

# MENU

## STARTERS

<b>Soup du Jour</b>	9
<b>Egg Cocotte</b>	12
Weber Ranch poached egg and mushroom ragout, kale sprouts, fennel cream sauce, parmesan crisp and Della semolina roll	
<b>With pork belly</b>	16
<b>Summer Squash Fritter</b>	14
Crème fraiche, pickled onions, avocado, friséé and herb salad	
<b>Raviolo</b>	18
Weber Ranch egg yolk, ricotta cheese, swiss chard, golden raisins, pine nuts, parmesan cheese, brown butter & sage sauce	
<b>Terrine of Duck &amp; Pork Rilette</b>	15
Mâche greens, shaved fennel, pearl onions With Della fusillette (baby baguette)	
<b>Burrata &amp; Crostini</b>	10/14 for two
Baby summer squash, house pickles, sweet N' salty pecans	
<b>Baby Lettuces with Sherry, Shallot Vinaigrette</b>	9
<b>With pork belly</b>	13

## MAINS

<b>Polenta with Farmer's Vegetables</b>	18
Creamy polenta with harvarti cheese, topped with seasonal vegetables	
<b>Short Rib Pappardelle</b>	22
Hand-cut pappardelle, portobello mushrooms, torpedo onions, green garlic, fava beans & pecorino cheese	
<b>Roasted Liberty Duck Breast</b>	28
Creamy polenta, farmer's market vegetables & cherry chutney	
<b>Sautéed Ling Cod</b>	24
Lemon, parsley and caper butter sauce, baby leeks soubise, risibisi	
<b>Della Raviolo</b>	22
With Weber Ranch Egg, ricotta cheese, swiss chard, golden raisins, pine nuts, parmesan cheese, brown butter & sage sauce	
<b>Seared New York Steak Nishima Kobe/Niman Ranch Prime</b>	45/32
Potato gratin, garlic-creamed spinach, roasted shallot, jus de boeuf	
<b>Della Burger &amp; Frites</b>	19
Niman Ranch ground beef with green aioli, fire-roasted catsup, caramelized onion compote, sharp cheddar cheese, bacon, avocado & arugula on a Della bun	

# DELLA FATTORIA

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