



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

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

BRUSCHETTA AL POMODORO

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

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

CALAMARI FRITTI

Crispy Monterey calamari, rock shrimp, lemon garlic aioli, marinara 13

BRUSCHETTA DI CAVALO NERO

Burrata cheese, black kale, applewood smoked bacon, Extra Virgin Olive oil. Sea salt, toasted sourdough bread 12

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 11

INSALATA ALLA CESARE *

Crisp romaine with garlic croutons & lemony garlic anchovy dressing 12 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 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

INSALATA POMODORI E ANGIURIA

Heirloom tomatoes, watermelon, cucumbers, feta cheese, mint, basil, white balsamic vinaigrette 13

ZUPPA DEL GIORNO

Minestrone or our house made soup

Cup 4 Bowl 6



\$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

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

26

CAPPELLINI DEL DIAVOLO

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

19

RISOTTO BARBABIETOLE

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

18

RAVIOLI DI CINGHIALE

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

22

FETTUCCHINE 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

CAPPELLETTI DI FUNGHI

Roasted mushroom filled cappelletti, thyme cream, crispy shallots & black truffle caviar

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

ANGNELLO DI ARROSTO

6 hour braised Sebastopol lamb shank, tomato, herbs, soft polenta, gremolata

33

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

BRASATO

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

34

FILETTO DI MANZO

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

41

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

IL DAVIDE'S CIOPPINO

Il Davide's version of a classic fisherman's stew. Mussels, clams, calamari, crab, day boat scallops, salmon, rich tomato sauce

35

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

TONNO IL DAVIDE

Sushi grade seared Ahi Tuna, kalamata anchovy, garlic lemon sauce, chili flakes, capers, saffron lemon risotto, endive olive slaw

35

Local fish is supplied from A.
LaRocca Seafood Co.

B u o n A p p e t i t o !

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