TO START

Caprese à la Villa Blanca  14 *
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, crispy 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 *
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

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 * v
Greens, Albacore tuna in olive oil, black olives, red onion, celery, cucumber, egg, tomato, radicchio, almonds, avocado, lemon

Southwest Chicken Salad  24 *
Romaine, black beans, cotija, cherry tomatoes, street corn, red onion, avocado, sour cream, crispy jalapeños, pepitas, chimichurri

Zen Chinese Chicken Salad  24 *
Greens, chicken, almonds, red cabbage, red onion, bell pepper, wontons, crispy jalapeños, mandarin, carrot, pickled ginger dressing

Grilled Salmon & Orange  27 *
Grilled 6 oz. 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
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

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, spinahc, 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 Arrabbiata 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

**Crispy Chicken Sandwich** 19
Buttermilk battered, coleslaw, tomato, baby swiss, jalapeño aioli

**Villa Blanca Fish & Chips** 23
Battered sole, frites, tartar sauce, malt vinegar

**Spiced Chicken Skewers** 25 *
Tzatziki, Israeli couscous, signature salad

**Chicken Paillard or Milanese** 25
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, tomato arugula, Israeli couscous, asparagus

WOOD OVEN BAKED SANDWICHES

**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

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

**Executive Chef Bryan Saure**