

CASA BIANCA

cold bar

oysters, italicus mignonette,
chili oil 4ea

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

mussels in absinthe butter, green
garlic toast, pickled fennel 16

ocean trout alla puttanesca,
chili oil, crispy olive 20

snacks

focaccia, whey caramel whipped
butter 6

fried olives stuffed with herbs,
gorgonzola cream 8

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

beef tartare in endives,
pecorino marzolino, walnuts,
bone marrow vinaigrette (2pcs)

crab, artichoke, taleggio toast,
serrano, dill 12 (2pcs)

beef tartare cannoli, pecorino
marzolino, walnuts, bone marrow
vinaigrette 12 (2pcs)

clams casino panzerotti, smoked
mozz, bacon, ramps, calabrian
chili jam 10 (2pcs)

plates

herb caesar, roasted heart of
palm, sourdough breadcrumb 18

shaved kohlrabi, galangal
colatura vinaigrette,
boquerones, bottarga 16

english pea capelletti, favas,
chinese sausage, pea brodo 20

cavatelli, lamb and sunflower
seed ragu, fermented honey 24

half fried chicken, white bean
whip, seasonal accompaniments 32

crispy skin branzino,
caramelized fennel puree,
pistachio salsa verde 26

texas wagyu ny strip, mesquite
pod-marsala zabaione, sweet
onion jus 28

dessert

lasagna mille-feuille
crispy pasta, la tur cheese
pastry cream, strawberries 12

cassata cake
savoy sponge, buttermilk
ricotta, dark chocolate, candied
fruit 8

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