



barbianca

LOCAL KITCHEN

plated brunch starters

FRESH FRUIT SALAD 8

mint-orange puree

BREAKFAST PASTRIES 8

OATMEAL 12

brown sugar & raisins

PORK BELLY BRUSCHETTA 17

pickled red onion, shaved fennel, ciabatta toast,
avocado, fig & balsamic reduction

FRIED CALAMARI 18

marinara & Calabrian aioli

DEL REY STYLE CRAB CAKES 20

whole grain mustard sauce, cured cabbage slaw

salads

grilled chicken \$6 | seared salmon \$10 | sautéed shrimp \$8

BARBIANCA HOUSE SALAD 14

organic mixed greens, cured onion, grape tomato,
watermelon radish, pecorino cheese,
hazelnut olive oil & lemon

BURRATA CAPRESE INSALATA 18

baby red pomo confit, basil, broken balsamic,
sourdough crostini, microgreens

CLASSIC CAESAR SALAD 16

Caesar dressing, romaine hearts,
shaved parmesan garlic crouton

specialties

EGGS BENEDICT 20

two poached eggs, English muffins, prosciutto,
sundried tomato hollandaise

BRIOCHE FRENCH TOAST 18

fresh strawberries, whipped cream, maple syrup

NEW YORK STEAK & EGGS 32

any style egg, yukon potato

BARBIANCA AMERICAN WAGYU BURGER 23

cheddar cheese, lettuce, tomato, onion,
calabrian aioli, brioche bun

MARGHERITA 18

oven dried tomato, fresh basil, mozzarella cheese.

SHRIMP LINGUINI 28

bacon, peas, basil, shaved Parmesan,
garlic wine sauce

BLACK ANGUS RIB EYE STEAK (12OZ) 48

Yukon potato, seasonal vegetable,
caramelized onion, veal demi sauce

PAN SEARED ATLANTIC SALMON 32

roasted fingerling potatoes, seasonal vegetables,
fennel-arugula salad, shallot & white wine sauce

*Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of food borne
illness, especially if you have certain medical conditions.*





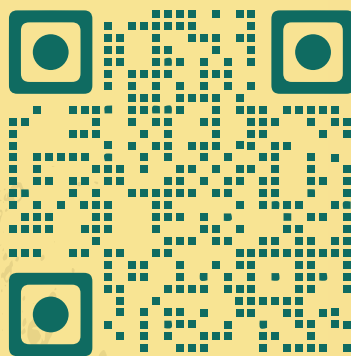
sunday brunch

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barbiana

LOCAL KITCHEN

Join us for elevated brunch favorites.
From Eggs Benedict to Pork Belly Bruschetta &
Brioche French Toast, our menu is sure to delight.



SCAN FOR MENU

