

# BREAKFAST

AVAILABLE EVERY DAY FROM 8AM - 12PM



<b>BREAD AND MARMALADE</b> (G) (M) (Vg) Assorted breads served with house-made marmalade and butter	(185 Cal)
<b>MIX BERRY</b> (G) (M) (N) (Vg) Greek yogurt, seasonal fruit, house-made granola	(315 Cal)
<b>RICOTTA PANCAKES</b> (G) (M) (E) (Vg) Ricotta pancakes made à la minute, served with caramelized banana, mascarpone cream and berries	(395 Cal)
<b>TOMATO BISQUE-AVOCADO TOAST</b> (Ce) (G) (M) (E) (Vg) Toasted country bread, poached egg, avocado, tomato bisque, basil	(428 Cal)
<b>SMOKED SALMON TOAST</b> (G) (M) (F) (E) (Md) Scrambled eggs, philadelphia cheese, smoked salmon on a toast	(325 Cal)
<b>CROQUE MADAME</b> (G) (M) (E) (Md) The ultimate cheese sandwich: veal ham, Comté and Gruyère cheese, whole wheat country bread, sunny side up egg, mix salad	(547 Cal)
<b>ZUCCHINI EGG WHITE FRITTATA</b> (G) (M) (Vg) Egg white, sautéed zucchini, confit grape tomato, cheese	(257 Cal)
<b>SPANISH TORTILLA</b> (G) (E) (Vg) Potatoes and eggs open-faced omelet, bread and tomato	(395 Cal)
<b>SCRAMBLED EGGS</b> (G) (E) Eggs, toasted bread	(355 Cal)
<b>EGGS BENEDICT</b> (G) (M) (E) Focaccia, veal ham, poached eggs, hollandaise, chives	(615 Cal)
Add smoked salmon	(105 Cal)
Add avocado	(175 Cal)

(C) Crustacean (Ce) Celery (E) Egg (F) Fish (G) Gluten (Lu) Lupin (M) Milk (Md) Mustard (Mo) Molluscs (N) Nuts (P) Peanuts (S) Sesame (Sb) Soybean (So2) Sulfur dioxide (Su) Sulphur (Vg) Vegetarian (V) Vegan

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# A LA CARTE

AVAILABLE EVERY DAY FROM 1PM



## *Appetizers*

- BREADBASKET** (G) (M) (145 Cal)  
Selection of our breads and butter
- BUFALA ALLA CAPRESE** (G) (M) (N) (446 Cal)  
A classic: Buffalo mozzarella, heirloom tomatoes and pesto
- SPANISH TORTILLA** (G) (E) (395 Cal)  
Potatoes, eggs, onion, parsley, greens, bread with aioli
- TUNA DE THON** (G) (F) (Md) (Sb) (428 Cal)  
Raw, fresh, sushi grade Ahi tuna, tartare, endive, avocado
- MELANZANE ALLA PARMIGIANA** (G) (M) (Vg) (468 Cal)  
Baked eggplant, tomato, mozzarella and Parmigiano Reggiano
- EMPANADAS** (Ce) (G) (M) (E) (298 Cal)  
Options: Beef, chicken, corn  
Ask your server for availability.

## *Pizza*

- PIZZA ALLA MARGHERITA** (G) (M) (V) (748 Cal)  
Traditional pizza, tomato, mozzarella
- FUGAZZETTA (PIZZA)** (G) (M) (F) (769 Cal)  
“Someone” at Bianca says this pizza is from Argentina...it’s not...it is from Genoa.  
Mozzarella, sauteed onions with anchovies, oregano and no tomato sauce

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## *Soups & Similar*

**MINISTRONE CON PISTOU** (Ce) (G) (N) (Vg) (265 Cal)  
Provençal vegetable soup with pesto

**TOMATO BISQUE-AVOCADO TOAST** (Ce) (G) (M) (E) (Vg) (325 Cal)  
Toasted country loaf bread, poached egg, avocado, tomato bisque, basil

