

Ca'Bianca Restaurant

835 2nd St 95404-4609 · +17075425800 · Updated: Jan 14, 2026

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APPETIZERS 13

Burrata **\$16.00**

mozzarella burrata served with wild arugola and prosciutto

Gnocchi **\$14.00**

house-made potato pillow served in a gorgonzola cheese sauce

Impepata **\$16.00**

clams & mussels sautéed with garlic, leeks and saffron in a tomato-based sauce

Ca'Bianca **\$13.00**

arugola & radicchio, candied pecans, crumbled gorgonzola, balsamic dressing

Polenta **\$12.00**

polenta topped with wild mushrooms, gorgonzola, tomato sauce and baked

Spinaci **\$12.00**

baby spinach, caramelized red onions, bacon, capers, walnuts and goat cheese

Carpaccio **\$16.00**

beef tenderloin carpaccio, served with arugola, capers and shaved parmesan

Parmigiana **\$15.00**

baked layers of eggplant, mozzarella and tomato

Cesare **\$12.00**

traditional Caesar salad

Soup of the Day **\$12.00**

Daily Appetizer/Salad Special

Daily Appetizer/Salad Special

Bietole **\$16.00**

roasted beets, goat cheese panna cotta, micro greens, citrus honey vinaigrette

PASTA 10

Funghi **\$24.00**

house-made tagliatelle, Chantelle mushrooms, zucchini, shallots & crème fraiche

Bolognese	\$22.00
fettuccine served with traditional Italian meat sauce from Bologna	
Frutti di Mare	\$27.00
saffron tagliolini served with tomato, white wine & mixed seafood sauce	
Vongole	\$24.00
linguine served with clams, garlic, fresh tomatoes and white wine	
Rigatoni	\$22.00
rigatoni served with Italian sausage, peas, mushrooms, light tomato-cream sauce	
Carbonara	\$21.00
spaghettini served with Italian bacon, shallots, cream, eggs or pecorino	
Ricotta Gnocchi	\$23.00
house-made ricotta gnocchi, browned butter, tomato & sage (V)	
Zucca	\$21.00
butternut squash ravioli served with butter and sage sauce	
Daily Pasta Special	
Daily Pasta Special	

MAIN COURSES 7

Pollo Ripieno	\$28.00
Breast of chicken, stuffed w/ prosciutto, spinach & mozzarella wrapped in puff pastry and baked	
Salmone	\$30.00
Atlantic salmon grilled and served over grilled zucchini and potato gratin	
Filetto	\$44.00
angus beef tenderloin served with green peppercorn reduction	
Gamberi	\$34.00
large prawns sautéed in brandy, Venere rice	
Carre' d'Agnello	\$42.00
pan roasted rack of lamb topped with herb crust and balsamic reduction	

Daily Fish Special

Daily Meat Special

DESSERT 8

Semifreddo	\$9.00
Frozen mousse of white chocolate with chocolate sauce	

Cannoli Siciliani	\$10.00
Traditional Sicilian cannoli sprinkled with chopped pistachio	
Strudel Di Mele	\$10.00
Traditional south Tyrolean apple strudel served with vanilla gelato	
Delizia Di Cioccolato	\$10.00
Flourless Belgian chocolate & amaretto mousse cake	
Crème Brule'	\$9.00
Tiramisú	\$10.00
Layers of mascarpone cheese and ladyfingers soaked in espresso and rum	
Panna Cotta	\$9.00
Traditional vanilla bean panna cotta served with wild berry sauce	
Affogato	\$9.00
Vanilla gelato topped with whipped cream, walnuts and espresso	

LUNCH SALADS & PANINI 7

Insalata di Arugola	\$16.00
Arugola salad w/roasted Portobello & gorgonzola cheese, grilled Angus beef New York steak	
Insalata di Salmone	\$15.00
Cucumber salad, red onions, tomato, cantaloupe, topped with grilled salmon & mint salsa verde	
Cesare e Pollo	\$14.00
Caesar salad served with grilled breast of chicken	
Insalata di Gamberi	\$15.00
Organic mixed greens, zucchini & feta cheese with shrimp wrapped in pancetta	
Panino di Carne	\$16.00
House-made Tuscan bread, Angus beef hamburger, zucchini, fontina cheese, roasted potatoes & greens	
Panino di Pollo	\$15.00
House-made Tuscan bread, smoked chicken, mozzarella, sun-dried tomatoes, roasted potatoes & greens	
Soup and Salad	\$14.00
Soup of the day served with Caesar or house salad	