



TAKE OUT MENU

Small Plates

ARANCINI IL DAVIDE

Fried saffron risotto balls filled with taleggio cheese & prosciutto, Spicy Il Davide tomato sauce, basil aioli 13

TORTELLONI AI FUNGHI PORCINI

Large tortellini's filled with black truffle, porcini mushrooms black truffle cream 13

GAMBERI PANCETTA

Grilled pancetta wrapped prawns, Cajun beurre blanc sauce served on ancient grain grilled polenta 14

BURRATA

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

TORTA DI PORRI

It's back! Garlic infused custard leek & mushroom tart with a sweet crust & truffle oil 12

POLENTA

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

POLPETTE

Rustic meatballs, spicy sausage, grass fed beef, smoked mozzarella, San Marzano tomatoes, Asiago 12

BRUSCHETTA AL POMODORO

Toasted sourdough with garlic, fresh tomato, basil & E.V.O.O. 12

Insalata

INSALATA ALLA DAVIDE

County Line greens with toasted walnuts, feta cheese, raisins & balsamic vinaigrette 11

INSALATA ALLA CESARE

Crisp romaine with garlic croutons & lemony garlic anchovy dressing 13 Add Prawns or Scallops 19

INSALATA AMARO

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

INSALATA DI BARBABIETOLE CON RUCOLA

Wild arugula with roasted beets, gorgonzola cheese, glazed walnuts & balsamic vinaigrette 14

ZUPPA DEL GIORNO

Il Davide's Minestrone

Pint 6 Quart 12

House Made Pastas

GNOCCHI DI MANZO

Potato gnocchi with 6 hour braised short rib ragu, or any sauce. *Marinara/Pesto or Tartufo* 21

RAVIOLI CON FUNGHI E TARTUFO

Ravioli filled with porcini & shitake mushrooms with black truffle infused cream & truffle caviar 23

DUE RAVIOLI "COMBINATA"

Fresh ricotta cheese ravioli, with pancetta and cream, with short rib ravioli in Barbera reduction with gremolata & gorgonzo 24

LINGUINE ALLA VONGOLE

Linguine, fresh Manila clams, applewood smoked bacon, in a white wine lemon cream sauce 27

RISOTTO BARBABIETOLE

Safron risotto, roasted organic red and golden beets, toasted leeks, garlic, shallots, sweet onions, plant based, vegan (no dairy) 20

RAVIOLI DI ZUCCA

Butternut squash filled ravioli, squash candied walnuts, sage cream 21

FETTUCINE VIAREGGIO

Day boat scallops, gulf prawns & daily fresh fish with mushrooms, onions, tomato cream, crab salad 26

PAPPARDELLE AI TRE FUNGHI

Whole egg pappardelle with Porcini, Portobello and Shitake mushrooms. Light mushroom marsala sauce. 20

ORECCHIETTE ALLA DAVIDE

Egg orecchiette with ground Niman veal & Parma prosciutto in a brandy, tarragon & tomato cream ragu 20

CAPPELLINI DEL DIAVOLO

Cappellini, rock prawns, pancetta, spinach, garlic, Il Davide marinara 21

Carne E Pesce

BRASATO DI MANZO

Balsamic/Zinfandel braised boneless beef short ribs, creamy polenta 27

POLLO ALLA PARMIGIANA IL DAVIDE

Our famous chicken parmigiana, spicy panko organic chicken breast, mozzarella. Tomato, Torche pasta pecorino alfredo, kale 26

PICCATA DI VITELLO *

A classic. Pounded natural organic veal in a white wine & lemon caper sauce 27

SALMONE CON AGRUMI

Grilled Locke Duarte, sustainably raised with grilled polenta, tarragon citrus cream & aged balsamic 28

CAPELANTE AL TARTUFO *

Sautéed sea scallops in a black truffle sauce with shiitake mushrooms & white truffle salt 27