## *Salads*

**BIANCA HOUSE SALAD** (Ce) (Md) (V) (Vg) (342 Cal)  
Rucola, frisée, fennel, carrots, avocado, classic vinaigrette

**NIÇOISE SALAD** (E) (F) (Md) (560 Cal)  
Seared Ahi tuna, baby leaves, French beans, boiled eggs, baked potato  
black olives, niçoise vinaigrette

**INSALATA GAMBERI E CANNELLINI** (Ce) (C) (525 Cal)  
Grilled shrimps, rucola, cannellini beans, grape tomatoes, lemon dressing

**INSALATA DI POLLO** (Ce) (M) (345 Cal)  
Chicken paillard salad, balsamic vinaigrette, shaved Parmigiano Reggiano

**BURRATA & PEACH SALAD** (M) (395 Cal)  
Burrata, rucola, caramelized peaches, endive, bresaola, balsamic vinaigrette,  
cherry tomato confit

## *Pasta*

**RIGATONI AL SUGO D'AGNELLO** (Ce) (G) (M) (890 Cal)  
Spiced shank of lamb ragout

**FETTUCCINE AL CACIO E PEPE** (Ce) (G) (M) (Vg) (695 Cal)  
Traditional Roman dish, Pecorino and Parmigiano Reggiano, black pepper

**PENNE AL PESTO** (G) (N) (M) (V) (620 Cal)  
Traditional sauce from Genova, basil, pine nuts, olive oil and Parmigiano Reggiano

**FUSILLI CREMA DI ZUCCHINI** (Ce) (G) (M) (725 Cal)  
Zucchini cream with crispy bresaola

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## *Sandwiches*

**CROQUE MADAME** (G) (E) (M) (Md) (547 Cal)

The ultimate cheese sandwich: veal ham, Comté and Gruyère cheese, whole wheat country bread, sunny side up egg, served with mix salad

**FOCACCIA WITH AHI TUNA** (G) (E) (F) (Md) (610 Cal)

Seared (sushi grade) Ahi tuna, tomato, rucola, pickled aioli, served with mix salad

