

# DINNER MENU



## STARTERS

<b>SICILIAN STYLE MEATBALLS</b> 16 Beef   Pork   Veal   Pinenuts   Mozzarella   San Marzano Tomato Sauce   Grilled Toast	<b>CRISPY LOLLIPOP KALE</b> 15 Sweet Peppers   Capers   Marcona Almonds   Shaved Parmesan Cheese
<b>CRISPY CHICKEN WINGS</b> 16 Honey Lemon Drizzle   Parmesan Cheese	<b>ARUGULA SALAD</b> 12 Pears   Hazelnuts   Pecorino Cheese   Raisin Vinaigrette
<b>GRILLED FISH TACOS</b> 17 Mahi Mahi   Mango Salsa   Harissa Aioli   Corn Tortilla	<b>CEASAR SALAD</b> 12 Soft Boiled Egg   Shaved Parmesan   Croutons
<b>CHARCUTERIE BOARD</b> 18 Cured Meats   Olives   Cornichons   Pickled Cauliflower	<b>RAINBOW ROASTED BEET SALAD</b> 14 Organic Gold & Red Beets   Fennel   Goat Cheese   Candied Walnuts   Citrus Vinaigrette
<b>FORMAGGIO</b> 15 Local Artisan Cheese   Seasonal Fruit   Nuts   Honey	<b>SOUP OF THE DAY</b> Cup \$6   Bowl \$10
<b>TRUFFLE FRIES</b> 12	

## PASTAS

<b>CACIO E PEPE</b> 18 Fresh Tagliatelle   Spring Peas   Parmesan Cheese	
<b>RED WINE RAGU WITH PAPPARDELLE</b> 25 House-made Pasta   Braised Short Ribs   Creme Fraiche	
<b>FARMERS' MARKET VEGETABLE RISOTTO</b> 19 Saffron Broth   Organic Seasonal Vegetables   Shaved Parmesan Cheese	

## ENTREES

<b>GRILLED PORK CHOP</b> 30 12 oz Bone-In   Italian Cannellini Beans   Slab Bacon   Organic Green Kale	
<b>SEARED DAY BOAT SCALLOPS</b> 30 Crispy Polenta Cakes   Grilled Asparagus   Salsa Rossa	
<b>GAMBERETTI FRA DIAVOLO</b> 29 Spicy Sautéed Prawns   Tomato   Garlic   Polenta	
<b>BLACK SESAME CRUSTED TUNA</b> 35 Cauliflower Carrot Ginger Puree   Green Beans	
<b>CHICKEN PAILLARD</b> 24 Herb-Marinated Organic Chicken Breast   Grape & Pinenut Chimichurri   Arugula	
<b>CRISPY FRIED CHICKEN</b> 24 3-Piece Organic Dark Meat   Whipped Potatoes   Apple Jalapeño Cole Slaw	
<b>BRAISED BEEF SHORT RIBS</b> 30 "Tuscan Style" Sofrito   Fennel Slaw   Roasted Tomato   Polenta	
<b>STEAK &amp; FRIES</b> 29 Grilled <i>Niman Ranch</i> Flank Steak   House Fries   Chimichurri	
<b>ANTICO CHEESEBURGER</b> 20 <i>Niman Ranch</i> Ground Beef   White Cheddar   Bacon   Lettuce   Tomato   Onions   House Fries   Truffle Aioli   Brioche Bun	

## SIDES

Farmer's Market Vegetables \$12 | Crispy Brussel Sprouts \$10 | Grilled Broccoli \$9 |  
House Fries \$8 | Creamy Polenta \$9 | Whipped Mashed Potatoes \$9 |  
Toasted Bread & EVOO • Proudly Serving Della Fattoria \$6

Parties of six and more will include an 18% gratuity

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness