



## Small Plates

<b>INSALATA DI POMIDORI E ANGIURIA</b> <i>Heirloom tomatoes &amp; watermelon, cucumber, feta cheese, white balsamic vinaigrette, basil</i>	12	<b>BRUSCHETTA AL POMODORO</b> <i>Toasted sourdough with garlic, fresh tomato, basil &amp; E.V.O.O.</i>	8.5
<b>AHI CARPACCIO</b> <i>Thinly sliced Ahi tuna, capers, sweet onions pink peppercorns, wasabi aioli</i>	10	<b>ZUPPA DEL GIORNO</b> <i>Minestrone, or our house made soup of the day</i>	Cup 4 Bowl 6
<b>CRAB LOUIS</b> <i>Little gem lettuce, crab, avocado, egg, olives, tomato, capers, spicy louis dressing</i>	23	<b>INSALATA DAVIDE</b> <i>Spring mix with toasted walnuts, feta, golden raisins &amp; balsamic vinaigrette</i>	9.5
<b>BURRATA</b> <i>Sliced cured coppa with fig jam, organic greens, truffle vinaigrette, sea salt &amp; toasted olive bread</i>	12	<b>CESARE</b> <i>Crisp romaine with parmesan cheese &amp; garlic croutons with a lemon, garlic &amp; anchovy dressing</i>	10.5
<b>CARPACCIO DI MANZO</b> <i>Thinly sliced kobe beef, capers, sweet onions, parmesan, arugula, E.V.O.O.</i>	10	<b>INSALATA AMARO</b> <i>Radicchio, fennel, savoy cabbage, Amaro vinaigrette, shaved pecorino, candied walnuts...</i>	10
<b>CALAMARI FRITTI</b> <i>Crispy Monterey fried calamari and rock shrimp, lemon garlic aioli, marinara</i>	11	<i>...add pan seared Loch Duart Salmon</i>	20
<b>TORTA DI PORRI</b> <i>It's back! Garlic infused leek mushroom tort, sweet crust</i>	8	<b>INSALATA ROMANA</b> <i>Chopped romaine, pancetta, egg, gorgonzola, avocado, chicken &amp; white balsamic vinaigrette</i>	15
<b>GAMBERI PANCETTA</b> <i>Large gulf shrimp wrapped in pancetta with grilled polenta &amp; cajun beurre blanc</i>	13	<b>INSALATA DI BARBABIETOLE CON RUCOLA</b> <i>Wild Arugula, roasted beets, gorgonzola, glazed walnuts, balsamic vinaigrette</i>	11
		<b>RAVIOLI DE ARROGOSTA</b> <i>3 Maine lobster filled Raviolis, fennel pollen, bottarga lemon cream</i>	9

## Menu di Pasta

Pasta served with choice of soup, Cesare or Insalata Davide

All pasta dishes 16.95

<b>RAVIOLI DI CINGHIALE</b> <i>Housemade raviolis filled w/ braised wild boar, fennel and poached pears</i>	<b>RISOTTO BARBABIETOLE</b> <i>Safron risotto, roasted organic red and golden beets, toasted leeks, no dairy, plant-based, vegan</i>
<b>FETTUCINE RUSTICHE</b> <i>Fettuccine, grilled organic chicken breast, virgin olive oil, tomato, pine nuts, spinach &amp; basil</i>	<b>LINGUINE ALLA VONGOLE</b> <i>Fresh Manila clams, Applewood smoked bacon, garlic white wine lemon cream</i>
<b>PENNE CON POLLO AFFUMICATO</b> <i>Penne, Sonoma smoked chicken, shitake mushrooms, shallots, green onions, oven dried tomato cream</i>	<b>DUE RAVIOLI</b> <i>1/2 Ricotta cheese ravioli, cream and pancetta &amp; 1/2 short rib ravioli, gorgonzola, demi-glace</i>
<b>GNOCCHI DI MANZO</b> <i>Potato gnocchi with 6 hour braised organic beef short rib ragu</i>	<b>ORECCHIETTE ALLA DAVIDE</b> <i>Ground veal &amp; prociutto with a brandy, tarragon, tomato cream sauce</i>
<b>CAPPELLINI DEL DIAVOLO</b> <i>Rock prawns with pancetta, spinach, garlic, green onions, Il Davide's marinara</i>	<b>PAPPARADELLE AI TRE FUNGHI</b> <i>Shitake, porcini, portobello and button mushrooms in a wine sauce</i>
<b>TAGLIARINI ALLA SCAMPI</b> <i>Tagliarini, rock shrimp, prawns, garlic lemon butter dry white wine sauce</i>	<b>TORTELLONI AI FUNGHI PORCINI</b> <i>Large tortellini's filled with black truffle, porcini mushrooms black truffle cream</i>

