

# Delfino

Est. 1953

M A Y F A I R

## A P E R I T I V I

	<b>Aperol Spritz</b>	.....	<b>10.00</b>		
<b>Bellini</b>	.....	<b>11.90</b>		<b>Margarita</b>	..... <b>12.50</b>
<b>Negroni</b>	.....	<b>12.50</b>		<b>Espresso Martini</b>	..... <b>12.50</b>

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

<b>Marinated Italian Olives V</b>	.....	<b>5.50</b>	<b>Steamed Fresh Asparagus</b>	.....	<b>11.90</b>
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.		
<b>Garlic and Rosemary Pizza Bread V</b>	.....	<b>7.00</b>	<b>Beef Bresaola</b>	.....	<b>12.90</b>
			Served with roquette and slivers of parmesan, olive oil and lemon.		
<b>Soup of the Day V</b>	.....	<b>7.50</b>	<b>Tonno e Carasau</b>	.....	<b>11.90</b>
			Sardinian carasau flatbread topped with Rio Mare canned tuna, diced avocado, chopped tomato and cucumber.		
<b>Bruschetta V</b>	.....	<b>8.00</b>	<b>Polenta e Funghi</b>	.....	<b>11.50</b>
Toasted rustic bread with chopped tomatoes, garlic and basil pesto dressing.			Grilled polenta with sauteed wild mushrooms black truffle and pecorino cheese.		
<b>Arancini di Riso V</b>	.....	<b>8.90</b>	<b>Prosciutto di Parma 'Pio Tosini'</b>	.....	<b>13.90</b>
Crispy saffron risotto balls with melted mozzarella stuffing with spicy arrabbiata sauce on the side.			With bocconcini of buffalo mozzarella and grilled artichokes.		
<b>Insalata Tricolore V</b>	.....	<b>9.50</b>	<b>Fried Calamari</b>	.....	<b>14.90</b>
Buffalo mozzarella, avocado and sliced tomato.			Served with mixed leaves and tartar sauce.		
<b>Burrata con pomodorini V</b>	.....	<b>11.50</b>			
Creamy Burrata, cherry tomatoes, basil oil and aromatic salt.					

## PASTA

*All our pasta is freshly made*

<b>Penne al Pomodoro V</b> ..... 14.90 With tomato sauce and basil.	<b>Spaghetti Integrali V</b> ..... 17.50 Whole-wheat pasta with sautéed broccoli florets, aubergine, sundried tomato, salted ricotta, garlic and chilli.
<b>Arrabbiata V</b> ..... 15.50 With tomato sauce, basil and the addition of fresh chilli.	<b>Gnocchi con salsiccia e funghi</b> ..... 17.90 Gnocchi with Italian sausage, wild mushrooms, garlic and chilli
<b>Traditional Baked Beef Lasagne</b> ..... 16.50	<b>Spaghetti Caccio e Pepe e crema di Tartufo</b> ..... 18.50 Classic Caccio e Pepe with Black Truffle cream
<b>Spaghetti al Ragú</b> ..... 16.50 With the classic meat sauce.	<b>Linguine alle Vongole</b> ..... 22.50 With fresh palourde clams, parsley, cherry tomato, garlic and chilli.
<b>Tortelloni spinaci e ricotta V</b> ..... 17.50 Spinach and ricotta tortelloni with red pesto, pecorino and toasted pine nuts.	<b>Fregola ai Frutti di Mare</b> ..... 23.50 Sardinian fregola pasta with mixed seafood.
<b>Spaghetti alla Carbonara</b> ..... 17.50 With smoked pancetta, egg yolks, parmesan and black pepper (no cream).	<b>Spaghetti ai Gamberoni e Zucchine</b> ..... 23.50 with king prawns, roast courgettes, cherry tomato, basil and garlic.
<b>Penne con pollo e broccoli</b> ..... 17.90 With Sautéed chicken breast, broccoli, Pesto and ricotta.	

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

## MAIN

<b>Pollo alla Milanese</b> ..... 24.90 Escalope of chicken breast in a breadcrumb coating, with penne in a tomato and basil sauce.
<b>Galletto alle Griglia con Erbette</b> ..... 26.90 Grilled spatchcock baby chicken with fresh herbs, Asparagus & crushed new potatoes.
<b>Rib -Eye Steak</b> ..... 29.50 Served with roquette salad and French fries.
<b>Pan Fried Sea Bass Fillets</b> ..... 26.90 With sautéed warm potato and french beans salad.
<b>Filetto di Salmone con Insalata di Quinoa</b> ..... 25.90 Grilled fillet of salmon with quinoa and broccoli salad, lime & coriander.

## SIDES

<b>Chips</b> ..... 6.00
<b>New Potatoes</b> ..... 6.00
<b>Broccoli Florets</b> ..... 7.00
<b>Steamed Leaf Spinach</b> ..... 7.00
<b>Fried Zucchini</b> ..... 7.00
<b>Tomato, Red Onion and Basil Salad</b> ..... 6.00
<b>Mixed Salad</b> ..... 6.00

## SALADS

<b>Grilled Goat 's Cheese V</b> ..... 15.50 Served with mixed leaf salad, pine kernels, pesto dressing, beetroot, grilled peppers and toasted breadcrumbs.	<b>Insalata Delfino</b> ..... 17.90 Salad of mixed leaves, whole chicken breast, bacon, Quail's egg, avocado and herb mayonnaise dressing.
<b>Insalata di Spinaci</b> ..... 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

