



## Small Plates

<b>CAVOLETTI DI BRUXELLES</b> Brussel sprouts, pan fried, smoked bacon, hazlenuts, pomegranate molasses, chili flake, Piave cheese	13	<b>POLENTA</b> Anson Mills organic soft polenta, roasted mushrooms & aged fontina with reserve balsamic	9
<b>TORTELLONI AI FUNGHI PORCINI</b> Large tortellini's filled with black truffle, porcini mushrooms black truffle cream	12	<b>SCAMPI BRUSCHETTA</b> Rock prawns and shrimp with a classic garlic & butter scampi sauce on sourdough toast points	13
<b>GAMBERI PANCETTA</b> Grilled pancetta wrapped prawns, cajun beurre blanc sauce served on ancient grain grilled polenta	14	<b>BURRATA</b> Sliced cured coppa with fig jam, organic greens, basil, walnut truffle vinaigrette, sea salt & olive toast	13
<b>CARPACCIO DI TONNO</b> Thinly sliced Ahi tuna, capers, sweet onions, pink peppercorns, wasabi aioli, citrus	11	<b>CALAMARI FRITTI</b> Crispy Monterey calamari, rock shrimp, lemon garlic aioli, marinara	13
<b>TORTA DI PORRI</b> It's back! Garlic infused custard leek & mushroom tart with a sweet crust & truffle oil	10	<b>BRUSCHETTA DI ZUCCA</b> Roasted butternut squash, burrata cheese, capers, chili flake, caramelized walnuts, Amaretto crumble	12
<b>CARPACCIO DI MANZO</b> Thinly sliced raw Kobe beef fillet, capers, sweet onion, parmigiano, arugula, dijon aioli, E.V.O.O.	11	<b>POLPETTE</b> Rustic meatballs, spicy sausage, grass fed beef, smoked mozzarella, San Marzano tomatoes, Asiago	11
<b>BRUSCHETTA AL POMODORO</b> Toasted sourdough with garlic, fresh tomato, basil & E.V.O.O.	12		

## Insalata

<b>INSALATA ALLA DAVIDE</b> County Line greens with toasted walnuts, feta cheese, raisins & balsamic vinaigrette	11	<b>INSALATA AMARO</b> Shaved fennel, radicchio, cabbage, candied walnuts, Pecorino cheese, Amaro & balsamic vinaigrette	12
<b>INSALATA ALLA CESARE</b> Crisp romaine with garlic croutons & lemony garlic anchovy dressing	12	<b>LITTLE GEM SALAD</b> Little Gem lettuces, crispy bacon, creamy gorgonzola dressing, toasted pepitas, egg, radish	12
<b>INSALATA DI BARBABIETOLE CON RUCOLA</b> Wild arugula with roasted beets, gorgonzola cheese, glazed walnuts & balsamic vinaigrette	13	<b>ZUPPA DEL GIORNO</b> Minestrone or our house made soup	Cup 4 Bowl 6
Split add 1			



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\*A \$2.00 charge will be added when splitting any dish



## House Made Pastas

### GNOCCHI DI MANZO

Potato gnocchi with 6 hour braised Niman short rib ragu, or any sauce available

20

### PAPPARDELLE AL CINGHAILE

Pappardelle with braise wild boar ragu, fennel and poached pears

22

### RAVIOLI CON FUNGHI E TARTUFO

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

21

### DUE RAVIOLI "COMBINATA"

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

20

### LINGUINE ALLA VONGOLE

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

25

### CAPPELLINI DEL DIAVOLO

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

19

### RISSOTTO DI ZUCCA

Pumpkin risotto, with gorgonzola, sage mushroom butternut squash gremolata

21

### RAVIOLI DI CINGHIALE

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

22

### FETTUCCINE VIAREGGIO

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

25

### PAPPARDELLE AI TRE FUNGHI

Whole egg pappardelle with wild-foraged porcini & portobello mushrooms in a Marsala reduction sauce

19

### ORECCHIETTE ALLA DAVIDE

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

19

### RAVIOLI DI ZUCCA

Our famous butternut squash filled ravioli, fried sage toasted walnut cream

20

### PENNE CON POLLO AFFUMICATO

Penne, Sonoma smoked chicken, shitake mushrooms, shallots, green onions, oven dried tomato cream

20

### RAVIOLI DI ARROGOSTA

Ravioli filled with Maine lobster, fennel pollen bottarga cream sauce

24

## Carne

### COSTOLETTE DI AGNELLO

Atkins Ranch roasted lamb chops, creamy pumpkin polenta, brandied cherry reduction

30

### POLLO ALLA PARMIGIANA IL DAVIDE

Our famous Southern fried spicy panko, organic chicken breast, mozzarella, tomato, trofie pasta alfredo

25

### PICCATA DI VITELLO

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

26

### STUFATO D'AGNELLO

Lamb stew with butternut squash polenta, swiss chard, pearl onions & grilled lamb chops

28

### BRASATO

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

30

### FILETTO DI MANZO

Creekstone Ranch 8 oz. "Prime" fillet, mushroom risotto cake, black truffle sauce

35

## Pesce

### SALMONE CON AGRUMI

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

27

### CAPESANTE AL TARTUFO

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

26

### SOGLIOLA DORATA

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

26

### GAMBERI AGLI SCAMPI STYLE

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

26

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

**Buon Appetito!**

Local fish is supplied from A. LaRocca Seafood Co.

Consumption of raw or uncooked meats, poultry, seafood, shellfish or eggs may increase our risk of foodborne illness.