

MENU

STARTERS

Soup du Jour	9
House Focaccia With EVO	6
Charcuterie Plate House pickles, green salad and crostini	18
Summer Squash and Corn Fritter Crème fraîche, pickled onions, avocado, frisée and herb salad	14
Late Summer Vegetable Raviolo Eggplant, ricotta cheese, zucchini, tomato sauce and basil	16
Tomato Panzanella Cherry tomato confit, Campagna croutons, shaved parmesan and pine nuts	13
Fig Salad Figs with balsamic, salad greens, salty pecans and fried goat cheese	14
Baby Lettuces with sherry-shallot vinaigrette with Pork Belly	9 13

MAINS

Polenta with Farmer's Vegetables Creamy polenta with havarti cheese, topped with summer vegetables & breadcrumbs	18
Farro & Short Ribs Braised short ribs, farro, butternut squash, sweet walnuts, truffle temor goat cheese and short rib jus	26
Crispy Chicken & Jus Warm couscous salad, corn purée, cherry tomato & baby bok choy	24
Salmon & Gnocchi Wild Alaskan king salmon, potato gnocchi, fennel slaw, crispy green onions and beurre blanc	26
Porterhouse Steak for Two Pomme duchesse, creamy spinach, mushroom glaze, onion rings and beef jus	65
Della Burger & Frites Niman Ranch ground beef with heirloom tomato confit, shaved red onion, garlic aioli, iceberg lettuce and house pickled cucumber on a Della bun	19

DELLA FATTORIA

Thursday, Friday & Saturday Evenings 5:30 pm – 9:00 pm