EST. 1995

IL DAVIDE

Small Plates

CAVOLETTI DI BRUXELLES
Brussel sprouts, pan fried, smoked bacon, hazlenuts, pomegranate molasses, chili flake, Piave cheese 13

TORTELLONI AI FUNGHI PORCINI
Large tortellini's filled with black truffle, porcini mushrooms black truffle cream 12

GAMBERI PANCETTA
Grilled pancetta wrapped prawns, cajun beurre blanc sauce served on ancient grain grilled polenta 14

CARPACCIO DI TONNO
Thinly sliced Ahi tuna, capers, sweet onions, pink peppercorns, wasabi aioli, citrus 11

TORTA DI PORRI
It's back! Garlic infused custard leek & mushroom tart with a sweet crust & truffle oil 10

CARPACCIO DI MANZO
Thinly sliced raw Kobe beef fillet, capers, sweet onion, parmigiano, arugula, dijon aioli, E.V.O.O. 11

POLENTA
Anson Mills organic soft polenta, roasted mushrooms & aged fontina with reserve balsamic 9

SCAMPI BRUSCHETTA
Rock prawns and shrimp with a classic garlic & butter scampi sauce on sourdough toast points 13

BURRATA
Sliced cured coppa with fig jam, organic greens, basil, walnut truffle vinaigrette, sea salt & olive toast 13

CAVOLFIORE ARROSTITO
Roasted & fried cauliflower with anchovies, capers, blonde raisins, bread crumbs & lemon vinaigrette 11

BRUSCHETTA DI POMODORO
Heirloom tomatoes with garlic, basil, balsamic vinegar, E.V.O.O. sourdough toasts 9

POLPETTE
Rustic meatballs, spicy sausage, grass fed beef, smoked mozzarella, San Marzano tomatoes, Asiago 11

Insalata

INSALATA ALLA DAVIDE
County Line greens with toasted walnuts, feta cheese, raisins & balsamic vinaigrette 10.5

INSALATA ALLA CESARE
Crisp romaine with garlic croutons & lemony garlic anchovy dressing 11.5 *Add Prawns or Scallops* 19

INSALATA DI BARBABIETOLE CON RUCOLA
Wild arugula with roasted beets, gorgonzola cheese, glazed walnuts & balsamic vinaigrette 13 *Split add* 1

INSALATA DI POMODORI E ANGURIA
Heirloom watermelon, tomatoes, cucumber, white balsamic vinaigrette, Bellwether Farms feta cheese 13

INSALATA AMARO
Shaved fennel, radicchio, cabbage, candied walnuts, Pecorino cheese, Amaro & balsamic vinaigrette 12

LITTLE GEM SALAD
Little Gem lettuces, crispy bacon, creamy gorgonzola dressing, toasted pepitas, egg, radish 12

ZUPPA DEL GIORNO
Minestrone or our house made soup *Cup* 4 *Bowl* 6

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IL DAVIDE

House Made Pastas

GNOCCHI DI MANZO
Potato gnocchi with 6 hour braised Niman short rib ragu, or any sauce available 19

CANNELLONI CON GAMBERI
Crepes filled with gulf prawns and bay shrimp, Bechamel, mozzarella, grilled shrimp, tomato basil salad 21

RAVIOLI CON FUNGHI E TARTUFO
Ravioli filled with porcini & shitake mushrooms with black truffle infused cream & truffle caviar 20

DUE RAVIOLI "COMBINATA"
Fresh ricotta cheese ravioli, with pancetta and cream, with short rib ravioli in Barbera reduction with gremolata & gorgonzo 19

LINGUINE ALLA VONGOLE
Linguine, fresh Manilla clams, applewood smoked bacon, in a white wine lemon cream sauce 24

CAPPELLINI
Cappellini with heirloom tomatoes, basil, roasted garlic, Nicasio feta cheese, bread crumbs 17

RAVIOLI DI CINGHIALE
Housemade raviolis filled with braised wild boar, wild boar ragu, coriander, fennel seeds, VS. poached pears 21

FETTUCCINE VIAREGGIO
Day boat scallops, gulf prawns & daily fresh fish with mushrooms, onions, tomato cream, crab salad 24

PAPPARDELLE AI TRE FUNGHI
Whole egg pappardelle with wild-foraged porcini & portobello mushrooms in a Marsala reduction sauce 18

ORECCHIETTE ALLA DAVIDE
Egg orecchiette with ground Niman veal & Parma prosciutto in a brandy, tarragon & tomato cream ragu 18

AGNOLOTTI DI ANATRA AFFUMICATO
Sonoma smoked duck breast filled ravioli, fennel pollen cream, Amphora Nueva grapefruit balsamic 20

PENNE CON POLLO AFFUMICATO
Penne, Sonoma smoked chicken, shitake mushrooms, shallots, green onions, oven dried tomato cream 19

* *Gluten free pasta is available upon request*
* *We use organic flour for our house-made pastas*

Carne

SALTIMBOCCA BRACIOLA DI MAIALE
Bone in Prather Ranch pork chop, Parma prosciutto, mozzarella e burrata, sage, Marsala, braised cabbage 26

POLLO ALLA PARMIGIANA IL DAVIDE
Our famous Southern fried spicy panko, organic chicken breast, mozzarella, tomato, trofie pasta alfredo 24

PICCATA DI VITELLO
A classic. Pounded natural organic veal in a white wine & lemon caper sauce 25

STUFATO D'AGNELLO
Lamb stew with butternut squash polenta, swiss chard, pearl onions & grilled lamb chops 27

BRASATO
Niman Ranch beef balsamic braised bone in short rib, rustic creamy polenta 29

FILETTO DI MANZO
Creekstone Ranch 8 oz. "Prime" fillet, mushroom risotto cake, black truffle sauce 34

Pesce

SALMONE CON AGRUMI
Grilled Locke Duarte, sustainably raised with grilled polenta, tarragon citrus cream & aged balsamic 26

CAPESANTE AL TARTUFO
Sautéed sea scallops in a black truffle sauce with shiitake mushrooms & white truffle salt 25

SOGLIOLA DORATA
Local coast petrale sole with a light egg dredge in a lemon, white wine, butter & cream sauce 25

GAMBERI AGLI SCAMPI STYLE
Sautéed prawns in a sauce of garlic, lemon, butter, cream & Italian dry white wine 25

Local fish is supplied from A. LaRocca Seafood Co.

Buon Appetito!