

We use only the finest ingredients in our dishes & pizzas, all carefully sourced in Italy, such as the very best Fior di Latte & Buffalo mozzarellas from the Salento area and the extra aged Parma ham, Parmesan cheese from small family businesses in the Valceno and Valtaro region of the Parma Appennines, Italy's food valley.

## STARTERS

Garlic & rosemary pizza bread £5.50 **V**

Soup of the day £5.90 (please see specials menu)

Bruschetta: Toasted rustic bread with chopped tomatoes and garlic, basil pesto dressing £6.50 **V**

Salad of Beef bresaola, rocket with slivers of Parmesan, olive oil & lemon £8.50

Crostino: Toasted rustic bread topped with ricotta cheese, sun-dried tomatoes and parsley dressed with olive oil £8.90 **V**

Burrata cheese served sliced tomato, avocado and black truffle dressing 10.50 **V**

Polpette di Agnello: Fried lamb meatballs with cracked wheat, pine nuts, garlic & cinnamon served with minted greek yoghurt £10.50

Tonno e fagioli; Rio mare canned tuna served with mixed bean salad and red onion £10.50

Insalata Rizzoli: Tomato, buffalo mozzarella & the speciality Rizzoli anchovies from Parma in their special piquant sauce £11.50

Polpette di Gamberi e patate: Fried fish balls with prawns and potato served with lamb's lettuce and tomato coulis £12.50

Prosciutto di Parma con verdure; Parma ham with marinated pickled vegetables in olive oil and Sardinian Carasao bread £13.90

Fried calamari & fried zucchini served with tartar sauce £13.90

## PASTA MAIN COURSES

Penne al Pomodoro: With tomato sauce and basil **V**, or Arrabbiata with the addition of fresh chilli £12.90 **V**

Traditional baked beef lasagne £14.50 Spaghettini al ragù: with the classic meat sauce £14.50

Tortelloni: Spinach and ricotta pasta parcels with sun-dried tomato pesto and toasted almonds £16.50 **V**

Spaghetti Integrali: Whole-wheat pasta with sautéed spinach, mushrooms, cherry tomatoes and toasted seeds topped with soy marinated avocado £16.50 **V**

Calamarata pasta with roasted tomato, garlic, julienne of red onion, & crispy pork cheeks £16.50

Fresh Spaghetti alla Carbonara, with smoked pancetta, egg yolks, parmesan & black pepper (no cream) £16.50

Linguine alle Vongole con pesto di peperoni: Linguine with Palourde clams, fresh dill, roast red pepper pesto, garlic & chilli £20.50

Tagliolini con Aragosta: Tagliolini with rock lobster tails, cherry tomatoes, green pea shoots, basil and garlic £24.50

(Gluten free pasta is now available with many of the above sauces)

## GRILLS & SALADS

Grilled breast of marinated chicken with a salad of grilled artichokes, lamb's lettuce and parmesan shavings £19.90

Lamb cutlets wrapped in crushed walnut crust served with celeriac puree and grilled chicory £23.50

Vitello alla Milanese: Escalope of veal in a breadcrumb coating, served with a salad of tomato, cucumber, olives and green leaves £23.50

Grilled rib-eye steak, sliced and served with rucola, parmesan slivers and balsamic £25.90

Grilled tuna steak with a salad of chopped grilled vegetables, olive oil, lemon and wasabi mayo £23.50

Fillets of Sea-bass with chick pea & tahini puree, roast red pepper sauce and broccoli florets £23.50

Gamberoni: Large grilled king prawns with a salad of baby spinach, avocado, cherry tomatoes, olive oil & lemon £25.90

Grilled goat's cheese on a rustic crouton, served with mixed leaf salad and pine kernels, pesto dressing £14.50 **V**

Insalata di Spinaci: Young spinach leaves, avocado, Italian premium tuna, buffalo mozzarella & croutons, olive oil & balsamic dressing £15.90

Insalata Delfino: Salad of mixed leaves, whole chicken breast, bacon, boiled egg and avocado, herb mayonnaise dressing £17.90

## SIDE ORDERS

Chips £4.50 New potatoes £4.50 Broccoli florets £4.50

Sautéed leaf spinach £4.50 Fried zucchini £5.50 Tomato, red onion and basil salad £4.50 Mixed salad £4.50

An optional gratuity of 12.5% will be added

**V - denotes dishes suitable for vegetarian diets**

## Pizza & Wines overleaf

Food Allergies and Intolerances. Some of our Foods contain Allergens.

Please speak to a member of staff for more information.

## PIZZE

To enjoy our 12 inch, thin base pizzas in peak condition, they will be served as soon as they come out of the oven. Please note it may not always be possible, therefore, to synchronise the serving of pizzas with other kitchen dishes to the same table.