\* Gluten free pasta is available upon request

\* We source our food from local and organic purveyors whenever possible



## Carne, Pollame, Pesce & Insalate Grandi

\*Any substitutions or modifications are subject to price change.

### STUFATO D'AGNELLO

Lamb stew with butternut squash polenta, swiss chard, pear onions & grilled lamb chops 23

### BRASATO SHORT RIBS

Niman Ranch boneless balsamic braised short ribs served over soft creamy polenta 24

### POLLO ALLA PARMIGIANA IL DAVIDE

Famous Southern fried spicy panko coated chicken breast, mozzarella, tomato, gigli, pecorino alfredo 19

### VITELLO PICCATA

Pounded grass fed organic veal, lemon caper white wine sauce 21

### SOGLIOLA DORATA

California coast petrale sole tossed in a light egg dredge, lemon white wine sauce 21

### TUSCAN BREAD SALAD

Rustic croutons with a tomato basil balsamic vinaigrette, organic greens, grilled snapper, lemon garlic aioli 20

### CHEESEBURGER

All natural grass fed beef on locally baked sourdough bread, mozzarella cheese, basil, tomato, romaine lettuce 15

### BISTECCA

Grilled Angus marinated skirt steak, parmesan truffle fries 21

### TONNO IL DAVIDE

Sushi grade seared Ahi Tuna, kalamata anchovy, garlic lemon sauce, chili flakes, capers, saffron lemon risotto, endive olive slaw 28

### SALMONE CON AGRUMI

Grilled Loch Duart sustainably raised with grilled polenta, tarragon citrus cream & aged balsamic 23

### GAMBERI AGLI SCAMPI

Sauteed gulf prawns in a garlic white wine butter lemon sauce 21

### POLLO ALLA SALTIMBOCCA

Naturally raised chicken breast, Parma prosciutto, mozzarella, sage, marsala demi glace 19

### CAPELANTE AL TARTUFO

Sautéed sea scallops in black truffle sauce with shitake mushrooms & white truffle salt 20

### CESARE CON GAMBERI E CAPELANTE

Our Famous Caesar salad with marinated grilled prawns & scallops, garlic aioli 19

### SNAPPER PICCATA INSALATA

Local Pacific grilled snapper served over Bloomsdale spinach with a lemon caper sauce, pickled onions 17

### "SANDY" SALMON SALAD

Grilled Loch Duart salmon, baby spinach, bacon, egg, strawberries & white balsamic vinaigrette 19

### CESARE CON CALAMARI FRITTI

Our famous Caesar salad with crispy fried Monterey calamari, lemon aioli 18

### POLLO PANINI ALA DAVIDE

Grilled organic chicken breast, prosciutto, mozzarella, Amaro slaw, Dijon, ciabatta roll, fries 14

## Ask about our private room

Il Davide's Lucca room seats up to 45 people, great for all celebrations. Menus customized to fit any event. We also cater. Find us online with pictures at [www.ildavide.net](http://www.ildavide.net)

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



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Buon Appetito!