

BUBBLES

Torresella Prosecco 13 | 47
Avisi Prosecco 14 | 52
Medici Ermete Lambrusco 14 | 55
Michele Chiarlo Moscato D'Asti 15 | 60

ROSÉ

AIX Aix en Provence 13 | 48
Bonterra 14 | 52

WHITE WINE

Caposaldo Pinot Grigio 12 | 44
DAOU Paso Robles Sauvignon Blanc 14 | 52
Feudo Maccari Sicily Grillo 14 | 52
Carpineto Tuscany White Blend 15 | 56
Pighin Friuli Grave Pinot Grigio 15 | 56
Samas Chardonnay-Vermentino 16 | 60
Bianchi Select Sauvignon Blanc 16 | 60

HOUSE WINE

Line 39 Cabernet Sauvignon 12 | 17
Line 39 Pinot Grigio 11 | 16

RED WINE

Banfi Chianti Blend 13 | 52
Fiulot Barbera D'Asti DOCG 14 | 52
Villa Matilde Aglianico 14 | 52
Poggio Badiola Red Blend 15 | 56
Rubio Toscana 15 | 56
Pertinace Nebbiolo 16 | 60
Bianchi Select Cabernet Sauvignon 18 | 68
Fattoria Le Pupille Morellino Di Scansano 55
Ivy Lee Estate Cabernet Sauvignon 75
Cesari Amarone 85

WARNING: Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects.



BIANCHI PIZZA & PASTA

SPECIALTY COCKTAILS

Bicicleta 18
belvedere organic infusions lemon
& basil, blue curaçao, cointreau

Cortina 16
malfy gin, licor 43, egg white,
fresh lemon, EVOO

Fiore 16
tanqueray sevilla gin, italicus,
black tea lavender syrup,
pineapple, lavender bitters

Mojito Italiano 14
don q cristal rum, amaro
montenegro, mint, lime

NEGRONI

Arancia 18
blood orange-infused malfy gin,
campari, lo-fi gentian amaro

Venegroni 19
diplomatico rum, averna,
cocchi di torino, orange bitters

Blanco 19
tanqueray gin, suze, cocchi
americano, pinot grigio, honey

BOTTLED BEER 8

Moretti, Societe Pupil, Pacifico,
Heineken, Coors Light,
Upside Dawn N/A Athletic
Brewing

DRAFT BEER 10

Stone Delicious IPA 7.7 abv
Peroni Italian Lager 4.7 abv
Menabrea Amber Ale 5.0 abv
AleSmith Mexican Lager 5.2 abv
Fiesta Island Pilsner 5.4 abv
Alpine Nelson IPA 6.5 abv

Plum Pazzo 16
bulleit, amaro lucano, plum juice,
lemon

Riposo 18
los vecinos mezcal, campari,
amaro montenegro,
fresh grapefruit

Volo 17
basil hayden, amaro nonino,
aperol, lemon

SPRITZ

Classico 15
aperol, torresella prosecco

Limoncello 16
limoncello, verdi spumante,
rosemary thyme syrup

Sbagliato 16
avissi prosecco, lo-fi sweet
vermouth, cappelletti aperitivo
americano

FREE SPIRITS (NON-ALCOHOLIC)

Cetriolo Picante 13
ritual tequila alternative, serrano,
cucumber

Strawberry Crush 13
strawberry, basil, lemon

N/Agroni 15
ritual gin alternative, lucano
amaro zero

AFTER DINNER

All Night Long 18
casamigos reposado, ancho reyes,
giffard banane du brésil, espresso

Sgroppino 18
avissi prosecco, belvedere,
lemon sorbet



ANTIPASTO

Warm Marinated Olives 8

lemon peel, orange peel, garlic, oregano, corn pepper, served with focaccina (vg)

Housemade Olive Oil Flatbread 6

italian flatbread, olive oil, oregano, parmesan
+ sugo di pomodoro 2
+ pesto di genovese (tn) 3

