

LUNCH MENU

APPETIZERS

CRISPY ROCK SHRIMP	14
Lightly tempura battered and tossed in our spicy harissa aioli	
BEEF CARPACCIO	12
Filet seared in a white truffle vinaigrette and garnished with hearts of palm, double crème brie and micro arugula	
BREADCRUMB ENCRUSTED EGGPLANT	10
Layered with chèvre and vine ripened tomatoes and finished with Villa Blanca's marinara	
LOBSTER CRISPS	14
Miniature taco shells stuffed with a Maine lobster salad and complemented by a green onion-ginger guacamole	
WILD MUSHROOM & CHORIZO SKEWERS	12
With pearl onions and rosemary in an apricot glaze topped with Swiss gruyère	
CORNMEAL DUSTED CALAMARI	11
Sprinkled with sea salt, shaved parmesan, parsley flakes and sweet paprika	
AHI TUNA TARTARE	12
Raw Ahi mixed with avocado, green onion, ginger and sesame oil and garnished with house truffle chips	
PROSCIUTTO AND MELON	13
Cantaloupe and honeydew wrapped with Prosciutto di Parma and garnished with mint	
ORGANIC FIELD GREENS	7
Local baby greens lightly dressed in a balsamic vinaigrette	
CAPRESE A LA VILLA BLANCA	11
Burrata, heirloom tomatoes and avocado layered with fresh purple basil and drizzled with a balsamic reduction	
VILLA BLANCA VEGETABLE MISO SOUP	7
Hon-shimeji mushrooms, white beans, white asparagus, and cabbage in a white miso-coconut broth	

SALADS

THE BLANCA CHOPPED SALAD	14
Tossed with red onion, Point Reyes blue cheese, toasted pine nuts, sweet corn, shredded chicken, avocado, seasonal tomatoes, bacon and egg with organic field greens and romaine in our balsamic dressing	
CHAR-GRILLED CHICKEN SALAD	13
In butter lettuce cups topped with grilled sweet corn, red onion, toasted pine nuts and avocado and finished with a lemon Dijon vinaigrette	
SALAD DIMITRIUS	14
Greek salad with tiger prawns, feta, fresh tomatoes, romaine, avocado, Persian cucumber, Kalamata olives, red onion, and assorted bell peppers with the chef's Greek dressing	
SALADE NIÇOISE	16
Seared peppercorn encrusted Ahi tuna over a bed of field greens, haricots verts, egg, Niçoise olives, new potatoes, red onion and teardrop tomatoes tossed in our French dressing	
CAESAR SALAD	10
Baby romaine hearts lightly tossed in our Caesar dressing and crowned with our signature croutons and shaved parmesan (add chicken or shrimp/\$3)	
FRESH LOBSTER & CRAB SALAD	18
Organic baby mixed greens and arugula with mango, bacon and cherry tomatoes in our Dijon vinaigrette	
WARM JAPANESE MUSHROOM & CHICKEN SALAD	14
Assorted wild mushrooms sautéed with walnuts and shredded chicken over a mix of spinach and arugula tossed in a sesame-ponzu dressing	

SANDWICHES

(With organic baby field greens and French fries)

GRILLED FARMER'S MARKET VEGETABLES	12
Baby eggplant, green and yellow zucchini, Portobello mushrooms, fire roasted bell peppers, and mozzarella with roasted garlic hummus	
ROASTED CHICKEN FLATBREAD SANDWICH	15
Maple cured bacon, avocado, spinach, French feta, and pesto aioli	
SMOKED TURKEY & CRANBERRY FLATBREAD SANDWICH	15
Melted double crème brie, baby romaine and a cranberry-sage aioli	
FILET MIGNON SANDWICH	16
Thinly sliced filet with sautéed onions, provolone, arugula and our spicy harissa aioli	