**SPICY CRISPY CHICKEN SANDWICH** (G) (E) (M) (Md) (680 Cal)

Fried Jidori chicken, cole-slaw, brioche bun, served with roasted potatoes

**BAGUETTE BRESAOLA CAPRESE** (G) (M) (640 Cal)

Baguette bread, tomato, bresaola mozzarella served with mix salad

**ENTRAÑA SANDWICH** (G) (M) (Md) (E) (640 Cal)

Bolillo bread, prime skirt steak, mustard, Brie cheese, rucola, tomato, aioli

## *Fish & Seafood*

**ORATA ALLA FORNO** (F) (682 Cal)

Mediterranean seabream baked with tomato, olives & capers

**GAMBERONI ALLA GRIGLIA** (C) (596 Cal)

Grilled king prawns, roasted potatoes & vegetables

## *Meat*

**POLLO ALLA PARMIGIANA** (G) (E) (M) (590 Cal)

Jidori chicken breast, breaded, tomato, mozzarella, Parmesan

**CORDERO AUSTRAL** (850 Cal)

Organic, non-GMO, grass fed, Australian baby lamb chops, spicy Tunisian harissa

**ENTRAÑA A LA PARILLA CON CHIMICHURRI** (1450 Cal)

9 oz grilled USDA prime skirt steak, roasted potatoes, vegetables & chimichurri

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## *Desserts*

**AFFOGATO (M)**

**CREME BRULEE (M) (E)**

**GRANDMA CHOCOLATE CAKE (M)(E)(G)**

**HAJA (M)(E)(G)**

**CHEESECAKE (M)(E)(G)**

**LIME PIE (E)(G)**

**FLAN (M)(E)**

**OLIVE OIL CAKE (M)(E)(G)**

**CARROT CAKE (M)(E)**

**RICOTTA TART (M)(E)(G)**

**LINZER TART**

**PECAN TART (N)(E)(G)**

**CARDAMOM CAKE (M)(E)(G)(N)**

**BASQUE CAKE (M)(E)(G)**

**COCO DULCE DE LECHE TART(E)(G)**

**LEMON TART (E)(G)**

**MILLE-FEUILLE (M)(E)(G)**

**MARITONZO (M)(E)(G)(N)**

**DATE TART (E)(G)**

**BROWNIE (E)(G)**

**TIRAMISU (M)(E)(G)**

**APRICOT CROSTATA (N)(E)(G)**

**FRUIT TART (M)(E)(G)**

**BLUEBERRY TART (M)(E)(G)**

## *Pastry*

**CHURROS CROISSANT (G)(E)**

**APPLE SFOGLIA (G)**

**CINNAMON TWIST (G)(E)(N)**

**PISTACHIO BOSTOCK (G)(E)(N)**

**ALFAJORES DE MAICENA (G)(E)**

**CHOCOLATE CUP CAKE (G)(E)(M)**

**HONEY CROISSANT (G)(E)**

**CROISSANT ALMOND (G)(E)(N)**

**CROISSANT VEAL HAM & CHEESE (G)(E)(M)**

**CROISSANT ZAATAR (G)(E)(S)**

**CROISSANT DATE (G)(E)**

**FRUIT DANISH (G)(E)(M)**

**PAIN AUX CHOCOLATE (G)(E)**

**RAISIN ROLL (G)(E)(N)**

**CINNAMON ROLL (G)(E)**

**CRUFFIN DANISH (G)(E)**

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## *Cookies*

**SNICKERDOODLE (G)(E)**

**DOUBLE CHOCOLATE COOKIE (G)(E)**

**CANTUCCINI (G)(E)(N)**

**PEANUT BUTTER COOKIE (G)(E)(Pn)**

**CHOCOLATE COOKIE (G)(E)**

## *Sweet Bread*

**LEMON & BLUEBERRY BREAD (G)(E)(M)**

**CHOCOLATE ZUCCHINI BREAD (G)(E)**

**BANANA BREAD (G)(E)**

## *Bread*

**WHITE COUNTRY LOAF (G)**

**BROWN COUNTRY LOAF (G)**

**WHOLE MIX FRUIT COUNTRY BREAD (G)**

**WHOLE MIXED SEEDS  
COUNTRY BREAD (G)**

**WHOLE CIABATTA RYE (G)**

**OLIVE COUNTRY LOAF (G)**

**BAGUETTE (G)**

**BAGUETTE DEMI (G)**

**FICELLE (G)**

**BOLILLO (G)**

**CIABATTA (G)**

**FOCACCIA FLEUR DE SEL (G)**

**FOCACCIA TOMATO (G)**

**FOCACCIA ROSEMARY (G)**

**FOCACCIA ZAATAR (G)**

**EPI BAGUETTE (G)**

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# BEVERAGE



## *Signatures*

### **ARNOLD PALMER**

Earl Grey, peach, fresh lime juice, edible flower

### **L.A ICE TEA**

Jasmine tea, fresh berries, maple syrup

### **ROSSINI**

Strawberry, sparkling

### **BELLINI**

Peach purée, sparkling

### **MIMOSA**

Fresh orange juice, sparkling

### **MANGO MILK SHAKE**

Fresh mango, yoghurt, fresh milk, cinnamon

### **COFFEE KINGDOM**

Banana, fresh coffee, dates, oat milk

### **GREEN GARDEN**

Apple juice, parsley, celery, baby spinach

## *Coffee*

Espresso

Ristretto

Double Macchiato

Double Espresso

Cortado

Cappuccino

Latte & Flat White

Matcha Latte

Americano

Shakerato

Choco Submarino

Spanish Latte

Ice Americano

Ice Cappuccino

Ice Latte

Ice Matcha Latte

## *Tea*

English Breakfast

French Earl Grey

Jasmine Queen

Emperor Sencha Green

Moroccan Mint

Chamomile

## *Soft Drink & Juices*

Coca Cola

Sprite

Orange juice

Pineapple juice

VOSS Still 375ml

VOSS Still 800ml

Coca Cola Light

Fanta

Apple juice

Pomegranate juice

VOSS Sparkling 375ml

VOSS Sparkling 800ml

## *Non-Alcoholic*

Lyre's Sparkling

Lussory Chardonnay

Glass Bottle

Lussory Merlot

Bitburger 0%

Glass Bottle