

Delfino

Est. 1953

M A Y F A I R

A P E R I T I V I

	Aperol Spritz	9.00		
Bellini	11.90		Margarita 12.50
Negroni	9.00		Espresso Martini 12.50

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

S T A R T E R S

Marinated Italian Olives V	5.10	Steamed Fresh Asparagus	10.90
Pitted black and green olives marinated with herbs, garlic and a little chilli.			Served with parmesan shavings and our house balsamic dressing on the side.		
Garlic and Rosemary Pizza Bread V	6.50	Beef Bresaola	11.90
			Served with roquette and slivers of parmesan, olive oil and lemon.		
Soup of the Day V	6.70	Tonno e Carasau	11.90
			Sardinian carasau flatbread topped with Rio Mare canned tuna, diced avocado, chopped tomato and cucumber.		
Bruschetta V	7.50	Rizzoli Salad	11.50
Toasted rustic bread with chopped tomatoes, garlic and basil pesto dressing.			Grilled baby gem lettuce with Rizzoli Anchovies and chunky toasted breadcrumbs.		
Arancini di Riso V	7.90	Prosciutto di Parma 'Pio Tosini'	13.90
Crispy saffron risotto balls with melted mozzarella stuffing with spicy arrabbiata sauce on the side.			With bocconcini of buffalo mozzarella and grilled artichokes.		
Insalata Tricolore V	8.90	Fried Calamari	13.90
Buffalo mozzarella, avocado and sliced tomato.			Served with mixed leaves and tartar sauce.		
Burrata con pomodorini V	9.50			
Creamy Burrata, cherry tomatoes, basil oil and aromatic salt.					

PASTA

All our pasta is freshly made

Penne al Pomodoro V 13.90 With tomato sauce and basil.	Spaghetti Integrali V 16.50 Whole-wheat pasta with sautéed broccoli florets, aubergine, sundried tomato, salted ricotta, garlic and chilli.
Arrabbiata V 13.90 With tomato sauce, basil and the addition of fresh chilli.	Tagliioni al Tonno fresco e melanzane 21.50 With fresh Tuna, aubergine and cherry tomato
Traditional Baked Beef Lasagne 15.50	Spaghetti Caccio e Pepe e crema di Tartufo 17.90 Classic Caccio e Pepe with Black Truffle cream
Spaghetti al Ragú 15.50 With the classic meat sauce.	Linguine alle Vongole 21.50 With fresh palourde clams, parsley, cherry tomato, garlic and chilli.
Tortelloni agli Asparagi V 16.90 Spinach and ricotta pasta parcels with a sauce of asparagus, pine kernels and cherry tomatoes.	Tagliolini con Aragosta e Asparagi 28.50 Tagliolini with rock lobster tail, fresh asparagus cherry tomatoes, basil and garlic.
Spaghetti alla Carbonara 16.50 With smoked pancetta, egg yolks, parmesan and black pepper (no cream).	Spaghetti ai Gamberoni e Zucchine 22.50 with king prawns, roast courgettes, cherry tomato, basil and garlic.
Penne con pollo e broccoli 16.90 With Sautéed chicken breast, broccoli, Pesto and ricotta.	

Gluten free pasta is now available with many of our sauces.

MAIN

Pollo alla Milanese 23.90 Escalope of chicken breast in a breadcrumb coating, with penne in a tomato and basil sauce.
Galletto alle Griglia con Erbette 24.90 Grilled spatchcock baby chicken with fresh herbs, Asparagus & crushed new potatoes.
Rib -Eye Steak 27.50 Served with roquette salad and French fries.
Pan Fried Sea Bass Fillets 24.50 With sautéed spinach and artichoke puree.
Grilled tuna steak 24.90 Served with a mini nicoise salad.

SIDES

Chips 5.10
New Potatoes 5.10
Broccoli Florets 5.50
Steamed Leaf Spinach 5.50
Fried Zucchini 5.50
Tomato, Red Onion and Basil Salad 5.50
Mixed Salad 5.50

DINNER SALADS

Grilled Goat 's Cheese V 14.50 Served with mixed leaf salad, pine kernels, pesto dressing, beetroot, grilled peppers and toasted breadcrumbs.	Insalata Delfino 17.90 Salad of mixed leaves, whole chicken breast, bacon, Quail's egg, avocado and herb mayonnaise dressing.
Insalata di Spinaci 15.90 Young spinach leaves, avocado, Italian premium canned tuna, buffalo mozzarella, croutons, olive oil and balsamic.	

