7

- smashed cucumber**, mint, toasted almond, pecorino 11 *⌘

- pork fat sticky bun**, honey glaze, toasted pecans 10

+ fried guanciale 2

- peppers + eggs bun**, pepper ragu, steamed egg custard 12 ⌘

- mushroom marsala toast**, chili crisp fried egg, spring onion, arugula, goat manchego 15 *⌘

- cavatelli**, cannellini beans, serrano pickle, guanciale, pecorino 22 ⌘

- '**vanni fucci**' ricotta meatloaf burger, squash relish, taleggio

- fonduta, sourdough potato bun 16

- limoncello doughnut**, preserved lemon cream 8 ⌘

[dessert drinks + coffee]

dessert cocktails

- sherry flip 16** *
el maestro sierra px, stravecchio
branca brandy, egg, nutmeg

- gonzo martini 16**
jamaican rum, amaretto, espresso,
demerara

dessert wine

- donnafugata ben rye**, sicily 18

- el maestro sierra px sherry**, jerez, ES 17

- disznoko tokaji aszu 5 puttonyos**, tokaji-hegyalja, hungary 22

- espresso 3
- macchiato 3
- latte 5
- cappuccino 5
- cold brew 3.5

decaf espresso drinks available

* gluten-free

⌘ can be modified gluten free

⌘ vegetarian/vegetarian option available

* items served raw or undercooked

chefs

Sarah Abernethy
Ryan Coates
Joe Zoccoli