PASTA

RISOTTO WITH WILD MUSHROOMS	16
Foraged mushrooms sautéed in a creamy Arborio rice and finished with fontina	
SPAGHETTI GENOVESE	15
Haricots verts, asparagus, Yukon gold potatoes and toasted pine nuts in pesto	
PENNE "ARRA-BLANCA" & TIGER PRAWNS	16
Butterflied tiger prawns with spicy seasonal tomatoes, crushed red pepper, garlic and fresh purple basil	
SPAGHETTI LOLITA	14
Shredded chicken, vine ripened tomatoes, spinach and toasted pine nuts in a white wine sauce	
LINGUINE VONGOLE	15
Traditional presentation of clams in a white wine sauce (Add mussels/\$2)	
PAPPARDELLE RAGU	15
Rustic beef and lamb bolognese with onion, carrots and shaved parmesan	
SPRING PEA & PROSCIUTTO FARFALLE	15
In a light carbonara cream sauce	

FLATBREAD PIZZA

BARBEQUE CHICKEN	14
Villa Blanca hickory barbeque sauce, caramelized Maui onions and fresh cilantro	
SMOKED SALMON & MASCARPONE	15
Red onion, chives, and mozzarella	
SHRIMP, CHORIZO & ROASTED NEW POTATOES	16
With pesto, mozzarella and manchego	
PROSCIUTTO & MIZZUNA	15
Black olives, chèvre, teardrop tomatoes, and green onion	
GARDEN VEGETABLE	14
Artichoke hearts, eggplant, zucchini, fire roasted bell peppers, broccolini, red onion, wild mushrooms, Kalamata olives and French feta	
PEPPERONI & BROCCOLINI	14
Mozzarella, parmesan and assorted teardrop tomatoes	
PROSCIUTTO & FIG	16
Golden fig jam, arugula and parmesan	

ENTRÉES

SEAFOOD PAELLA	24
Grilled Mediterranean langoustines, calamari, tiger prawns, New Zealand Green Lip mussels and Spanish chorizo over saffron risotto	
THE VILLA BLANCA BURGER	16
Certified domestic Kobe beef with Wisconsin white cheddar on a brioche bun, served with an organic baby green salad and French fries	
SPANISH OMELETTE	14
New potatoes, red onion, peas, manchego, hothouse tomatoes, and sweet Italian sausage accompanied by an organic baby green salad	
BLANCA'S CRISPY CHICKEN	17
Flattened and coated with a mixture of Japanese breadcrumbs and cornflakes and served with a baby mixed green salad and French fries	
HONEY ROASTED SALMON	19
With a ginger-soy glaze, citrus avocado salad and roasted new potatoes	
GRILLED DOVER SOLE	21
With a lemon caper beurre-blanc served over a bed of steamed broccolini and boiled fingerling potatoes	
DRUNKEN BATTERED FISH & CHIPS	18
Lightly Guinness-battered Chilean sea bass served with a fresh organic baby green salad	
SWEET & SPICY BUTTERFLIED PRAWNS	19
Grilled and lying on a bed of Parmesan polenta with a mixed green salad	
MARINATED CHICKEN SKEWERS	16
Grilled with butternut squash and teardrop tomatoes and served with a mango chipotle chutney and golden raisin couscous	
SPRING VEGETABLE SKEWERS	14
A mélange of grilled vegetables with a cucumber mint tzatziki and golden raisin couscous	
PORCINI-CHÈVRE CHICKEN	18
In a Marsala wine reduction garnished with asparagus spears and roasted fingerling potatoes	
STEAMED CHILEAN SEA BASS	22
In a Pinot Blanc, lemongrass, ginger and wild mushroom broth on a bed of parmesan polenta	
ROASTED PRIME FILET MIGNON	28
Encrusted with Herbes de Provence, sea salt and pink peppercorns, finished with black truffle butter and served with roasted fingerling potatoes and a butter lettuce salad	

EXECUTIVE CHEF

Francis Dimitrius

18% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 6 OR MORE