

CASA BIANCA

cold bar + conservas

raw 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, roasted fennel 16

ocean trout alla puttanesca, chili oil, crispy olive 18

snacks + plates

fried olives stuffed with herbs, gorgonzola cream 8

herb caesar, local lettuces, sourdough breadcrumbs 15

grilled and marinated green beans, mint, toasted almond 10

mushroom marsala toast, spring onion and arugula salad, toma goat cheese 14

cavatelli and cannellini beans, guanciale, chili oil fried egg, bread crumbs 22

ricotta meatloaf burger, grilled green bean relish, taleggio fonduta, potato bun 16