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, CRISP RICE, JALAPENO

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

Pan Seared Crab Cakes 19
RADICCHIO SLAW, MEYER LEMON AIOLI

BREAKFAST

Breakfast Pizza 24
SCRAMBLED EGGS, WHITE CHEDDAR, BACON, CHERRY TOMATOES & BASIL

Hangover Hash 18 *
FRIED EGG, HOME FRIES, CHICKEN SAUSAGE, ROASTED PEPPERS, CARAMELIZED ONIONS

Breakfast on Brioche 18
SCRAMBLED EGGS, AVOCADO, WHITE CHEDDAR, AIOLI, WITH HOME FRIES OR MIXED GREENS
ADD BACON OR CHICKEN SAUSAGE 4

Filet & Eggs 35 *
TAGLIATA FILET MIGNON, DEMI GLACE, EGGS TO ORDER, WITH Frites OR MIXED GREENS

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, GARLIANZO 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

Hamptons 28 *
LOBSTER, CRAB, BIBB LETTUCE, MIXED GREENS, HEIRLOOM CHERRY TOMATO, MANGO, AVOCADO, FINE HERBS, MANGO DRESSING

DRINK SPECIALS

Grapefruit Mimosa 6
Bloody Mary or Maria 8

LARGE FORMAT

Vanderpump Rosé 1.5L 100
Ferrari Brut 1.5L 120

WRAPS

( PLEASE NO SUBSTITUTIONS )

Chicken & Bacon Cobb Wrap 16
GRILLED CHICKEN, BACON, ROMAINE, AVOCADO, TOMATO, BLUE CHEESE, CAESAR, SPINACH TORTILLA, ROOT VEGETABLE CHIPS

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, QUINOA, 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, CREME 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, 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

Maine Lobster Ravioli 36
4 OZ MAINE LOBSTER TAIL, LOBSTER RAVIOLI, GARLIC, WHITE WINE, SEAFOOD STOCK, BUTTER, PARMIGIANO REGGIANO

FROM THE GRILL

Villa Blanca Burger 18
100% KORE 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

Chicken Pailard or Milanese 25
LEMON, SIGNATURE SALAD, ROASTED FINGERLING POTATOES

Filet of Sole 26 *
GREMOILATA, BEET QUINOA, SAUTEED GARLIC SPINACH

Pan Roasted Atlantic Salmon 31 *
PAN ROASTED 8 OZ SALMON, BEURRE BLANC, CHERRY TOMATO ARUGULA ISRAELI COUSCOUS, ASPARAGUS

WOOD OVEN BAKED SANDWICHES

Frites or Salad

Smoked Turkey 18
WHITE CHEDDAR, CUCUMBER, TOMATO, AVOCADO, ROMAINE, MUSTARD AIOLI

Grilled Chicken BCT 18
BACON, SPINACH, SUN DRIED TOMATO, AVOCADO, PESTO

Prosciutto & Fresh Mozzarella 18
FRESH BASIL, PESTO

SIDES

Truffle Parmesan Frites 10 *
Bacon 6 *
Chicken Sausage 7
Smoked Salmon 9 *

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