

VILLA BLANCA

Lunch Menu

TO START

Caprese à la Villa Blanca 14 ^v

MOZZARELLA, HEIRLOOM TOMATOES, ROASTED RED PEPPER, BASIL, OLIVE OIL, BALSAMIC REDUCTION, PESTO

Crispy Rice with Spicy Tuna 16 *

RAW AHI TUNA, GINGER, CHILI, SOY, SCALLIONS, CRISP RICE, JALAPEÑO

Beet & Avocado Tartare 16 * ^v

RED & GOLDEN BEETS, SMASHED AVOCADO, AIOLI, RADISH, ORANGE REDUCTION, BEET VINAIGRETTE, GOAT CHEESE, MICRO CILANTRO

Crispy Calamari 17

DUSTED WITH HERB FLOUR, LIGHTLY FRIED, SPICY MARINARA

Ahi Tuna Tartare 17 *

RAW AHI TUNA, AVOCADO, CUCUMBER, SCALLIONS, TOMATOES, CAPERS, CHILI, SESAME OIL, MICRO BASIL, WHITE TRUFFLE WONTON CRISPS

Beef Carpaccio 17 *

RAW WAGYU BEEF WITH ROSEMARY & THYME, GARLIC, MICRO GREENS, CRISPY ONIONS, GARLIC AIOLI, OLIVE OIL, SEA SALT

Prosciutto Burrata 18 *

SHAVED PROSCIUTTO, BURRATA, MIXED OLIVES, PESTO, CROSTINI

Pan Seared Crab Cakes 19

RADICCHIO SLAW, MEYER LEMON AIOLI

WRAPS (PLEASE NO SUBSTITUTIONS)

Chicken & Bacon Cobb Wrap 16

GRILLED CHICKEN, BACON, ROMAINE, AVOCADO, TOMATO, BLUE CHEESE, CAESAR, SPINACH TORTILLA, ROOT VEGETABLE CHIPS

Seasonal Vegetable Hummus Wrap 16 ^v

BEET HUMMUS, BEET QUINOA, KALE, CARROTS, CUCUMBER, RED BELL PEPPER, CELERY, SPINACH TORTILLA, ROOT VEGETABLE CHIPS

Albacore Tuna Wrap 16

CARROT, CELERY, CUCUMBER, ROMAINE, AIOLI, BELL PEPPER, TOMATO. OLIVE OIL, ROOT VEGETABLE CHIPS

WOOD FIRED OVEN PIZZA

Margherita 22

ROMA TOMATO, MOZZARELLA, FRESH BASIL

Prosciutto Arugula 24

TOMATO, MOZZARELLA

Wild Mushroom & Truffle 25

MOZZARELLA, RED ONION, PARMIGIANO, SCALLIONS

Pesto Chicken 25

GOAT CHEESE, SUN DRIED TOMATO, PINE NUTS, BASIL

Rustica 25

CHICKEN SAUSAGE, ARTICHOKE, BLACK OLIVES, CARAMELIZED ONION, GREEN BELL PEPPER, TOMATO, MOZZARELLA

Smoked Salmon 26

RED ONION, CRÈME FRAÎCHE, TARRAGON, CHIVES

WOOD OVEN BAKED SANDWICHES

FRITES OR SALAD

Smoked Turkey 18

WHITE CHEDDAR, CUCUMBER, TOMATO, AVOCADO, ROMAINE, MUSTARD AIOLI

Grilled Chicken BLT 18

BACON, SPINACH, SUN DRIED TOMATO, AVOCADO, PESTO

Prosciutto & Fresh Mozzarella 18

FRESH BASIL, PESTO

Chicken Milanese 22

ROMAINE, TOMATO, CUCUMBER, AVOCADO MOUSSE, BABY SWISS, JALAPENO AIOLI

Executive Chef Bryan Saure

ENTRÉE SALADS

Villa Caesar 14 *

ROMAINE, CAESAR DRESSING, CROSTINI, WHITE ANCHOVIES, PARMIGIANO REGGIANO
ADD CHICKEN + \$8 ADD JUMBO PRAWNS + \$11

Greek 18 * v

ROMAINE, RED ONION, FETA, GARBANZO BEANS, TOMATO, CUCUMBER, BELL PEPPERS, AVOCADO, BLACK OLIVES, OREGANO VINAIGRETTE
ADD CHICKEN + \$8 ADD JUMBO PRAWNS + \$11

