

# DUCCA

## PRIMI

**CREAMY CRAB RISOTTO**  
LOCAL DUNGENESS CRAB MEAT  
RICH CRAB SAUCE, CHERVIL  
12/16

**MEZZI RIGATONI**  
BROCCOLI RABE, WHITE BEANS  
CHILI FLAKES, GARLIC  
PECORINO SARDO  
10/14

**BELLWETHER FARMS RICOTTA RAVIOLI**  
WINE FOREST MUSHROOM RAGU  
ERBETTE CHARD, CRÈME FRAICHE  
16/20

**SPAGHETTI & MEATBALLS**  
BRAISED PORK MEATBALLS, MARINARA  
SAUCE GRANO PADANO  
13/19

**LINGUINE WITH CLAM SAUCE**  
MANILA CLAMS, GREEN GARLIC  
FENNEL & LEEKS  
14/18

**LAMB SHANK & MUSHROOM SUGO**  
HOUSE-MADE EGG-RICH PASTA  
WILD MUSHROOMS, PORCINI & LAMB RAGU  
16/22

**FORMAGGI PLATE**  
SELECTION OF ARTISANAL CHEESES  
FROM COW GIRL CREAMERY  
15

**SALUMI PLATE**  
SELECTION OF ARTISANAL CURED MEATS  
FROM FRA' MANI & BOCCALONE  
12

## SECONDI

**WILD LOCAL SWORDFISH**  
SPICY TOMATO & GREEN OLIVE SAUCE  
ORGANIC LOCAL POLENTA  
25

**HERB STUFFED ROTISSERIE CHICKEN**  
BRAISED BABY CARROTS & TURNIPS  
SWEET POTATO DUMPLINGS  
CHICKEN JUS  
19

**PRATHER RANCH ORGANIC NEW YORK STEAK**  
AGRO-DOLCE CIPPOLINE ONIONS  
OLIVE OIL CRUSHED POTATOES  
NETTLE SALSA VERDE  
29

**WILD CALIFORNIA WHITE BASS**  
BACON BRAISED BUTTER BEANS  
BABY ARTICHOKE, BLOOMSDALE SPINACH  
MEYER LEMON & HERB SALAD  
24

**BERKSHIRE PORK SCALLOPINE**  
PARMESAN MASHED POTATOES  
SAUTÉED BRUSSELS SPROUT LEAVES  
22

**PEPPER CRUSTED PRIME RIB**  
BAKED ORGANIC POTATOES  
HORSERADISH CRÈME FRAICHE  
ROASTED BABY VEGETABLES  
32

## CONTORNI

6 EACH

**SAUTÉED BRUSSELS SPROUT LEAVES**

**PARMESAN MASHED POTATOES**

**BROCCOLI DI CECCO, CHILI & GARLIC**

**BACON BRAISED BUTTER BEANS**