

Fountain Sodas

Coke, Diet Coke, Decaffeinated
Diet Coke, Sprite, Root Beer,
Dr. Pepper, Lemonade
2.95

Smoothies

3.25

Passion Fruit Iced Tea

2.25

Hot Coffee & Tea

2.50

Cappuccino

2.75

Espresso

1.65

Bottled Still Water

3.75 small
4.95 large

Bottled Sparkling Water

3.75 small
4.95 large

Peroni

4.50

Sierra Nevada

4.50

Amstel Light

4.50

Buckler *non-alcoholic*

4.50

Our wine list represents
the best Italy has to offer.
Please read the tasting notes below
to help you with your selection.

Vino Bianco white wine

Baroncini Pino Grigio (San Gimignano, Italy)
Clean, intense aroma, dry flavour, pleasant golden apple
aftertaste
6.25 glass
25.00 bottle

Vernaccia di San Gimignano (Tuscany, Italy)
Tart peach aroma, well balanced, smooth aftertaste
7.25 glass
29.00 bottle

Vino Rosso red wine

Baroncini Chianti (Tuscany, Italy)
Vanilla aroma, fresh berry flavor, medium-bodied
6.25 glass
25.00 bottle

La Sera Barbera "Il Falo"
Fruity aroma, ripe plum berry, light-bodied, smooth
aftertaste
7.25 glass
29.00 bottle

Vino Frizzante sparkling wine

Bortolmiol Prosecco (Veneto, Italy)
Sweet aroma, dry finish
8.00 glass
32.00 bottle

THE **CAFE** At The
Getty Villa

Primo Piatto

Herbed Ricotta and Gorgonzola Panini, Seasonal Roasted Vegetables, Local Greens, Soup Taster, Market Fruit
9.95

Bruschetta Mista *

Applewood Smoked Eggplant Spread, Preserved Local Tomato Relish, and Parmesan Artichoke Spread Over Thinly Sliced Filone Bread with Pickled Winter Vegetables
7.95

Handmade Peasant Bread *

Baked Daily and Served with a Seasonal Spread
2.95 (4 pcs)

Zuppa del Giorno (Soup of the Day) *

4.95

Villa Salad

Chopped Romaine and Radicchio, Artichokes, Chickpeas, Feta Cheese, Pistachios, Creamy Lemon Yogurt Dressing 9.95

Villa Salad with Grilled Chicken

11.95

Grilled Chicken Salad with Chianti Currant Vinaigrette

Local Greens, Laura Chenel Goat Cheese, Roasted Carrots and Pink Peppercorn Almonds
11.95

Seared Albacore Tuna and White Bean Salad *

Market Greens, Winter Citrus and Avocado with Citrus Basil Vinaigrette
12.95

Asiago Eggplant Panini

Sun-Dried Tomato and Asiago Spread, Garlic Spinach, Lemon Aioli. Served with Field Greens
10.95

Grilled Portabella with Sweet Pepper and Onion Relish *

Arugula, Basil, Olive Vinaigrette on Whole Wheat Kaiser Roll. Served with Field Greens
10.95

Greek Chicken Wrap

Lemon Brined Free Range Chicken, Roasted Red Bell Peppers and Onions, Arugula, Garlic Aioli, Feta Cheese on Lavosh. Served with Field Greens or Garlic Fries
10.95

Roman Burger

Mushrooms, Leeks, Spinach, Herb Aioli, Fontina Cheese (Hamburger Ingredients: Natural Ground Beef, Green Peppercorn, Fish Sauce and Pinenuts). Served with Garlic Fries
11.95

Tuscan Soup

Mussels, Clams and Vegetables with Smoked Tomato Broth over Toasted Garlic Bread
13.95

Lasagna della Casa

Hearty Layers of Beef and Sausage Ragu, Herbed Tomato Sauce, Ricotta and Mozzarella Cheeses. Served with Field Greens
11.95

Frittata della Casa

Italian Omelet Served with Field Greens
8.95

Grilled Chicken, Penne Pasta and Butternut Squash

Broccoli Rabe, Roasted Fennel, Sweet Garlic Vegetable Broth and Fresh Herbs
12.95

Penne Pasta with Butternut Squash *

Broccoli Rabe, Roasted Fennel and Sweet Garlic Vegetable Broth and Fresh Herbs
10.95

Classic Three Cheese Pizza

Mozzarella, Parmesan and Provolone
7.95

Pepperoni and Sweet Italian Sausage Pizza

8.95

Villa Pizza *

Our Low Carbon Version with No Cheese
8.95

Children's Pasta and Meatballs

4.95

Children's Grilled Cheese Panini

Asiago and Parmesan Cheese Sandwich. Served with Fries
4.95

Children's Parmesan Chicken Fingers

Marinara Dipping Sauce
4.95

French Fries

2.95

All baked goods are produced in a kitchen where nuts are used.

Artisan Cheese and Dried Market Fruit for Two

A selection of California cheeses served with Seasonal Fruit and Raisin Pecan Toasts
9.95

Sicilian Apple Dumpling

Cardamom Cream and Dark Chocolate Sauce
5.95

Tiramisu

Espresso-Soaked Lady Fingers, Mascarpone Cream, Bittersweet Chocolate
5.95

Spiced Pumpkin Flan

Softly Whipped Cream and Chocolate Shortbread Cookies
5.95

* Menu Item Can Be Prepared Vegetarian and/or Vegan

Tipping is appropriate.
Thank you for your generosity.

Chef de Cuisine Frank Gurrola
310.440.6974

Director of Operations Erin Malleus
310.440.7342