

# 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**

Minestrone Soup £6.50 **V**

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

Insalata Tricolore with Buffalo mozzarella, avocado and sliced tomato 8.90 **V**

Beef bresaola with roquette and slivers of Parmesan, olive oil & lemon £11.50

Tonno e Carasao: Sardinian Carasao flatbread topped with Rio Mare canned 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 with mixed leaves 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 Spaghettoni 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**

Linguine alle Vongole with fresh palourde clams, parsley & 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

Pollo alla Milanese: Escalope of Chicken breast in a breadcrumb coating, served with penne tomato and basil £23.90

Rib-eye steak served with roquette salad and French fries £26.50

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

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 canned 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

Steamed 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.

### Vegan Mozzarella now available

**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

**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, rucola, mushrooms & Beef Bresaola £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**

**Piemontese:** Tomato, mozzarella, Beef 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 Blanc**, Bellevigne, Gascony, 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

**Sassicaia**, Tenuta San Guido, Bolgheri 2012 £365.00

**Ornellaia** Tenuta Dell'Ornellaia, Bolgheri, 2003 £345.00