

# DELLA FATTORIA

## LUNCH

### SIGNATURE SOUPS AND SIDES

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<b>Soup of the Day</b>	\$5.00 cup	\$7.00 bowl
<b>Fresh Della Bread</b> and Sweet Butter		\$3.00
<b>Caramelized Pork Belly</b>		\$4.50
<b>Fried Fingerling Potatoes</b>		\$5.00
<b>Della Flagship Sauces</b>	\$2.00 each/\$5.00 for all three	
Housemade Fresh Green Aioli	Fire-Roasted Catsup	Caramelized Onion Compote

### FRESH SALADS

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<b>Simple Green Salad Citronette</b>	<b>Sm</b> \$4.00	<b>Lg</b> \$6.00
<b>Hearty Greens Salad</b>		\$15.00
with Oranges, Mt. Tam Cheese and Candied Walnuts		
<b>Early Spring Greens Della Panzanella</b>		\$15.00
with Rosemary-Meyer Lemon Croûtons, Asparagus, Snap Peas, Prosciutto, Currants and Pine Nuts		
<b>Green Lentil, New Potato and Aromatic Vegetable Salad</b>		\$13.00
Add Poached Egg + \$2.00		
<b>Chinese Chicken and Crispy Vegetable Salad</b>		\$14.00
with Fried Won Tons, Toasted Sesame and Cilantro Dressing ( <b>contains peanuts</b> )		

### TARTINES AND TOASTY HOT SANDWICHES

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<b>Rancho Gordo Beans on Rosemary-Meyer Lemon Toast</b>	\$10.00
add Caramelized Pork Belly + \$4.50	
<b>Egg, Tapenade and Smoked Salmon Tartine on Semolina</b>	\$13.00
( <b>Pine nuts in Tapenade</b> )	
<b>Tuna Melt Piadina</b>	\$15.00
with Wild Albacore, Cheddar Cheese and Arugula on Della Pizza Dough	
<b>Mushroom and Truffle Tremor Goat Cheese Piadina</b>	\$15.00
with Portobellos and Spinach on Della Pizza Dough	
<b>Chicken Salad Tartine on Campagne Bread</b>	\$14.00
with Onion Confit, Roasted Almonds and Della Mayonnaise	
<b>Ham and Gruyère Croque Baton</b>	\$12.00
Hot-Pressed Sandwich on Campagne Bread with Green Salad	
<b>Thistle Italian Sausage in Della Bun</b>	\$16.00
with Fresh Green Aioli, Fire-Roasted Catsup, and Crispy Coleslaw	
<b>Della Burger</b>	\$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

# DELLA FATTORIA

## CURRENT COMFORT FOOD SPECIALS

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<b>Creamy Polenta with Seasonal Vegetables</b>	\$15.00
<b>Fried Pacific Snapper 'n' Fingerling Potatoes</b>	\$16.00
<b>Classice Corned Beef Hash with Potatoes and Eggs</b>	\$15.00

## SWEET TREATS

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<b>Lemon Olive Oil Cake with Lemon Curd</b>	\$7.00
<b>Caramelized Liège Waffle</b> with Berries and Crème Fraîch	\$7.00
<b>Chocolate Crème &amp; Caramel Mouse Cupola</b> with Almond Tuile	\$8.00
<b>Three Tiny Bites</b> A Mini Lavender Shortbread, Almond-Poppy Seed Cookie, and Chocolate Truffle Tidbit	\$2.50

## BEVERAGES

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<b>MIMOSAS</b>	\$10.00	<b>BEER</b>	\$4.00
Honey Lavender Hibiscus		Stone   IPA	
Blood Orange Sunrise		North Coast   Pilsner	
Organic Meyer Lemon		Ace Joker   Hard Cider	
Ruby Red Grapefruit			

### COFFEES

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#### BREWED COFFEE

House Coffee	\$3.00
Café au Lait	\$3.50
Cold Brew	\$4.50
Red Eye	\$4.00

#### ESPRESSO

Espresso	\$3.00
Americano	\$3.50
Macchiato	\$3.50
Cappuccino	\$3.75
Latte	\$4.25
Mocha	\$5.00

#### SPECIALTY DRINKS

Honey Lavender Latte	\$5.00
House Made Chai Latte	\$4.50
Honey Cinnamon Capp.	\$4.25
Salted Caramel Capp.	\$4.25

**LONDON FOG** \$4.00

**BUILD YOUR OWN** \$1.00

Add one of the following to any drink.

- Vanilla
- Honey Lavender
- Caramel
- Chocolate
- Whip Cream

### TEAS

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**SELECTED TEAS** \$4.50

#### BLACK

- Earl Grey
- English Breakfast
- Rose Congou

#### GREEN

- Japanese Sencha
- Chinese Jasmine

#### HERBAL

- Peppermint
- Egyptian Chamomile
- Paradise Rooibos
- Tisane | Hot or Iced

### MADE IN HOUSE

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- Black Iced Tea
- Hibiscus Iced Tea
- Lemonade | Lavender Lemonade
- Arnold Palmer
- Orange | Grapefruit Juice

**FROM THE BOTTLE** \$4.00

- Mexican Coca-Cola
- Aranciata | Limonata Soda
- Pellegrino 500mL | 750mL | \$5.00

### MILK CHOICES

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- Straus Whole Milk
- Straus Non-Fat Milk
- Almond Milk \$0.50
- Soy Milk \$0.50

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MONDAY-FRIDAY: 11AM – 3PM

SPLIT PLATE \$3.