<b>Margherita V</b>	.....	<b>13.90</b>	<b>Quattro Stagioni</b>	.....	<b>18.50</b>
Tomato, mozzarella, fresh basil.			Tomato, mozzarella, artichokes, mushrooms, olives, Italian prosciutto cotto ham.		
<b>Napoletana</b>	.....	<b>16.50</b>	<b>Alpina</b>	.....	<b>18.50</b>
Tomato, mozzarella, olives, anchovies, capers, garlic.			Tomato, mozzarella, goat's cheese, rucola, mushrooms, beef bresaola (air-cured fillet of beef).		
<b>Cotto &amp; Funghi</b>	.....	<b>16.50</b>	<b>Piccante al Pecorino</b>	.....	<b>18.50</b>
Tomato, mozzarella, Italian prosciutto cotto ham, mushrooms, oregano.			Tomato, mozzarella, spicy salame, olives, onion, fresh chilli, slivers of aged pecorino (ewe's milk) cheese.		
<b>Tonno &amp; Cipolla</b>	.....	<b>17.50</b>	<b>Caprina V</b>	.....	<b>18.50</b>
Tomato, a little mozzarella, tuna, oregano, capers, red onions.			Tomato, a little mozzarella, goat's cheese, sun-dried tomatoes, pesto, pine kernels.		
<b>Quattro Formaggi V</b>	.....	<b>17.50</b>	<b>Tricolore</b>	.....	<b>18.50</b>
Mozzarella, brie, parmesan cheese, gorgonzola, no tomato.			A three-stripe pizza: tomato, mozzarella and spicy salame, mozzarella and ricotta, rucola and Parma ham.		
<b>American Hot</b>	.....	<b>17.50</b>	<b>Pizza Pollo</b>	.....	<b>18.50</b>
Tomato, mozzarella, fresh chilli, spicy salame, mixed peppers.			Tomato, mozzarella, chicken, mixed peppers, red onion and sun-blushed tomatoes.		
<b>Fiorentina</b>	.....	<b>17.50</b>	<b>Mortadella, Ricotta e Pistacchio</b>	.....	<b>18.50</b>
Tomato, mozzarella, prosciutto cotto ham, fresh spinach, Italian, fresh farm egg.			Mozzarella, Mortadella, pistacchio and ricotta (no tomato).		
<b>Capricciosa</b>	.....	<b>17.50</b>	<b>Piemontese</b>	.....	<b>18.50</b>
Tomato, mozzarella, Italian prosciutto cotto ham, mushrooms, artichokes.			Tomato, mozzarella, beef bresaola (air- cured fillet of beef), sun-dried tomatoes, parmesan slivers.		
<b>Diavola</b>	.....	<b>17.50</b>	<b>Delfino</b>	.....	<b>19.50</b>
Tomato, mozzarella, fresh sausage, spicy salame, gorgonzola.			Tomato, mozzarella, topped with Parma ham, rucola, parmesan slivers, buffalo mozzarella.		
<b>Vegetariana V</b>	.....	<b>17.50</b>	<b>Bianca al Tartufo</b>	.....	<b>24.50</b>
Tomato, mozzarella, courgettes, peppers, grilled aubergines, spinach.			For di latte Mozzarella topped with sliced black truffle and truffle paste.		
<b>Calzone</b>	.....	<b>17.50</b>			
Folded pizza parcel with tomato, mozzarella, prosciutto cotto ham, mushrooms, oregano.					
<b>Rustica</b>	.....	<b>17.50</b>			
Tomato, mozzarella, pancetta, spicy salame, red onion, fresh farm egg.					
<b>Caprese</b>	.....	<b>17.50</b>			
Tomato with the finest buffalo mozzarella topped with fresh cherry tomatoes and roquette.					

*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

<b>Classic Tiramisu</b>	.....	<b>7.00</b>	<b>Affogato al caffè</b>	.....	<b>6.50</b>
<b>Apple and Cinammon puff pastry</b> with vanilla ice cream	.....	<b>7.90</b>	with crumbled amaretti biscuits		
<b>Crème brulee</b>	.....	<b>7.00</b>	<b>Nutella and strawberry Pizza</b>	.....	<b>11.50</b>
<b>Hazlenut and Pistacchio</b> <b>mini doughnuts with vanilla dip</b>	.....	<b>7.50</b>	<b>Melting Chocolate fondant</b> with vanilla ice cream <i>(15 mins prep time)</i>	.....	<b>7.00</b>
			<b>Gelato misto</b> Strawberry, Vanilla & Chocolate	.....	<b>6.00</b>

## DRINKS

<b>Soft Drinks</b>	.....	<b>5.00</b>	<b>Peroni Nastro</b>	33cl bottle	.....	<b>5.90</b>
Coke, Diet, Zero, Sprite			<b>Azzuro Ichnusa</b>			
San Pellegrino Aranciata or Limonata			<b>Espresso, Tea</b>	.....	<b>3.50</b>	
<b>Pago Fruit Juices</b>	.....	<b>5.00</b>	<b>Cappucino</b>	.....	<b>4.50</b>	
Apple or Peach			<b>Double Espresso</b>	.....	<b>5.50</b>	
<b>San Pellegrino Acqua Panna</b>	50cl	.....				
	75cl	.....				
		<b>4.90</b>				
		<b>6.50</b>				

## DIGESTIVES

<b>Limoncello</b>	25cl	.....	<b>6.50</b>	<b>Vin Santo con Cantuccini</b>	125ml	.....	<b>7.90</b>
<b>Amaretto</b>	25cl	.....	<b>6.50</b>	Tuscany's famous dessert wine served with its traditional accompaniment of dry almond biscuits.			
<b>Amaro Averna</b>	25cl	.....	<b>6.50</b>				
<b>Montenegro</b>	25cl	.....	<b>6.50</b>				