Classic Bruschetta 14

toasted bread, tomato, garlic, EVOO, basil (vg)
+ add shaved prosciutto 6

Italian Cheese & Charcuterie Board 28

imported italian charcuterie, handcrafted italian cheese, olives, fig condiment, parmesan flatbread

Wood Oven-Baked Zucchini 18

spiced ricotta, spinach, white wine lemon sauce, herbed crumbs (v)

Baked Italian Meatballs 21

slow-simmered marinara sauce, olive oil, ricotta, parmesan cheese, basil

KIDS

12 AND UNDER

Spaghetti & Meatball 12

meatball, spaghetti, tomato sauce

Pepperoni & Cheese Pizza 12

tomato, mozzarella, pepperoni

Tomato & Cheese Pizza 11

tomato, mozzarella (v)

Penne & Butter 8

penne pasta, parmesan cheese (v)

Penne & Tomato 9

penne pasta, tomato sauce, parmesan cheese (v)

INSALATA

Classic Caesar Salad 18

romaine lettuce, parmesan bread crumble, cracked black pepper, parmigiano reggiano, house basil oil (v)

Farmers Market Arugula 17

farro, arugula, shaved pecorino, fennel, green apples, pine nuts, lemon dressing (v | tn)

PASTA

GLUTEN-FREE PASTA AVAILABLE ON REQUEST

Penne Pomodoro 18

house red sauce, basil, garlic, EVOO
+ add burrata (v) 6
+ add meatballs (2) 8

Spaghetti & Clams 28

clams, garlic, white wine, cherry tomatoes, parsley, lemon zest, crushed black pepper, EVOO (sh)

Penne al Pesto 24

basil, pine nuts, garlic, panko-parmesan cheese crumble, EVOO (v | tn)
+ add burrata (v) 6

DOLCE

Table-Side Tiramisu 19

vanilla sponge cake, espresso, mascarpone cream, amaretto, cocoa

Panzanella “Bianchi” 18

croutons, cucumber, heirloom tomato, red onion, basil, olives, tomato vinaigrette, homemade tomato powder (vg)

Burrata Caprese Bowl 22

campari tomatoes, burrata, oregano, balsamico di modena, basil oil, shaved parmesan cheese (v)

Linguine & Prawns 29

marinated prawns, house tomato sauce, shallots, garlic, cherry tomatoes, chili flakes, lemon zest, parsley, EVOO (sh)

Tagliatelle Bolognese 24

slow simmered ragu, tomato, parsley, parmigiano reggiano

Rigatoni & Mushroom 27

italian fennel sausage, mushrooms, white cream sauce, parmigiano reggiano, rosemary

Classic Panna Cotta 12

sweet cream, vanilla, macerated strawberries

Italian Chocolate Torta 14

amarena cherries, sweet vanilla cream (v)

v = vegetarian | vg = vegan
sh = shellfish | tn = tree nut

PIZZE

GLUTEN-FREE CRUST AVAILABLE ON REQUEST +3

Marinara 19

crushed tomato, mozzarella (v)

Margherita 21

crushed tomato, mozzarella, basil, EVOO (v | vg option available)

Pepperoni 23

crushed tomato, pepperoni, mozzarella, EVOO

Diavola 22

crushed tomato, calabrian soppressata, mozzarella, EVOO

Quattro Stagioni 23

crushed tomato, prosciutto cotto, mushroom, artichoke mozzarella, olives, EVOO, basil

Bianchi 26

smoked mozzarella, prosciutto cotto, fennel sausage, italian speck, mushrooms, parsley

