



Small Plates

BRUSCHETTA DI ZUCCA

Roasted butternut squash, burrata cheese, capers, chili flake, caramelized walnuts, Amaretto crumble

11

AHI CARPACCIO

Thinly sliced Ahi tuna, capers, sweet onions pink peppercorns, wasabi aioli

10

CRAB LOUIS

Little gem lettuce, crab, avocado, egg, olives, tomato, capers, spicy louis dressing

23

BURRATA

Sliced cured coppa with fig jam, organic greens, truffle vinaigrette, sea salt & toasted olive bread

12

CARPACCIO DI MANZO

Thinly sliced kobe beef, capers, sweet onions, parmesan, arugula, E.V.O.O.

10

CALAMARI FRITTI

Crispy Monterey fried calamari and rock shrimp, lemon garlic aoli, marinara

11

TORTA DI PORRI

It's back! Garlic infused leek mushroom tort, sweet crust

8

GAMBERI PANCETTA

Large gulf shrimp wrapped in pancetta with grilled polenta & cajun beurre blanc

13

BRUSCHETTA AL POMODORO

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

8.5

ZUPPA DEL GIORNO

Minestrone, or our house made soup of the day

Cup 5 Bowl 7

INSALATA DAVIDE

Spring mix with toasted walnuts, feta, golden raisins & balsamic vinaigrette

9.5

CESARE

Crisp romaine with parmesan cheese & garlic croutons with a lemon, garlic & anchovy dressing

10.5

INSALATA AMARO

Radicchio, fennel, savoy cabbage, Amaro vinaigrette, shaved pecorino, candied walnuts...

10

...add pan seared Loch Duart Salmon

20

INSALATA ROMANA

Chopped romaine, pancetta, egg, gorgonzola, avocado, chicken & white balsamic vinaigrette

15

INSALATA DI BARBABIETOLE CON RUCOLA

Wild Arugula, roasted beets, gorgonzola, glazed walnuts, balsamic vinaigrette

11

CAVOLETTI DI BRUXELLES

Lightly fried brussels sprouts, hazelnuts, Piave cheese, Pomegranate molasses

11

Menu di Pasta

Pasta served with choice of soup, Cesare or Insalata Davide

All pasta dishes 17.95

RAVIOLI DI ZUCCA

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

FETTUCINE ALLA CARBONARA

Smoked bacon, pancetta, egg yolk & parmesan cream

RAVIOLI DE ARROGOSTA

Maine lobster filled ravioli, fennel pollen, bottarga lemon cream

GNOCCHI DI MANZO

Potato gnocchi with 6 hour braised organic beef short rib ragu

CAPPELLINI DEL DIAVOLO

Rock prawns with pancetta, spinach, garlic, green onions, Il Davide's marinara

TAGLIARINI ALLA SCAMPI

Tagliarini, rock shrimp, prawns, garlic lemon butter dry white wine sauce

RISOTTO BARBABIETOLE

Safron risotto, roasted organic red and golden beets, toasted leeks, no dairy, plant-based, vegan

CREPELLE

Crepes stuffed with ground veal and chicken, mozzarella tomato, béchamel

DUE RAVIOLI

1/2 Ricotta cheese ravioli, cream and pancetta & 1/2 short rib ravioli, gorgonzola, demi-glace

ORECCHIETTE ALLA DAVIDE

Ground veal & prociutto with a brandy, tarragon, tomato cream sauce

PAPPARDELLE AI TRE FUNGHI

Shitake, porcini, portobello and button mushrooms in a wine sauce

RAVIOLI CON FUNGHI E PORCINI

Porcini mushroom & black truffle filled ravioli, black truffle cream

* 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.

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 ROLLATINI

Panko breaded stuffed chicken breast, prosciutto, sage, mozzarella, balsamic demi-glace, sweet onions **23**

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**



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Buon Appetito!

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

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