Vino Bianco white wine
9.75 glass
38.00 bottle

Vino Rosso red wine
9.75 glass
38.00 bottle

Vino Rosato rose wine
9.75 glass
38.00 bottle

Vino Prosecco sparkling wine
10.00 split
38.00 bottle

Moretti 6.50
Amstel Light 6.50
Heineken 6.50
Buckler non-alcoholic 6.50
Stone Pale Ale 6.50

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

Dark Chocolate Tart
Brandy Cherries, Cocoa Nib Crème
Black Cocoa Tuile
7.50

Cereal Milk Panna Cotta
Bacon Streusel, Mixed Berries
Cinnamon Cream
6.95

Strawberry Rhubarb Shortcake
Sweet Corn Biscuits
Whipped Mascarpone
Green Root Beer Sauce
7.50

Artisan Cheese Plate
Chef’s Selection of Cheeses (Three)
Dried Market Fruits, Almonds
Pecan Raisin Toast
13.95

Tenderloin of Beef Tartine
Truffle Butter, Wild Mushrooms,
Parmesan, Arugula

Prawn Salad on Pumpernickel
Tahini Dressing, Chives, Baby Spinach

Buttermilk Biscuit
Mortadella, Raspberry-Pinot Jam

Hot Selection
Grilled Soppressata & Provolone Panini
Pesto, Sourdough

English Pea & Goat Cheese S’formato

Dessert
Mrs. Garret’s Carrot Cake
Strawberry Rhubarb Tartlet
White Chocolate Lemon Crunch Truffle

$36.00 per person
plus 18% service charge

Reservations are required - Please e-mail
bonappetitreservations@getty.edu
or call 1 800 369 3059
Offered on Thursdays and Saturdays only at 1:00 pm

Chef Manager Fernando Cayanan
FCayanan@getty.edu

Cafe Manager Shannon Wilkins
310-440-6082 SWilkins@getty.edu

Monday through Friday 11:00 am - 3:00 pm
Saturday and Sunday 11:00 am - 4:00 pm
(late lunch menu available after 3:00 pm)
Closed on Tuesday
Villa Salad
Romaine, Radicchio, Artichokes
Chickpeas, Pistachios
Feta Cheese & Lemon Yogurt
Dressing 13.95
With Grilled Chicken 16.95

Tuscan Garden Salad
Asparagus, Market Radishes
Cucumbers, Carrots, Spring Peas
Local Lettuces, Parmesan Croutons
Avocado Vinaigrette
14.95
With Grilled Chicken 16.95

Baked Penne alla Norma
Roasted Eggplant, House-made
Marinara Fresh Herbs, Ricotta Salata
Garlic Toast 14.95
With Italian Sausage 16.95

Baked Penne Caprese Sandwich
Fresh Marinated Mozzarella
Roma Tomatoes, Basil Pesto Aioli
Baby Spinach, House-made
Herb Focaccia 14.95

Greek Chicken Wrap
Lemon Brined Free Range Chicken
Olive & Cucumber Relish, Tomatoes
Feta Cheese, Tahini Dressing
Avocado Aioli & Local Lettuces
13.95

Villa Burger
Truffle Gouda, Crispy Onions
Wild Mushroom Aioli, Butter
Lettuce, Brioche Served with Red Pepper Ketchup 14.95
With Hardwood Smoked Bacon 16.95

Herb-Roasted Garlic Jidori Chicken
Spring Vegetables, Fingerling Potatoes
Grilled Scallion Gremolata 17.95

Spaghetti & Meatballs**
House-made Marinara, Fresh Basil & Parmesan Cheese 12.95

Margherita Pizza
Tomato Sauce, Fresh Mozzarella & Basil 11.95

Pepperoni & Sweet Italian Sausage Pizza 12.95
** Contains Beef and Pork

Fountain Sodas
Coke, Diet Coke
Sprite, Root Beer
Dr. Pepper, Lemonade 2.95

Slushies 3.95

Calypso Mango Iced Tea 2.95

Brewed Coffee 3.00

Hot Tea Selection 2.75

Saratoga Still Water 5.95 Large
3.95 Small

Saratoga Sparkling Water 5.95 Large
3.95 Small

Minute Maid Fruit Juice 3.25

Vitamin Water 3.25

Herb Grilled Chicken 4.50

House Made Meatballs** (2) 4.50

Side of Peasant Bread (2) 2.95

Side of Pita Bread 2.95

Side of Fries 4.25

Side of Garlic Fries 5.25

* In the interest of public health, The Cafe chooses to remind its guests of the increased risk of food-borne illnesses associated with eating raw or undercooked animal foods such as eggs, meat, poultry or seafood.