San Daniele 23

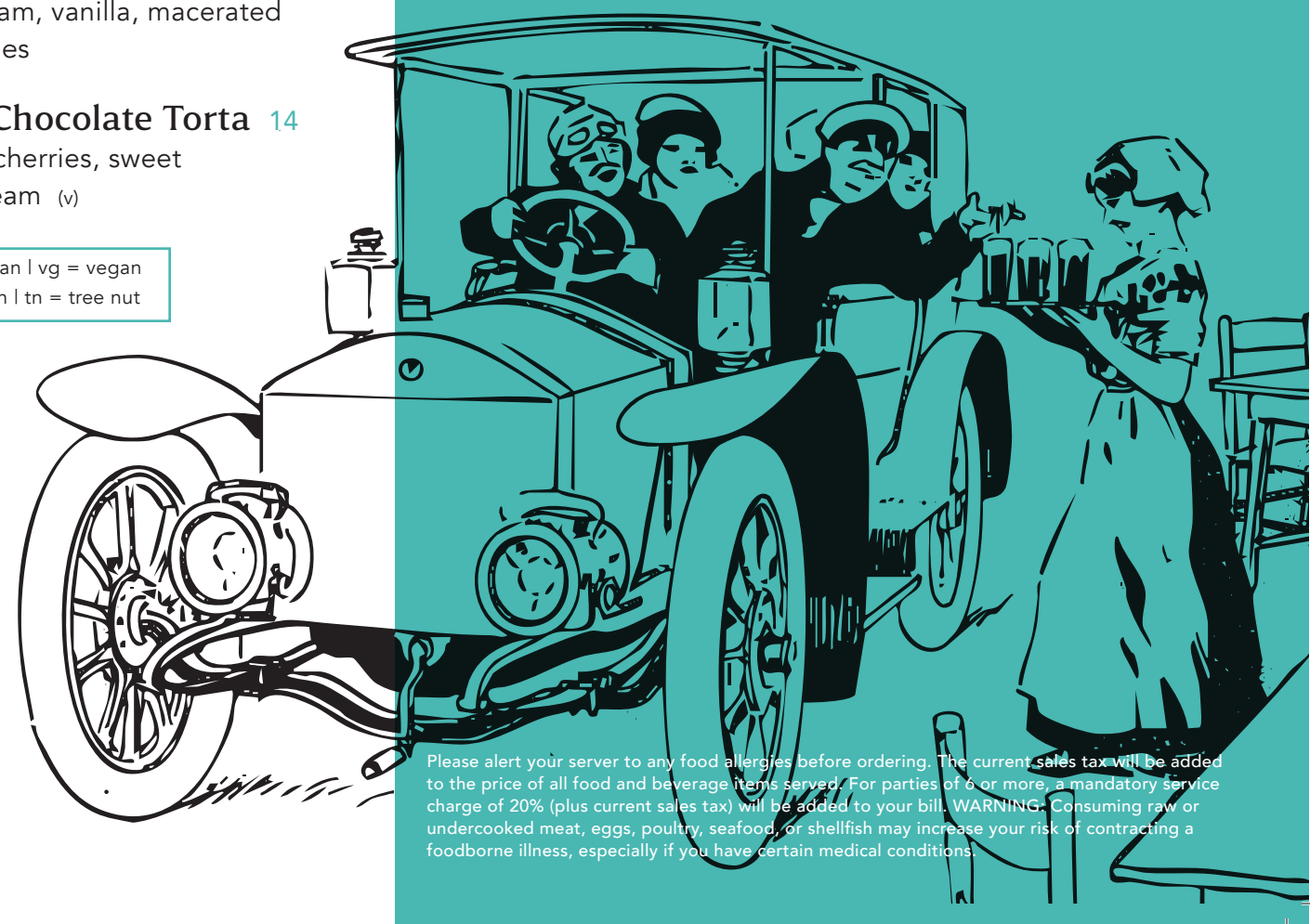
prosciutto di parma, mozzarella, shaved parmesan cheese, arugula, EVOO

Provolona 24

crushed tomato, mushrooms, fennel sausage, provolone, parmigiano, thyme, black pepper

La Bestia 24

fennel sausage, soppressata, pepperoni, mozzarella, stracciatella, black pepper



Please alert your server to any food allergies before ordering. The current sales tax will be added to the price of all food and beverage items served. For parties of 6 or more, a mandatory service charge of 20% (plus current sales tax) will be added to your bill. WARNING: Consuming raw or undercooked meat, eggs, poultry, seafood, or shellfish may increase your risk of contracting a foodborne illness, especially if you have certain medical conditions.