



<i>SMALL PLATES</i>	<i>anchovies</i>	5
	<i>white anchovies</i>	5
	<i>roasted pequillo peppers</i>	5
	<i>marinated olives</i>	5
	<i>eggplant caponata</i>	5
	<i>bowl of bagna caoda</i>	5
<i>STARTERS</i>	<i>* Zuppa Del Giorno</i>	8
	<i>Beef Carpaccio</i>	10
	garlic aioli, shaved parmesan, local radish <i>wine pairing : pinot nero, hoffstatter joseph ~ italy</i>	
	<i>* Organic Baby Lettuce</i>	8
	pine nuts, golden raisins, apple, goat cheese, balsamic vinegar <i>wine pairing : sauvignon blanc, new harbor ~ new zealand</i>	
	<i>Baby Arugula Caesar</i>	9
white anchovy, garlic croutons, parmigiano reggiano <i>wine pairing : pinot grigio, di leonardo ~ italy</i>		
<i>Regional Italian Cheese Plate</i>	9	
fontina, taleggio, gorgonzola dolce with quince jam and honey <i>wine pairing : pinot noir, terazze ~ italy</i>		
<i>PASTA</i>	<i>Orecchiette with Chicken</i>	16/10
	rapini, calabrese peppers, parmigiano reggiano, bread crumbs <i>wine pairing: verdicchio, santa barbara ~ italy</i>	
	<i>Linguine with Shrimp</i>	18/11
	feta cheese, black olive tapenade, pequillo peppers, tomato, garlic <i>wine pairing : pinot grigio, hoffstatter joseph ~ italy</i>	
	<i>* Hand Crafted Pappardelle</i>	18/11
traditional bolognese, fresh herbed ricotta <i>wine pairing : syrah, petite pitit ~ california</i>		
<i>* Spaghetti Pomodoro with Italian Sausage</i>	18/11	
roasted tomato basil, parmesan cheese <i>wine pairing : chianti, castiglioni ~ italy</i>		



**MAINS**

<b><i>Grilled Beef Sirloin</i></b>	<b>24</b>
<i>grilled asparagus, rosemary-garlic mashed potatoes, balsamic onions</i>	
<i>wine pairing : montepulciano, casale vecchio ~ italy</i>	
<b>*<i>Herb Marinated Grilled Chicken Breast</i></b>	<b>13</b>
<i>roasted fingerling potato and brussel sprouts, salsa verde</i>	
<i>wine pairing : grenache blanc/ viogner, chateau tuilerie ~ france</i>	
<b><i>Grilled Salmon</i></b>	<b>18</b>
<i>eggplant caponata, sun-dried tomato butter, bagna caoda bruschetta</i>	
<i>wine pairing : chardonnay, camara ~ italy</i>	
<b>*<i>Spring Mushroom Risotto</i></b>	<b>19</b>
<i>white truffle oil, parmigiano reggiano</i>	
<i>wine pairing : super tuscan, monte antico ~ italy</i>	
<b>*<i>Grilled Center Cut Pork Chop</i></b>	<b>19</b>
<i>semolina polenta, creamy corn, fava beans</i>	
<i>wine pairing : primitivo, mantane ~ italy</i>	

**DESSERTS**

<b>*<i>Tiramisu</i></b>	<b>8</b>
<i>espresso soaked sponge cake, marsala flavored mascarpone</i>	
<b>*<i>Apricot Tart</i></b>	<b>8</b>
<i>served with vanilla gelato</i>	
<b>*<i>Mixed Berry Tart</i></b>	<b>8</b>
<i>sugar dough crust, vanilla bean pastry cream, fresh berries</i>	
<b>*<i>Assorted Gelato</i></b>	<b>8</b>
<i>vanilla, chocolate, or pistachio</i>	
<b>*<i>Italian Cookie Plate</i></b>	<b>6</b>
<i>amaretti, esse mignon, mandolin, cantucci</i>	
<b>*<i>Pre-Theatre Three Course Prix-Fix</i></b>	<b>32</b>
<i>(5pm-7pm)</i>	
<b>*<i>Pre-Theatre Three Course Wine Flight</i></b>	<b>16</b>
<i>(5pm-7pm)</i>	

*Robert Decoste.....Executive Chef*  
*Maurice Chase.....General Manager*

*For special occasions and events at NOTTI BIANCHE, please contact our general manager*  
*rm@nottibianche.com*

**\*\*\*\*Consuming raw or undercooked foods may increase your risk of food borne illness**  
**\*\*\*\*\*Parties of 6 or more will be subjected to 20% gratuity**