SOGLIOLA DORATA *

Local coast petrale sole with a light egg dredge in a lemon, white wine, butter & cream sauce 27

GAMBERI AGLI SCAMPI STYLE *

Sautéed prawns in a sauce of garlic, lemon, butter, cream & Italian dry white wine

27

* = Served with sautéed vegetables and scalloped potatoes

D o l c e

SEASONAL BREAD PUDDING

Tart cherry, pached bosc pears, creme anglaise 8

TIRAMISU

Our classic tiramisu 8

LEMON COCONUT TART

Vanilla wager pine crust, lemon curd, mascarpone cream 8



W i n e L i s t

SPARKLING WINE

Gloria Ferrer, Blanc De Noir, Carneros, 375 ml 15
Voveti, Prosecco, Veneto, NV 29
Roederer, Brut, Anderson Valley, NV 43

SAUVIGNON BLANC

Ferrari Carano, Sonoma, 2018 26
St. Suprey, Napa Valley, 2018 35
Frog's Leap, Napa Valley, 2018 43

CHARDONNAY

Raeburn, Russian River, 2018 30
Landmark, Overlook, Sonoma, 2018 34
MacRostie, Sonoma Coast, 2018 38
Sonoma Cutrer, Russian River, 2017 38
Duckhorn, Napa Valley, 2017 51
Frank Family, Napa Valley, 2017 65
Rombauer, Carneros, 2018 67

INTERESTING WHITES & ROSE

Angels & Cowboys, Rose, Sonoma, 2018 29
Flowers, Rose, Sonoma Coast, 2018 46
Domaine Crochet, Sancerre, France, 2018 38

ITALIAN WHITES

Schavio, Verdicchio Classico, Marche, 2018 27
Nuraghe, Vermentino, Sardegna, 2018 30
Rapido, Pinot Grigio, Veneto, 2018 26

TUSCANY

Arceno, Chianti Classico, 2015 35
Badia a Coltibuono, Classico, 2017 37
Frescobaldi, "Lucente", Super Tuscan, 2017 45
Antinori, "Bruciato", Super Tuscan, 2016 48
Antinori, "Tignanello", 2015 128
Cerro, Vino Nobile di Montepulciano, 2016 37
Poliziano, Vino Nobile di Montepulciano, 2016 50
Camigliano, Brunello di Montalcino, 2012 60

PIEMONTE

San Silvestro, Nebbiolo, "Brumo", Alba, 2016 34
Produttori del Barbaresco, Montefico, 2013 78
Pecchinino, Barolo, Bussia, 2013 90

VOLCANIC REDS | CENTRAL | SOUTHERN ITALY, SICILY

Colosi, Nero D'Avalo, 2018 29
LiVeli, "Orion", Primitivo, Puglia, 2017 29

PINOT NOIR

Navarro, Anderson Valley, 2018 38
Davis Bynum, Russian River, 2017 45
Goldeneye, Anderson Valley, 2016 58
Flowers, Sonoma Coast, 2017 68

ZINFANDEL

Starry Night, Sonoma County, 2017 34
A. Rafanelli, Dry Creek Valley, 2016 58
Ridge, Lytton Spings, Dry Creek Valley, 2017 62

MERLOT

Matanzas Creek, Alexander Valley, 2015 35
Duckhorn, Napa Valley, 2016 70

CABERNET SAUVIGNON & CABERNET BLENDS

Alexander Valley Vineyards, 2017 38
Arrowood, Sonoma County, 2016 45
Alpha Omega, Two Squared, Napa Valley, 2016 54
Stags' Leap Wine Cellars, Napa Valley, 2014 69
Silver Oak, Alexander Valley, 2015 99

INTERESTING REDS

Kendrick, Sangiovese, Amador, 2015 38
Miro Cellars, Petite Sirah, Dry Creek, 2018 38
Prisoner, Red Blend, Napa Valley, 2018 58