

D I N N E R

DAILY BRUSCHETTA BOARD 3 for 12 • 5 for 16

- v+ • smashed avocado, fresh herb salad, pickled onion, watermelon radish, citrus extra virgin olive oil, maldon sea salt
- roasted heirloom cherry tomato, kalamata olive tapenade, whole milk fresh ricotta, basil, cold press olive oil
- ahi tuna, peas, fava beans, tendrils, lemon
- marinated grilled shrimp, greek yogurt, dill, lemon
- prosciutto, caramelized fennel, brie cheese, blood orange, pine nuts
- v+ • meyer lemon-braised artichokes, parmigiano-reggiano, napa valley herb olive oil

SMALL PLATES

CHARCUTERIE

artisan cured meats, pecorino-romano, pickled vegetables, grilled crostini 18

SAUTÉED SHRIMP

tomato, garlic, feta, fresh lemon, herbs, black pepper crouton 15

GRILLED OCTOPUS

arugula, grilled lemon, organic cold press olive oil 15

v+ FARMER'S VEGETABLE SOUP

tortellini, fresh herbs, parmigiano-reggiano 9

SEARED AHI TUNA

herb salad, kalamata olives, tuscan olive oil 15

v+ CRISPY ARTICHOKEs

fresh herbs, house-made aioli 12

LAMB MEATBALLS

feta cheese, garlic, onion, mint, parsley, yogurt cumin dipping sauce 14

v+ ROASTED POLENTA CAKE

foraged mushrooms, parmigiano-reggiano, truffle sauce, chives 12

v+ CRISPY SEA SALT POTATOES

house-made aioli 12

STONE OVEN HOUSE-MADE PIZZETTAS

GLUTEN-FREE UPON REQUEST

MARGHERITA

fresh mozzarella, vine-ripened tomato
parmigiano-reggiano, fresh basil 15

FENNEL SAUSAGE, ARTISANAL PEPPERONI

fresh mozzarella, san marzano tomato sauce 15

PROSCIUTTO

wild arugula, fresh mozzarella, red peppers,
organic cold press olive oil 15

barbiana
LOCAL KITCHEN

v+ items can be made vegan upon request

DINNER

FARMER'S GREENS

ADD TO ANY SALAD:

GRILLED CHICKEN BREAST, OVEN-ROASTED SALMON +6
SEARED AHI TUNA, GRILLED FLAT IRON STEAK +8

v+ **VILLA FLORENCE SALAD**

celery root, fennel, wild arugula, watermelon radish, fresh herbs, pickled onions, parmigiano-reggiano, hazelnuts, extra virgin olive oil, lemon 9

v+ **CAPRESE SALAD**

heirloom tomatoes, fresh mozzarella, basil, organic cold press olive oil 12

CAESAR SALAD

whole leaf romaine, house-made caesar dressing, parmigiano-reggiano, focaccia crostini 12

v+ **ARUGULA QUINOA SALAD**

seasonal roasted vegetables, sonoma goat cheese, avocado, pine nuts, roasted tomato vinaigrette 14

v+ **ROASTED ORGANIC BEET SALAD**

arugula, lara chanel goat cheese, avocado, pistachios, fresh citrus, champagne vinaigrette 14

PASTAS

FRESH SEAFOOD LINGUINE

salmon, ahi tuna, shrimp, spring vegetables, saffron, grilled rustic bread 28

FRESH CHEESE RAVIOLI

spring peas, fava beans, dill, oven roasted cherry tomato, parmigiano-reggiano 23

ANGEL HAIR

sautéed shrimp, garlic, shallots, tomato, white wine, flat leaf parsley, capers, organic cold press olive oil 26

FRESH SPAGHETTI

short rib bolognese, herb ricotta, parmigiano-reggiano 24

BIG PLATES

o **PAN SEARED SALMON**

cucumber, fennel salad, spinach, avocado, tomato relish 27

o **GRILLED SWORDFISH**

asparagus, roasted potatoes, mediterranean citrus 31

OVEN ROASTED JIDORI CHICKEN BREAST

seasonal grilled vegetables, oven roasted potatoes, thyme, rosemary pan jus 28

BRAISED LAMB SHANK

spring vegetables, oven roasted potatoes, lemon dill sauce 30

GRILLED PRIME FLAT IRON STEAK

chianti wine reduction, cipollini onion, oven roasted potatoes 36

ADD GORGONZOLA CHEESE +3

ADD SUNNY SIDE UP EGG +3

ADD SAUTÉED FOREST MUSHROOMS +5

barbiana

LOCAL KITCHEN

v+ items can be made vegan upon request

o Consuming raw or undercooked meats, poultry, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please notify your server if you have food allergies or require special food preparation and we will be happy to accommodate your needs. Chemicals known to the State of California to cause cancer, birth defects or other reproductive harm may be present in foods or beverages sold or served here. A brochure with more information on specific exposures is available; please ask for a copy from your server.