



## Small Plates

\*additional bread add \$2.00

### BRASATTO

4-Hour balsamic braised short rib bites served over a bed of creamy butternut squash polenta, arugula, horseradish vinaigrette

17

### GAMBERI PANCETTA

Grilled pancetta wrapped prawns, cajun beurre blanc sauce served on ancient grain grilled polenta

18

### CARPACCIO DI TONNO

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

15

### TORTA DI PORRI

It's back! Garlic infused custard leek & mushroom tart with a sweet crust & truffle oil

15

### CARPACCIO DI MANZO \*

Thinly sliced raw Kobe beef fillet, capers, sweet onion, parmigiano, arugula, dijon aioli, E.V.O.O.

16

### POLENTA CON FUNGHI

Colavita Natural Grain polenta, mushroom balsamic demi-glace, Fontina cheese

15

### SCAMPI BRUSCHETTA

Rock prawns and shrimp with a classic garlic & butter scampi sauce on sourdough toast points

17

### BURRATA

Sliced cured coppa with fig jam, organic greens, basil, walnut truffle vinaigrette, sea salt & olive toast

17

### CALAMARI FRITTI

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

19

### CAVOLETTI DI BRUXELLES

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

16

### POLPETTE

Rustic meatballs, spicy sausage, grass fed beef, smoked mozzarella, San Marzano tomatoes, Asiago

15

### BRUSCHETTA AL POMODORO

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

14

### ARANCINI IL DAVIDE

Fried saffron risotto balls filled with taleggio cheese & prosciutto, Spicy Il Davide tomato sauce, basil aioli

14

## Insalata

### INSALATA ALLA DAVIDE

County Line greens with toasted walnuts, feta cheese, raisins & balsamic vinaigrette

14

### INSALATA ALLA CESARE \*

Crisp romaine with garlic croutons & lemony garlic anchovy dressing 16.50 Add Prawns or Scallops

27

### WEDGE SALAD

Iceberg wedge, crispy pancetta, gorgonzola, cherry tomatoes, blue cheese dressing  
add Skirt Steak

15  
24

### ZUPPA DEL GIORNO

Minestrone or our house made soup  
Cup 9 Bowl 12

### IL MEDITERRANEO

Arugula, spinach, romaine, roasted beets, cucumbers, sweet onions, pepperoncini, feta, mint, kalamata olives & croutons, prosecco vinaigrette

18

### INSALATA MISTA AMARO

Radicchio, endive, greens, candied pecans, tart cherries, crispy prosciutto, gorgonzola, shaved parmesan cheese, Amaro vinaigrette

16.95

### INSALATA DI BARBABIETOLE CON ARUGULA

Roasted red & golden beets, arugula, gorgonzola cheese, candied walnuts, balsamic vinaigrette

17.50



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\$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 28

### RAVIOLI CON FUNGHI E TARTUFO

Ravioli filled with porcini & shitake mushrooms with black truffle infused cream & truffle caviar 29

### DUE RAVIOLI "COMBINATA"

Fresh ricotta cheese ravioli, with pancetta and cream, with short rib ravioli in Barbera reduction with gremolata & gorgonzo 29

### LINGUINE ALLA VONGOLE

Linguine, fresh Manilla clams, applewood smoked bacon, in a white wine lemon cream sauce 32

### CAPPELLINI DEL DIAVOLO

Cappellini, rock prawns, pancetta, spinach, garlic, Il Davide marinara 28

### CAPELLINI BOSCAILA

Angel hair pasta, mushrooms. Smoked chicken, green onions, chili flakes, tomato cream 28

### RAVIOLI DI MAIS DOLCE

Sweet corn & mascarpone filled raviolis, toasted pumpkin seeds, roasted corn, Vin Santo light cream sauce 28

### RAVIOLI DI POLLO AFFUMICATO

Organic smoked chicken filled ravioli with artichokes, oven-dried tomatoes, shitake mushrooms smoked mozzarella cream sauce 28

### FETTUCINE VIAREGGIO

Day boat scallops, gulf prawns & daily fresh fish with mushrooms, onions, tomato cream, crab salad 37

### PAPPARDELLE AI TRE FUNGHI

Whole egg pappardelle with wild-foraged porcini & portobello mushrooms in a Marsala reduction sauce 27

### ORECCHIETTE ALLA DAVIDE

Egg orecchiette with ground Niman veal & Parma prosciutto in a brandy, tarragon & tomato cream ragu 28

### LASAGNE DI LUCCA

Lucchese style, layers of bechamel, natural grass feed beef, Bolognese sauce & mozzarella 28

### PAPPARDELLE CON SALSICCA

Pappardelle, spicy Italian sausage, oven dried tomatoes, spinach, garlic, white wine 28

### CACIO E PEPE

Spaghetti with cracked black pepper, grated Pecorino, Parmesan Romano cheeses 27

## Carne

### COSTOLETTE D'AGNELLO

Roasted lamb chops, mint balsamic demiglace, potatoes and vegetables 43

### POLLO ALLA PARMIGIANA IL DAVIDE

Our famous Southern fried spicy panko, organic chicken breast, mozzarella, tomato, trofie pasta alfredo 30

### PICCATA DI VITELLO

A classic. Pounded natural organic veal in a white wine & lemon caper sauce 31

### POLLO ALLA SALTIMBOCCA

Naturally raised chicken breast, Parma prosciutto, mozzarella, sage, marsala demi glace 30

### FILETTO DI MANZO

Creekstone Ranch 8 oz. "Prime" fillet, mushroom risotto cake, black truffle sauce 51

### OSSO BUCCO

Tuscan style slow roasted veal shanks, butternut soft polenta, Gremolata 32

## Pesce

### SALMONE CON AGRUMI

Grilled Locke Duarte, sustainably raised with grilled polenta, tarragon citrus cream & aged balsamic 37

### CAPELANTE AL TARTUFO

Sautéed sea scallops in a black truffle sauce with shiitake mushrooms & white truffle salt 35

### 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 39

### SOGLIOLA DORATA

Local coast petrale sole with a light egg dredge in a lemon, white wine, butter & cream sauce 35

### GAMBERI AGLI SCAMPI STYLE

Sautéed prawns in a sauce of garlic, lemon, butter, cream & Italian dry white wine 35

### CALAMARI DORE

Calamari steak, light egg batter, white wine lemon butter sauce 31

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 food-borne illness.