Beverly Hills Chopped 22 * v

MIXED GREENS, GRILLED CHICKEN, RED ONION, BLUE CHEESE, PINE NUTS, SWEET CORN, TOMATO, EGG, AVOCADO, BALSAMIC VINAIGRETTE

California Niçoise 24 *

GREENS, ALBACORE TUNA IN OLIVE OIL, BLACK OLIVES, RED ONION, CELERY, CUCUMBER, EGG, TOMATO, RADICCHIO, ALMONDS, AVOCADO, LEMON

Grilled Salmon & Orange 27 *

GRILLED 6OZ SALMON, SPINACH, ARUGULA, GRILLED ORANGES, FETA, CARAMELIZED WALNUTS, AVOCADO, WHITE BALSAMIC VINAIGRETTE

Hamptons 28 *

LOBSTER, CRAB, BIBB LETTUCE, MIXED GREENS, HEIRLOOM CHERRY TOMATO, MANGO, AVOCADO, FINE HERBS, MANGO DRESSING

PASTA

Tagliatelle Roma 19 *

BACON, ASPARAGUS, SWEET PEAS, CREAM, ONION, PARMIGIANO REGGIANO

Sun-dried Tomato Vodka Rigatoni 20 *

SUN-DRIED TOMATOES, VODKA, SHALLOTS, GARLIC, CREAM, PARMIGIANO REGGIANO

Spaghetti Lolita 22 *

CHICKEN, SUN-DRIED TOMATOES, SPINACH, PINE NUTS, WHITE WINE, PARMIGIANO REGGIANO

Fusilli Genovese 23 *

PESTO, ASPARAGUS, GREEN BEANS, PINE NUTS, CHERRY TOMATOES, PARMIGIANO REGGIANO

Paccheri Bolognese 23 *

GROUND BEEF, LAMB, ONION, CARROT, CELERY, TOMATO, RED WINE, PARMIGIANO REGGIANO

Linguine Vongole 24 *

CLAMS, SPINACH, WHITE WINE, GARLIC, BUTTER, PARSLEY, OLIVE OIL

Spicy Arrabiatta with Prawns 27 *

PENNE, JUMBO PRAWNS, SPICY TOMATO SAUCE

FROM THE GRILL

Villa Blanca Burger 18

100% KOBE BEEF, GARLIC REMOULADE, RED ONION, TOMATO, BUTTER LETTUCE, FRITES
ADD BACON, WHITE CHEDDAR, GRILLED MUSHROOMS, GRILLED ONIONS +\$3 EACH

Villa Blanca Fish & Chips 23

BATTERED SOLE, FRITES, TARTAR SAUCE, MALT VINEGAR

Spiced Chicken Skewers 25 *

TZATZIKI, ISRAELI COUSCOUS, SIGNATURE SALAD

Chicken Milanese 25

HERB BREADCRUMBS, LEMON, SIGNATURE SALAD, ROASTED FINGERLING POTATOES

Filet of Sole 26 *

GREMOLATA, BEET QUINOA, SAUTÉED GARLIC SPINACH

Pan Roasted Atlantic Salmon 31 *

PAN ROASTED 8 OZ SALMON, BEURRE BLANC, CHERRY TOMATO ARUGULA ISRAELI COUSCOUS, ASPARAGUS

SIDES 10

Truffle Parmesan Frites *

Jumbo Asparagus *

Beet Quinoa *

Brussels & Bacon *

Flash Fried Artichokes

SPECIALS

Catch of the Day MP

Cut of the Day MP

* ITEMS THAT CAN BE MADE GLUTEN FREE
v DENOTES OPTIONS THAT CAN BE MADE VEGAN

We kindly ask that you make no substitutions