

DELFINO

— PIZZERIA —

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 £6.50 **V**

Soup of the day £6.50 (please see specials menu)

Bruschetta: Toasted rustic bread with chopped tomatoes and garlic, basil pesto dressing £7.50 **V**

Salad of Beef bresaola, rocket with slivers of Parmesan, olive oil & lemon £10.50

Polenta e speck: Grilled polenta with stracchino cheese wrapped in Speck ham, served with Lamb's lettuce £10.90

Burrata cheese on a bed of grilled peppers and artichokes with marinated onions £10.90 **V**

Croquette di Salmone: Fried croquettes filled with Smoked Salmon, dill & potato with a spicy tomato sauce £10.90

Tonno e Carasao: Sardinian Carasao flatbread topped with Rio Mare tuna, diced avocado, chopped tomato & cucumber £10.90

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

Prosciutto di Parma 'Pio Tosini' with bocconcini of Buffalo mozzarella and grilled artichokes £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 £13.90 **V**

Traditional baked beef lasagne £14.90 Spaghettini al ragù: with the classic meat sauce £14.90

Capellacci agli Asparagi: Spinach and ricotta pasta parcels with a sauce of asparagus, pine kernels & cherry tomatoes £16.50 **V**

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

Spaghetti Integrali: Whole-wheat pasta with sautéed broccoli florets, aubergine, sundried tomato & salted ricotta, garlic & chilli £16.50 **V**

Straccetti all'Anatra: Straccetti fresh pasta with slow cooked Duck, strips of Parma ham, sun dried tomatoes & spring onions £18.50

Linguine alle Vongole with fresh palourde clams, samphire & cherry tomato, garlic & chilli £21.50

Tagliolini con Aragosta: Fresh tagliolini with rock lobster tails, cherry tomatoes, basil and garlic £25.50

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

GRILLS & SALADS

Grilled breast of marinated chicken with warm potato salad with green olives, capers and red onion £20.90

Roast Guinea fowl with rosemary and garlic served with grilled chicory and white grape sauce £23.90

Grilled Lamb cutlets with served with a salad of rucola, roast peppers and Goat's cheese, mint & red onion relish £23.90

Vitello alla Milanese: Escalope of veal in a breadcrumb coating, served with penne tomato and basil £23.90

Rib-eye steak served with grilled polenta, green olive and parsley salsa £26.50

Pan fried Sea bass fillets with sautéed spinach and artichoke puree £23.90

Gamberoni: Large king prawns with garlic and parsley, served with crushed new potatoes & white truffle cream £27.90

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 £5.10 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

Food Allergies and Intolerances. Some of our Foods contain Allergens.
Please ask a member of staff for our Allergen list.

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 £11.50 **V**

Napoletana: Tomato, mozzarella, olives, anchovies, capers, garlic £15.50

Tonno & Cipolla: Tomato, a little mozzarella, tuna, oregano, capers, red onions £15.50

Cotto & Funghi: Tomato, mozzarella, Italian prosciutto cotto ham, mushrooms, oregano £15.50

Quattro Formaggi: Mozzarella, brie, Parmesan cheese, gorgonzola, no tomato £15.50 **V**

American Hot: Tomato, mozzarella, fresh chilli, spicy salame, mixed peppers £15.50

Fiorentina: Tomato, mozzarella, fresh spinach, Italian prosciutto cotto ham, fresh farm egg £15.50

Capricciosa: Tomato, mozzarella, Italian prosciutto cotto ham, mushrooms, artichokes £15.50

Tirolese: Tomato, mozzarella, a little gorgonzola, speck (Tyrolean ham speciality) and rucola £15.50

Diavola: Tomato, mozzarella, fresh sausage, spicy salame, gorgonzola £15.50

Vegetariana: Tomato, mozzarella, courgettes, peppers, grilled aubergines, spinach £15.50 **V**

Calzone: Folded pizza parcel with tomato, mozzarella, prosciutto cotto ham, mushrooms, oregano £15.50

Rustica: Tomato, mozzarella, pancetta, spicy salame, red onion, fresh farm egg £15.50

