

DUCCA

DINNER

ANTIPASTI

SLOW ROASTED ONION TART
LOCAL GOAT CHEESE, PINE NUT CRUST, ARUGULA
13

ROASTED DELICATA AND BURRATA
VILLA MANODORI BALSAMICO,
FLAKY SALT, CROUTON
12

ARANCINI
TRUFFLED CHEESE, FRIED SAGE
8

ARTISANAL SALUMI PLATTER
ASSORTED ARTISANAL SALUMI,
OLIVES, NUTS
15

TRADITIONAL BRUSCHETTA
MARINATED TOMATOES,
LOCAL BALSAMIC, RICOTTA SALATA
7

PRIMI

DUNGENESS CRAB CAKES
ZUCCHINI SALAD, LEMON AIOLI
9

ROASTED BUTTERNUT SQUASH SOUP
MAPLE SYRUP, CRÈME FRAICHE
9

CHOPPED ROMAINE SALAD
CLASSIC DRESSING, ROSEMARY, CROUTONS
9
ADD GULF PRAWNS
16

BABY MIXED GREEN SALAD
WATERMELON RADISH, TARRAGON, CUCUMBER,
RED WINE VINAIGRETTE
8

BABY SPINACH SALAD
DRIED FIGS, LOCAL GOAT CHEESE,
ROASTED ALMONDS, BALSAMIC VINAIGRETTE
9

SECONDI

FLORIDA GULF FLOUNDER
POTATO PUREE, CHILE-ROASTED
BROCCOLI DI CICCIO, LEMON-CAPER SAUCE
27

SPAGHETTI BOLOGNESE
BLEND OF THREE MEATS,
DINAPOLI TOMATOES, PARMESAN
21

BRAISED LAMB SUGO
FRESH PAPPARDELLE, BRAISING LIQUID,
CHILE FLAKE, OREGANO
25

RIGATONI WITH MARY'S CHICKEN
ARTICHOKES, EGGPLANT, MUSHROOMS, PESTO
23

PUMPKIN RAVIOLI
DAYBOAT SCALLOPS, ERBETTE CHARD,
CITRUS OLIVE OIL
24

FLAT IRON STEAK
GRILLED POLENTA TARAGNA,
BRUSSELS SPROUTS, SALSA VERDE
28

DUCCA

DOLCI

GRANDMOTHER CAKE

LEMON PASTRY CREAM,
SHORT DOUGH, PINE NUTS

8

PUMPKIN PUDDING

PIE SPICE CHANTILLY

9

CLASSIC TIRAMISU

ESPRESSO LADYFINGERS,
MASCARPONE, COCOA POWDER

8

BUTTERMILK PANNA COTTA

FRUIT PUREE, BERRIES

9

APPLE CROSTADA

SERVED WARM, WHIPPED CREAM

9

RICOTTA CHEESECAKE

DARK CHOCOLATE SAUCE

8

TORTA CAPRESE

CHOCOLATE-ALMOND FLOURLESS CAKE

9

FORMAGGI

SELECT CHEESES, WALNUT LEVAIN,
MEMBRILLO

15