



Small Plates

BRUSCHETTA DI ZUCCA Roasted butternut squash, burrata cheese, capers, chili flake, caramelized walnuts, Amaretto crumble	10	BRUSCHETTA AL POMODORO Toasted sourdough with garlic, fresh tomato, basil & E.V.O.O.	8.5
AHI CARPACCIO Thinly sliced Ahi tuna, capers, sweet onions pink peppercorns, wasabi aioli	10	ZUPPA DEL GIORNO Minestrone, or our house made soup of the day	Cup 4 Bowl 6
COVOLETTI DI BRUXELLES Pan fried Brussel sprouts, smoked bacon, sweet onions, hazelnuts, pomegranate molasses chili, Piave cheese	11	INSALATA DAVIDE Spring mix with toasted walnuts, feta, golden raisins & balsamic vinaigrette	9.5
BURRATA Sliced cured coppa with fig jam, organic greens, truffle vinaigrette, sea salt & toasted olive bread	12	CESARE Crisp romaine with parmesan cheese & garlic croutons with a lemon, garlic & anchovy dressing	10.5
CARPACCIO DI MANZO Thinly sliced kobe beef, capers, sweet onions, parmesan, arugula, E.V.O.O.	10	INSALATA AMARO Radicchio, fennel, savoy cabbage, Amaro vinaigrette, shaved pecorino, candied walnuts...	10
CALAMARI FRITTI Crispy Monterey fried calamari and rock shrimp, lemon garlic aioli, marinara	11	...add pan seared Loch Duart Salmon	20
TORTA DI PORRI It's back! Garlic infused leek mushroom tort, sweet crust	8	INSALATA ROMANA Chopped romaine, pancetta, egg, gorgonzola, avocado, chicken & white balsamic vinaigrette	15
GAMBERI PANCETTA Large gulf shrimp wrapped in pancetta with grilled polenta & cajun beurre blanc	13	INSALATA DI BARBABIETOLE CON RUCOLA Wild Arugula, roasted beets, gorgonzola, glazed walnuts, balsamic vinaigrette	11
		RAVIOLI DE ARROGOSTA 3 Maine lobster filled Raviolis, fennel pollen, bottarga lemon cream	9

Menu di Pasta

Pasta served with choice of soup, Cesare or Insalata Davide
All pasta dishes 16.95

RAVIOLI DI CINGHIALE Housemade raviolis filled w/ braised wild boar, fennel and poached pears		RISOTTO DI ZUCCA Pumpkin risotto, with gorgonzola, sage mushroom butternut squash gremolata	
RAVIOLI DI ZUCCA Our famous butternut squash filled ravioli, fried sage toasted walnut cream		LINGUINE ALLA VONGOLE Fresh Manila clams, Applewood smoked bacon, garlic white wine lemon cream	
PENNE CON POLLO AFFUMICATO Penne, Sonoma smoked chicken, shitake mushrooms, shallots, green onions, oven dried tomato cream		DUE RAVIOLI 1/2 Ricotta cheese ravioli, cream and pancetta & 1/2 short rib ravioli, gorgonzola, demi-glace	
GNOCCHI DI MANZO Potato gnocchi with 6 hour braised organic beef short rib ragu		ORECCHIETTE ALLA DAVIDE Ground veal & prociutto with a brandy, tarragon, tomato cream sauce	
CAPPELLINI DEL DIAVOLO Rock prawns with pancetta, spinach, garlic, green onions, Il Davide's marinara		PAPPARADELLE AI TRE FUNGHI Shitake, porcini, portobello and button mushrooms in a wine sauce	
TAGLIARINI ALLA SCAMPI Tagliarini, rock shrimp, prawns, garlic lemon butter dry white wine sauce		TORTELLONI AI FUNGHI PORCINI Large tortellini's filled with black truffle, porcini mushrooms 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.

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

INSALATA DI AGNELLO GRIGLIATO

County Line greens, grilled lamb loin & chops with gorgonzola, balsamic vinaigrette & rosemary 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

CHAVA'S EGGPLANT PARMIGIANA

Grilled eggplant layered & baked with fresh mozzarella, tomato and parmesan cheese 17

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

CALAMARI DORATI

Monterey calamari steak, tossed in a light egg dredge with a lemon, white wine, butter & cream sauce 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 PETTI DI POLLO

Mary's all natural organic grilled chicken breast over our famous caesar salad 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.