Pizza Pollo: Tomato, mozzarella, chicken, mixed peppers, red onion and sun-blushed tomatoes £16.50

Quattro Stagioni: Tomato, mozzarella, artichokes, mushrooms, olives, Italian prosciutto cotto ham £16.50

Alpina: Tomato, mozzarella, goat's cheese, speck (Tyrolean speciality ham), rucola & mushrooms £16.50

Piccante al Pecorino: Tomato, mozzarella, spicy salame, olives, onion, fresh chilli, slivers of aged pecorino (ewe's milk) cheese £16.50

Caprina: Tomato, a little mozzarella, goat's cheese, sun-dried tomatoes, pesto & pine kernels £16.50 **V**

Tricolore: A three-stripe pizza: Tomato, mozzarella & spicy salame — mozzarella & ricotta — rucola & Parma ham £16.50

Caprese: Tomato with just the finest buffalo mozzarella then topped with fresh cherry tomatoes and roquette £16.50 **V**

Pizza Prati e Monti: A speciality two-in-one "Plains and Mountains" pizza, the flat part with a topping of tomato, mozzarella, fresh spinach, olives and cherry tomatoes, the mountain part being a folded calzone with mozzarella, goat's cheese and red onion £16.50 **V**

Frutti di Mare: Tomato, tiger prawns, mussels, calamari, garlic, parsley, no mozzarella £16.50

Piemontese: Tomato, mozzarella, bresaola (air-cured fillet of beef), sun-dried tomatoes, Parmesan slivers £17.50

Delfino: Tomato, mozzarella, then topped with Parma ham, rucola, Parmesan slivers & buffalo mozzarella £17.50

Additional pizza toppings: £1.95 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: £3.75 per item - Parma ham, bresaola, Italian "Rio Mare" tuna

WINES

House Wine: Dellacasa, Veneto, Red or White : Bottle 24.90 - 175ml Glass 6.90

White, Rosé & Sparkling

Chardonnay delle Langhe Serbato, Batasiolo, Bottle 30.90 - 175ml Glass 7.90

Pinot Grigio del Friuli, Villa Chiopris Bottle, 33.90 175ml - Glass 8.90

Regaleali Bianco di Sicilia, Conte Tasca d'Almerita, Bottle 33.90 - 175ml Glass 8.90

Sauvignon del Friuli, Villa Chiopris, Bottle 32.90

Soave Monte Ceriani, Tenuta Sant'Antonio, Single Vineyard, 2017 35.90

Gavi di Gavi Graneé, Batasiolo, 2018, Bottle 46.50 **Cervaro** della Sala, Antinori 2017, 97.50

Prosecco di Conegliano, Bottle 34.50

Rosé: Scaia Rose Veneto, Glass 8.25 Bottle 32.90

Red

Chianti Classico DCG, San Jacopo, Castello Vicchiomaggio, Bottle 33.90 - 175ml Glass 8.90

Regaleali Rosso di Sicilia, Conte Tasca d'Almerita Bottle 33.90 - 175ml glass 8.90

Valpolicella, San Cassiano, Bottle 34.90

Ripa delle Mandorle, Vicchiomaggio (Sangiovese & Cabernet Sauvignon blend) Bottle 33.90

Chianti Classico, Riserva Petri, Castello Vicchiomaggio, Bottle 43.50

Ripasso Monte Garbi, Valpolicella della Tenuta Sant'Antonio, 2015 Bottle 47.50

Rosso del Conte, Tasca d'Almerita, Sicily, 2014 65.50

Amarone Tenuta Sant'Antonio, 2015 Bottle 68.50 **Barolo Riserva**, Giorgio Pira 2011, 92.50

Brunello di Montalcino, Pian d. Vigne, Antinori, 2014, Bottle £106.50 **Tignanello**, Antinori, 2016 £155.00

FSM 2003 Castello Vicchiomaggio 100% Merlot Super Tuscan £135.00

Sassicaia, Tenuta San Guido, Bolgheri 2001 £295.00

Ornellaia Tenuta Dell'Ornellaia, Bolgheri, 2003 £345.00