



Small Plates

*additional bread add \$2.00

AHI CARPACCIO

Thinly sliced Ahi tuna, capers, sweet onions pink peppercorns, wasabi aioli 14

CRAB LOUIS

Little gem lettuce, crab, avocado, egg, olives, tomato, capers, spicy louis dressing 28

CESARE CON GAMBERI E CAPELANTE

Our Famous Caesar salad with marinated grilled prawns & scallops, garlic aioli 27

CARPACCIO DI MANZO *

Thinly sliced kobe beef, capers, sweet onions, parmesan, arugula, E.V.O.O. 14

CALAMARI FRITTI

Crispy Monterey fried calamari and rock shrimp, lemon garlic aoli, marinara 18

TORTA DI PORRI

It's back! Garlic infused leek mushroom tort, sweet crust 13

GAMBERI PANCETTA

Large gulf shrimp wrapped in pancetta with grilled polenta & cajun beurre blanc 17

BRUSCHETTA AL POMODORO

Toasted sourdough with garlic, fresh tomato, basil & E.V.O.O. 13

ZUPPA DEL GIORNO

Minestrone, or our house made soup of the day Cup 7 Bowl 9

INSALATA DAVIDE

Spring mix with toasted walnuts, feta, golden raisins & balsamic vinaigrette 13

CESARE

Crisp romaine with parmesan cheese & garlic croutons with a lemon, garlic & anchovy dressing 16

IL MEDITERRANEO

Arugula, spinach, romaine, roasted beets, cucumbers, sweet onions, pepperoncini, feta, mint, kalamata olives & croutons, prosecco vinaigrette 17

INSALATA ROMANA

Chopped romaine, pancetta, egg, gorgonzola, avocado, chicken & white balsamic vinaigrette 19

INSALATA DI BARBABIETOLE CON ARUGULA

Roasted red & golden beets, arugula, gorgonzola cheese, candied walnuts, balsamic vinaigrette 16

WEDGE SALAD

Iceberg wedge, gorgonzola, pancetta, cherry tomatoes, toasted pumpkin seeds, creamy Gorgonzola dressing

17 add protein +11

Menu di Pasta

Pasta served with choice of soup, Cesare or Insalata Davide

All pasta dishes 27.95

LASAGNE DI LUCCA

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

PAPPARDELLE CON SALSICCA

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

RAVIOLI DI POLLO AFFUMICATO

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

RAVIOLI DI MAIS DOLCE

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

CAPELLINI 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

CAPELLINI BOSCAILA

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

FETTUCINE BOLOGNESE

Fettuccine, slow cooked Tuscan meat sauce

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 28

POLLO ALLA PARMIGIANA IL DAVIDE

Famous Southern fried spicy panko coated chicken breast, mozzarella, tomato, gigli, pecorino alfredo 27

VITELLO PICCATA

Pounded grass fed organic veal, lemon caper white wine sauce 27

SOGLIOLA DORATA

California coast petrale sole tossed in a light egg dredge, lemon white wine sauce 27

CHEESEBURGER

All natural grass fed beef on locally baked sourdough bread, mozzarella cheese, basil, tomato, romaine lettuce 21

BISTECCA

Grilled Angus marinated skirt steak, parmesan truffle fries 31

LINGUINE CON SALMONE

Grilled Loch Duarte salmon, Shiitake mushrooms, oven dried tomatoes, capers, garlic & Dijon aioli 29

CALAMARI DORE

Calamari steak, light egg, flour, butter, lemon, white wine sauce 27

SALMONE CON AGRUMI

Grilled Loch Duarte sustainably raised with grilled polenta, tarragon citrus cream & aged balsamic 30

GAMBERI AGLI SCAMPI

Sauteed gulf prawns in a garlic white wine butter lemon sauce 30

CAPELANTE AL TARTUFO

Sautéed sea scallops in black truffle sauce with shitake mushrooms & white truffle salt 30

SNAPPER PICCATA INSALATA

Local Pacific grilled snapper served over Bloomsdale spinach with a lemon caper sauce, pickled onions 26

INSALATA DI SALMONE

Grilled Loch Duarte salmon, baby spinach, bacon, egg, strawberries & white balsamic vinaigrette 26

CESARE CON CALAMARI FRITTI

Our famous Caesar salad with crispy fried Monterey calamari, lemon aioli 22

PANINO CON POLLO

Organic chicken breast, Amaro slaw, tomatoes, garlic & basil aioli, mozzarella cheese 20

OSSO BUCCO

Tuscan style slow roasted veal shanks, butternut soft polenta, Gremolata 30



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

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.