

# DINNER

## TO START

### CRISPY CALAMARI 14

Dusted with herb flour, lightly fried, spicy marinara

### SPICY AHI OVER CRISPY RISOTTO 15

Raw Ahi tuna, sesame oil, chili, aioli, soy, scallions, crisp rice, jalapeño

### AHI TUNA TARTARE 16 \*

Raw Ahi tuna, avocado, cucumber, scallions, aioli, tomatoes, capers, balsamic reduction, micro basil, white truffle wonton crisps

### BEEF CARPACCIO 16 \*

Raw Wagyu beef, micro greens, garlic aioli, olive oil

### CITRUS POACHED SHRIMP COCKTAIL 19 \*

White wine, orange, rosemary, thyme, black peppercorn

### BET & AVOCADO TARTARE 15 \*

Red & golden beets, smashed avocado, aioli, radish, micro cilantro

### SALMON CRUDO IN CUCUMBER 17 \*

Raw Salmon crudo, sliced cucumber, chili, olive oil, balsamic reduction

### PROSCIUTTO & BURRATA 17 \*

Shaved Prosciutto, Burrata, mixed olives, pesto, crostini

## STARTER SALADS

### VILLA CAESAR 12 \*

Romaine, Caesar dressing, crostini, white anchovies, shaved Parmigiano Reggiano

### FIG & ALMOND 14 \*

Arugula, fresh figs, sliced almonds, blue cheese, olive oil, lemon, balsamic reduction

### CAPRESE À LA VILLA BLANCA 13 \*

Mozzarella, heirloom tomatoes, roasted red pepper, basil, olive oil, balsamic reduction, pesto

### SEASONAL QUINOA 14 \*

Butter lettuce, arugula, watermelon radish, beet quinoa, blue cheese chive dressing, micro greens

### PROSCIUTTO MELON 14 \*

Mustard greens, arugula, shaved Prosciutto, Ciliegine Mozzarella, Canteloupe & Honeydew melon, lemon & fresh mint dressing



BEVERLY HILLS

## GRILLED FOCACCIA

### AVOCADO 13

Olive oil, pickled onion, micro greens

### GOAT CHEESE SUN DRIED TOMATO 12

Garlic, shallots, white wine, micro cilantro

### ROCK SHRIMP ARRABBIATA 14

Arrabbiata sauce, micro basil

### SMOKED SALMON 14

Crème fraîche, capers, red onion, radish, micro greens

## VILLA BLANCA BURGER 17

100% Wagyu, Garlic remoulade, red onion, tomato, butter lettuce

Add Bacon, White Cheddar, Mushrooms, Grilled onions +\$3 EACH

# MENU

## PASTA & RISOTTO

\*ALL PASTAS CAN BE MADE USING GLUTEN FREE NOODLES

LINGUINE PUTTANESCA 16

Tomato, basil, Kalamata olives, capers, oregano, marinara

PENNE GENOVESE 18

Pesto, asparagus, green beans, pine nuts

SPAGHETTI ROMA 17

Bacon, sweet peas, cream, onion

LINGUINE VONGOLE E COZZE 18

Manila Clams, Black Mussels, white wine, spinach, butter, shallots

SPAGHETTI LOLITA 18

Chicken, roasted tomatoes, spinach, pine nuts, white wine

WILD MUSHROOM PAPPARDELLE 19

Wild mushrooms, white wine, garlic

RIGATONI BOLOGNESE 19

Ground beef, lamb, onion, carrot, celery, tomato, red wine, Parmigiano Reggiano

SPICY ARRABIATTA WITH PRAWNS 25

Penne, jumbo prawns, spicy tomato sauce

MIXED SEAFOOD RISOTTO 31 \*

Prawns, Scallop, Black Mussels, Manila Clams, Saffron risotto, sweet peas

## ENTRÉES

PAN ROASTED ATLANTIC SALMON 29 \*

Beurre Blanc, cherry tomato arugula Israeli couscous

VILLA BLANCA FISH & CHIPS 23

Battered sole, frites, tartar sauce, malt vinegar

ROASTED JIDORI CHICKEN 26 \*

Chicken demi glace, roasted heirloom vegetables, roasted fingerling potatoes

CHICKEN MILANESE 24

Herb breadcrumbs, lemon, signature salad

FILET OF SOLE 25 \*

Gremolata, Beets Quinoa, sautéed garlic spinach

SEARED SCALLOPS 30 \*

Lemon Beurre Blanc, sautéed asparagus, roasted tomatoes, Israeli cous cous

GRILLED RACK OF LAMB 31 \*

New Zealand Lamb, Chimichurri, grilled oyster & cremini mushrooms, saffron risotto

## FOR THE TABLE

ROASTED HEIRLOOM VEGETABLES 8 \*

Garlic, olive oil, herbs

JUMBO GRILLED ASPARAGUS 8 \*

Garlic, olive oil, herbs

CRISPY FRIED ARTICHOKE 10

Lightly dusted in herb flour, thyme, rosemary, garlic, lemon zest

BRUSSELS & BACON 9 \*

Garlic, olive oil, sea salt

ISRAELI COUS COUS 6

Cherry tomatoes, arugula, zucchini, garlic

CAULIFLOWER MASH 8 \*

Olive oil, garlic, cream

BEETS QUINOA 6 \*

Beet vinaigrette

ROASTED FINGERLING POTATOES 7 \*

Olive oil, salt, pepper, rosemary

SAUTÉED GARLIC SPINACH 6 \*

Olive oil, salt, garlic

TRUFFLE & PARMESAN FRITES 10 \*

Split Plates \$5

We kindly offer limited substitutions only.

\* Denotes items that can be made Gluten Free

Vegan options available, please ask!