**Margherita:** Tomato, mozzarella, fresh basil £10.50 **V**

**Napoletana:** Tomato, mozzarella, olives, anchovies, capers, garlic £14.90

**Tonno & Cipolla:** Tomato, a little mozzarella, tuna, oregano, capers, red onions £14.90

**Cotto & Funghi:** Tomato, mozzarella, Italian prosciutto cotto ham, mushrooms, oregano £14.90

**Quattro Formaggi:** Mozzarella, brie, Parmesan cheese, gorgonzola, no tomato £14.90 **V**

**American Hot:** Tomato, mozzarella, fresh chilli, spicy salame, mixed peppers £14.90

**Fiorentina:** Tomato, mozzarella, fresh spinach, Italian prosciutto cotto ham, fresh farm egg £14.90

**Capricciosa:** Tomato, mozzarella, Italian prosciutto cotto ham, mushrooms, artichokes £14.90

**Tirolese:** Tomato, mozzarella, a little gorgonzola, speck (Tyrolean ham speciality) and rucola £14.90

**Diavola:** Tomato, mozzarella, fresh sausage, spicy salame, gorgonzola £14.90

**Vegetariana:** Tomato, mozzarella, courgettes, peppers, grilled aubergines, spinach £14.90 **V**

**Calzone:** Folded pizza parcel with tomato, mozzarella, prosciutto cotto ham, mushrooms, oregano £14.90

**Rustica:** Tomato, mozzarella, pancetta, spicy salame, red onion, fresh farm egg £14.90

**Pizza Pollo:** Tomato, mozzarella, chicken, mixed peppers, red onion and sun-blushed tomatoes £15.50

**Quattro Stagioni:** Tomato, mozzarella, artichokes, mushrooms, olives, Italian prosciutto cotto ham £15.50

**Alpina:** Tomato, mozzarella, goat's cheese, speck (Tyrolean speciality ham), rucola & mushrooms £15.50

**Piccante al Pecorino:** Tomato, mozzarella, spicy salame, olives, onion, fresh chilli, slivers of aged pecorino (ewe's milk) cheese £15.50

**Caprina:** Tomato, a little mozzarella, goat's cheese, sun-dried tomatoes, pesto & pine kernels £15.50 **V**

**Tricolore:** A three-stripe pizza: Tomato, mozzarella & spicy salame – mozzarella & ricotta – rucola & Parma ham £15.50

**Caprese:** Tomato with just the finest buffalo mozzarella then topped with fresh cherry tomatoes and rocket £15.50 **V**

**Pizza Prati e Monti:** A speciality two-in-one "Plains and Mountains" pizza, the flat part with a topping of tomato, mozzarella, fresh baby spinach, olives and cherry tomatoes, the mountain part being a folded calzone with mozzarella, goat's cheese and red onion £15.50 **V**

**Frutti di Mare:** Tomato, tiger prawns, mussels, calamari, garlic, parsley, no mozzarella £15.90

**Piemontese:** Tomato, mozzarella, bresaola (air-cured fillet of beef), sun-dried tomatoes, Parmesan slivers £16.50

**Delfino:** Tomato, mozzarella, then topped with Parma ham, rucola, Parmesan slivers & buffalo mozzarella £16.50

**Additional pizza toppings:** £1.75 per item

Extra mozzarella cheese, artichokes, mushrooms, anchovies, fresh spinach, peppers, olives, rucola, free range egg, fresh sausage, spicy salame, Italian prosciutto cotto ham, courgettes, grilled aubergines, slivers of Parmesan, buffalo mozzarella,

**Additional pizza toppings:** £3.50 per item - Parma ham, bresaola, Italian "Rio Mare" tuna

## WINES

House Wine: Dellacasa, Veneto, Red merlot or White garganega: Bottle 22.50 - 175ml Glass 6.50

### White, Rosé & Sparkling

**Chardonnay** delle Langhe Serbato, Batasiolo, Bottle 29.50 - 175ml Glass 7.50

**Pinot Grigio** del Friuli, Villa Chiopris Bottle, 31.50 175ml - Glass 7.90

**Regaleali Bianco** di Sicilia, Conte Tasca d'Almerita, Bottle 31.50 - 175ml Glass 7.90

**Sauvignon** del Friuli, Villa Chiopris, Bottle 31.50

**Soave Monte Ceriani**, Tenuta Sant'Antonio, Single Vineyard, 2015 31.50

**Gavi di Gavi Graneé**, Batasiolo, 2016, Bottle 44.50

**Cervaro della Sala**, Antinori 2015, 97.50

**Prosecco** di Conegliano, Bottle 34.50

**Rosé:** Scaia Rose Veneto, Glass 7.90 Bottle 31.50

### Red

**Chianti Classico** DCG, Castello Vicchiomaggio, Bottle 31.50 - 175ml Glass 7.90

**Regaleali Rosso** di Sicilia, Conte Tasca d'Almerita Bottle 31.50 - 175ml glass 7.90

**Valpolicella**, San Cassiano, 2016 Bottle 31.50

**Ripa delle Mandorle**, Vicchiomaggio (Sangiovese & Cabernet Sauvignon blend) 2015 Bottle 31.50

**Chianti Classico, Riserva Petri**, Castello Vicchiomaggio, 2014 Bottle 41.50

**Ripasso Monte Garbi**, Valpolicella della Tenuta Sant'Antonio, 2015 Bottle 45.90

**Amarone** Tenuta Sant'Antonio, 2013 Bottle 65.50

**Barolo Riserva**, Giorgio Pira 2011, Bottle 92.50

**Brunello di Montalcino**, Pian delle Vigne, Antinori, 2013, Bottle 102.50  
**Tignanello**, Antinori, (One of the Super Tuscans - Sangiovese & Cabernet), 2014 155.00