

DELLA FATTORIA

B R U N C H

TOAST AND TOPPERS

Avocado on Seeded Wheat Toast	\$9.00
Rancho Gordo Beans on Rosemary-Meyer Lemon Toast	\$8.00
Egg Salad on Campagne Toast	\$8.00
Smoked Salmon, Cucumber and Housemade Cream Cheese on Seeded Wheat Toast	\$12.00
Savory Toast Trio One each of Beans, Salmon & Cream Cheese, and Egg Salad Substitute Avocado for One +\$2.00	\$12.00
Hot Buttered Toast with Housemade Jam Two pieces each Campagne and Seeded Wheat	\$6.50

ORGANIC RANCH EGG OPTIONS

POACHED EGGS

Egg(s) on Campagne and Seeded Wheat Toast One Egg Serving \$6.50 Two Eggs Serving \$8.00 Add Havarti Cheese, per egg +\$1.00 Add Hobb's Applewood-Smoked Bacon +\$3.00	
Stacey's Breakfast Salad With Hobb's Applewood-Smoked Bacon, Three Eggs, Hearty Greens, Avocado, and Housemade Hot Sauce	\$14.00
Two Eggs in Sautéed Veggie Nest Of Baby Spinach and Aromatic Vegetables Add Caramelized Pork Belly +\$4.50	\$13.00
Ham, Egg and Cheddar Cheese Della Breakfast Bun-wich with Fried Fingerling Potatoes	\$10.00
Eggs Bennie with Caggiano Ham, Della Toast & Housemade Hollandaise Add Spinach +\$2.00 Add Avocado +\$3.00	\$14.00
Ham, Egg and Gruyère Cheese Croque Madame on Semolina Bread with Béchamel Sauce	\$14.00
<u>OMELET</u>	
Asparagus with Gruyère Cheese and Crème Fraîche with Fried Fingerling Potatoes	\$12.00

OATS, NUTS, FRUITS & WAFFLES

Seasonal Fresh Fruit Plate	\$6.00
Hot Oatmeal Brulée with Cream	\$8.50
Della Granola with Straus Vanilla Yogurt (contains almonds and pecans)	\$9.00
Belgian Waffles with Maple Syrup	\$8.00

SATURDAY & SUNDAY: 8AM-3PM

SPLIT PLATE \$3.

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SOUPS AND SALADS

Soup of the Day	\$5.00 cup	\$7.00 bowl
Simple Green Salad Citronette	\$4.00 sm	\$6.00 lg
Chinese Chicken and Crispy Vegetable Salad		\$14.00
with Fried Won Tons, Toasted Sesame and Cilantro Dressing (contains peanuts)		

CURRENT COMFORT FOOD SPECIALS

Creamy Polenta with a Poached Egg and Breadcrumbs	\$10.00
Corned Beef Hash with Potatoes and Eggs	\$15.00
Chicken-Fried Steak	\$16.00
with Poached Eggs, Fried Fingerlings and Sausage Gravy	
Tuna Melt Piadina	\$15.00
with Wild Albacore, Cheddar Cheese, Pepperoncini & Arugula on Della Pizza Dough	
Della Burger	\$17.00
with Flagship Trio of Sauces and Fried Fingerling Potatoes	
Niman Ranch Ground Beef with House-made Fresh Green Aioli,	
Fire-Roasted Catsup, Caramelized Onion Compote and Arugula on Della Bun	
Add Cheese (cheddar or gruyère) + \$1.00 Add Bacon + \$1.50	

SIDES

Fresh Della Bread and Sweet Butter	\$3.00	
Hot Buttered Toast and Housemade Jam	\$3.50	
Ciabatta Cinnamon Toast	\$3.00	
Toast with Havarti –or– Cheddar Cheese	\$5.00	
Della Bakery Breakfast Pastries:		
Croissant \$4.00	Biscuit \$3.00	Blueberry Muffin \$3.00
Petite Pastry Trio \$6.00		
[Pain au Chocolat, Kouign-Amann, and Jam & Cheese Danish]		
One Poached Egg	\$2.00	
Fried Fingerling Potatoes	\$5.00	
Housemade Fire-Roasted Catsup	\$2.00	
Caramelized Pork Belly	\$4.50	
Housemade Blood Orange-Onion Marmalade	\$2.00	

SWEET TREATS

Lemon Olive Oil Cake with Lemon Curd	\$7.00
Strawberry Shortcake	\$7.00
with Crème Chantilly	
Bittersweet Chocolate-Espresso Pôt de Crème	\$8.00
with Shortbread Baton	
Three Tiny Bites	\$2.50
A Mini Lavender Shortbread, Almond-Poppy Seed Cookie, and Chocolate Truffle Tidbit	