BRUNCH
SATURDAY AND SUNDAY ALL DAY
SPLIT PLATE 3.

MORNING PASTRY BASKET 12.
Della Toast and Jam 5.

**Della Breakfast Toast 9.**
Bellwether Ricotta, Organic Bananas, Honey
Toasted Honey Pecans, Toasted Polenta Bread

**Della Yogurt Parfait 8.**
Straus Yogurt, Madagascar Vanilla Bean,
Organic Berry, Toasted Pistachios

**Hobb’s Smoked Salmon and House Made Cream Cheese 11.**
Pickled Onions, Capers on Della Toast

**Eggs Bennie 14.**
Caggiano Ham, Two Poached Ranch Eggs,
Della Toast, House made Hollandaise
Add Spinach 2.
Add Avocado 2.

**Stacey’s Breakfast 14.**
Mixed Greens, Citronette, Avocado, Three
Poached Eggs, Hobb’s Bacon, Hot Sauce

**Creamy Polenta and Eggs 13.**
Prosciutto, Spinach, Breadcrumbs, Two Poached
Ranch Eggs

**Biscuits and Gravy 13.**
Della Biscuit, Poached Ranch Eggs, House made
Gravy, Caggiano Maple Pecan Sausage

**Huevos Rancheros 14.**
Two Poached Ranch Eggs, Braised Pork Shoulder,
Pinto Beans, Della Toasts, Queso Fresco, Della
Salsa

**Corned Beef Hash and Eggs 15.**
House made Corned Beef, Potatoes, Carrots,
Onions, Two Poached Ranch Eggs

**MORNING SANDWICHES**

**Breakfast Sandwich 8.**
Poached Ranch Egg, Cheddar Cheese, Ham,
Della Mayonnaise on House made Della Bun

**Croque Madame 13.**
Caved-Aged Gruyere, Caggiano Ham Grilled
Cheese Sandwich, Poached Ranch Egg, Dijon,
Béchamel Sauce
(no substitutions please)

**Sausage Scramble Piadina 15.**
Potatoes, Caggiano Breakfast Sausage, Country
Gravy, Scrambled Eggs, Melted Cheese

**Breakfast Smoked Salmon Piadina 15.**
Two Poached Ranch Eggs, Hobb’s Smoked
Salmon, Arugula, Citronette, Hollandaise Sauce
LUNCH
SATURDAY AND SUNDAY 12PM TO 3PM
SPLIT PLATE 3.

DELLA DAILY SOUP
Cup 5. Bowl 8.

WARM DISHES

Vegetable Polenta 15.
Asparagus, Mushrooms, Balsamic Onions,
Hot Calabrian Chilies, Arugula, Parmesan Cheese,
Breadcrumbs
(Vegetables may be subject to change)

SALADS

Chopped Salad 14.
Sun Dried Tomatoes, Roasted Red Peppers, Pickled Cucumbers,
Diced Top Sirloin, Avocado, Crumbled Egg, House Pickle Onions,
Romaine, Citronette Dressing, Bleu Cheese Dressing

Spring Panzanella 14.
Asparagus, House Made Croutons,
Yellow Wax Beans, French String Beans,
Pickled Red Onions, Radish, Pine Nuts,
Feta Cheese, Organic Mix Greens and
Arugula, Citronette Dressing

Beets Salad 13.
Spinach, Frisee, Roasted Beets, Avocado,
Golden Raisins, Toasted Pecans, Goat Cheese,
Sherry-Lemon Vinaigrette

Caesar salad 12.
Little Gem Greens, Spanish Anchovies,
Parmesan Cheese, House Toasted
Breadcrumbs, Creamy Anchovy Vinaigrette

Chinese Chicken Salad 14.
Napa Cabbage, Red Cabbage, Cilantro, Organic
Chicken Meat, Shredded Carrots, Green Onions, Red
Bell Peppers, Mixed Greens, Fried Won Tons, Toasted
Sesame and Asian Dressing
(Peanut Butter in Dressing)

Add Chicken to Salads 2.
LUNCH
SATURDAY AND SUNDAY 12PM TO 3PM
SPLIT PLATE 3.

SANDWICHES

On our Daily Bread with House Mayonnaise
Served with Organic Greens Tossed in Citronette

Rancho Gordo Beans on Toast 10.
Pureed Flageolet Beans, Pugs Leap Goat Cheese, Roasted Garlic, Olives, Olive Oil on Rosemary Meyer-Lemon Toast

Farmwich Pressata Sandwich 13.
House made Focaccia Bread, Asparagus, Mushrooms, Goat Cheese, Arugula, House made Mayonnaise

Turkey and Brie Cheese Pressata 13.
House Turkey, Notre Dame Brie Cheese, Sautéed Kale, Organic Honey, Campagne Bread

Egg, Tapenade and Smoked Salmon 12.
Ranch Egg Salad, Olive and Sun-Dried Tomato Tapenade, Smoked Salmon, Semolina Bread (Pine Nuts in Tapenade)

Chicken Salad Sandwich 13.
Organic Chicken, Della Mayonnaise, Celery, Onion Confit, Chopped Almonds, Greens, Balsamic, Campagne Bread

Roast Beef Sandwich 14.
Niman Ranch Roast Beef, Horseradish Mayonnaise, White Cheddar, Greens in Citronette on Campagne

The Reuben 13.
Zoe’s Meat Pastrami, Sauerkraut, Havarti Cheese, Thousand Island Dressing

Tuna Melt Piadina 15.
Classic Tuna Salad (Pacific Northwest Wild Albacore), Cheddar Cheese, Pepperoncini, Arugula, Citronette, on Our Home Made Pizza Dough
DELLA FATTORIA
PETALUMA CA