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.

P I Z Z A

Margherita V Tomato, mozzarella, fresh basil.	12.90	Quattro Stagioni Tomato, mozzarella, artichokes, mushrooms, olives, Italian prosciutto cotto ham.	17.50
Napoletana Tomato, mozzarella, olives, anchovies, capers, garlic.	15.50	Alpina Tomato, mozzarella, goat's cheese, rucola, mushrooms, beef bresaola (air-cured fillet of beef).	17.50
Cotto & Funghi Tomato, mozzarella, Italian prosciutto cotto ham, mushrooms, oregano.	15.50	Piccante al Pecorino Tomato, mozzarella, spicy salame, olives, onion, fresh chilli, slivers of aged pecorino (ewe's milk) cheese.	17.50
Tonno & Cipolla Tomato, a little mozzarella, tuna, oregano, capers, red onions.	16.50	Caprina V Tomato, a little mozzarella, goat's cheese, sun-dried tomatoes, pesto, pine kernels.	17.50
Quattro Formaggi V Mozzarella, brie, parmesan cheese, gorgonzola, no tomato.	16.50	Tricolore A three-stripe pizza: tomato, mozzarella and spicy salame, mozzarella and ricotta, rucola and Parma ham.	17.50
American Hot Tomato, mozzarella, fresh chilli, spicy salame, mixed peppers.	16.50	Pizza Pollo Tomato, mozzarella, chicken, mixed peppers, red onion and sun-blushed tomatoes.	17.50
Fiorentina Tomato, mozzarella, fresh spinach, Italian prosciutto cotto ham, fresh farm egg.	16.50	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.	18.50
Capricciosa Tomato, mozzarella, Italian prosciutto cotto ham, mushrooms, artichokes.	16.50	Piemontese Tomato, mozzarella, beef bresaola (air-cured fillet of beef), sun-dried tomatoes, parmesan slivers.	18.50
Diavola Tomato, mozzarella, fresh sausage, spicy salame, gorgonzola.	16.50	Delfino Tomato, mozzarella, topped with Parma ham, rucola, parmesan slivers, buffalo mozzarella.	18.50
Vegetariana V Tomato, mozzarella, courgettes, peppers, grilled aubergines, spinach.	16.50		
Calzone Folded pizza parcel with tomato, mozzarella, prosciutto cotto ham, mushrooms, oregano.	16.50		
Rustica Tomato, mozzarella, pancetta, spicy salame, red onion, fresh farm egg.	16.50		
Caprese Tomato with the finest buffalo mozzarella topped with fresh cherry tomatoes and roquette.	16.50		

Vegan mozzarella now available, please specify.

A D D I T I O N A L P I Z Z A T O P P I N G S

1.95 per item: 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.

2.90: buffalo mozzarella.

3.75 per item: Parma ham, bresaola, Italian "Rio Mare" tuna.

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DESSERTS

Classic Tiramisu	6.50	Affogato al caffè	6.50
Apple and Cinammon puff pastry with vanilla ice cream	7.90	with crumbled amaretti biscuits		
Crème brulee	7.00	Nutella and strawberry Pizza	7.90
Hazlenut and Pistacchio mini doughnuts with vanilla dip	7.00	Melting Chocolate fondant with vanilla ice cream (15 mins prep time)	6.50
			Gelato misto	6.00
			Strawberry, Vanilla & Chocolate		

DRINKS

Soft Drinks	4.50	San Pellegrino Acqua Panna	50cl	4.50
Coke, Diet, Zero, San Pellegrino Aranciata or Limonata				75cl	6.00
Pago Fruit Juices	4.90	Peroni Nastro	33cl bottle	5.25
Apple, Pear or Peach			Azzuro Ichnusa		
Espresso, Cappucino, Tea	3.50	Porretti Draught Lager	Pint	6.90
				Half	3.75
Double Espresso	4.50			

DIGESTIVES

Limoncello Lemon	25cl	6.00	Vin Santo con Cantuccini	125ml	7.90
Bargnolino Wild Thorn Berries	25cl	6.00	Tuscany's famous dessert wine served with its traditional accompaniment of dry almond biscuits.		
Fragolino Wild Strawberry	25cl	6.00			
Amaretto Almond	25cl	6.00			