Delfino

Est. 1953

MAYFAIR

APERITIVI

Aperol Spritz 13.00
Aperol, Prosecco, Soda

Negroni 14.00
Campari, Martini Rosso, King's Hill Gin

Espresso Martini 14.00
Absolut Vodka, Kahlua, Torelli Espresso

Mayfair Green 14.00
Portofino Gin, Limoncello, Elderflower, Cucumber Nectar, Lemonade splash

Delfino Cocktail 14.00
Absolut Vodka, Camomile Citrus, Elderflower, Soda

ALCOHOL FREE COCKTAILS

Nojito 10.00
Fresh Mint, Everleaf, Lime juice, Soda

Mount Street 8.50
Everleaf Marine, Citrus Camomile, Elderflower, Soda

Cosnopolitan 8.50
Everleaf Mountain, Cranberry, Lime juice, Miraclous

STARTERS

Marinated Italian Olives 6.50
Pitted black and green olives marinated with herbs, garlic and a little chilli.

Garlic and Rosemary Pizza Bread 8.50

Soup of the Day 8.00

Bruschetta 9.00
Toasted rustic bread with chopped tomatoes, garlic, olive oil and basil.

Arancini di Riso 12.50
Crispy saffron risotto balls with melted mozzarella stuffing with spicy arrabbiata sauce on the side.

Insalata Tricolore 12.90
Buffalo mozzarella, avocado and sliced tomato.

Burrata con pomodorini 16.00
Creamy Burrata, sauteed cherry tomatoes, basil oil and aromatic salt.

Steamed Fresh Asparagus 15.50
Served with parmesan shavings and our house balsamic dressing on the side.

Truffled Beef Bresaola 16.90
Served with roquette leaves, slivers of parmesan and truffle mayo.

Insalata di Zucchine e melograno 14.90
Courgette and pomegranate salad with honey & grain mustard dressing, served with goat cheese and crumbled pistachio nuts.

Melanzana alla Parmigiana 14.90
Aubergine parmigiana baked with tomato, mozzarella & parmesan.

Prosciutto di Parma 'Pio Tosini' 16.00
With bocconcini of buffalo mozzarella and grilled artichokes.

Fried Calamari 19.50
Served with mixed leaves and tartar sauce.

PASTA

Penne al Pomodoro 16.50
With tomato sauce and basil.

Penne all'Arrabbiata 19.00
With tomato sauce, basil
and the addition of fresh chilli.

Traditional Baked Beef Lasagne 20.00

Tagliatelle al Ragú 19.00
With the classic meat sauce.

Tortelloni spinaci e ricotta 22.50
Spinach and ricotta tortelloni with red pesto,
pecorino and toasted pine nuts.

Spaghetti alla Carbonara 21.50
With smoked pancetta, egg yolks,
parmesan and black pepper (no cream).

Paccheri con crema di Pistacchi e Burrata 21.90
Paccheri pasta with a creamy Pistachio sauce
topped with Burrata.

Gnocchi alla Norma 19.50
Cherry tomato, sauteed aubergine,
ricotta cheese and fresh basil.

Spaghetti Integrali 18.50
Whole-wheat pasta with sautéed broccoli
florets, aubergine, sundried tomato,
salted ricotta, garlic and chilli.

Spaghetti Caccio e Pepe e crema di Tartufo 24.50
Classic Caccio e Pepe
with Black Truffle cream.

Risotto ai Funghi e Tartufo 24.50
Truffled risotto with mixed forest
mushrooms and parmesan crisps.

Linguine alle Vongole 24.90
With fresh palourde clams, parsley,
cherry tomato, garlic and chilli.

Spaghetti ai Frutti di Mare 26.50
Spaghetti with mixed seafood.

Spaghetti ai Gamberoni e Zucchine 26.00
with king prawns, roast courgettes,
cherry tomato, basil and garlic.

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

MAIN

Pollo alla Milanese 28.50
Escalope of chicken breast in a breadcrumb
coating, with penne in a tomato and basil sauce.

Galletto alle Griglia con Erbette 28.50
Grilled spatchcock baby chicken with
fresh herbs, Asparagus and crushed new potatoes.

Costolette d'Agnello al rosmarino 29.50
Grilled Lamb cutlets with rosemary sauce
served with crushed new potatoes and mint vinegairette.

Rib-Eye Steak 32.50
Served with roquette salad and French fries.

Pan Fried Sea Bass Fillets 30.50
With shrimps & lemon butter served with
warm potato and French bean salad

Filetto di Salmone con Insalata di Quinoa 29.50
Grilled fillet of salmon with quinoa
and broccoli salad, lime & corriander.

SIDES

French Fries 8.50

Truffled French Fries with parmesan 11.00

New Potatoes 7.00

Fried Zucchini 7.50

Broccoli Florets 8.50

Steamed Leaf Spinach 7.50

Tomato, Red Onion and Basil Salad 7.00

Mixed Salad 7.00

SALADS

Grilled Goat 's Cheese 19.50
Served with mixed leaf salad, pine kernels,
beetroot, grilled peppers and toasted
breadcrumbs.

Insalata di Tonno Fresco 19.50
Mixed baby leaves salad with seared fresh tuna,
French beans, purple new potatoes, boiled
quails eggs, black olives and cherry tomatoes.

Insalata di Pollo e Avocado 18.50
Shredded roast corn-fed chicken,
crispy pancetta, baby gem lettuce, avocado,
buffalo mozzarella, carasao cracker
with lemon mayo dressing.

Food Allergies and Intolerances: Some of our Foods contain Allergens.
Please ask a Member of Staff for our Allergen list.

PIZZA

Margherita **17.50**
Tomato, mozzarella, fresh basil.

Napoletana **17.00**
Tomato, mozzarella, olives, anchovies, capers, garlic.

Cotto & Funghi **18.50**
Tomato, mozzarella, Italian prosciutto cotto ham, mushrooms, oregano.

Quattro Formaggi **17.50**
Mozzarella, brie, parmesan cheese, gorgonzola, no tomato.

American Hot **18.50**
Tomato, mozzarella, fresh chilli, spicy salame, mixed peppers.

Fiorentina **17.50**
Tomato, mozzarella, prosciutto cotto ham, fresh spinach, Italian, fresh farm egg.

Capricciosa **17.50**
Tomato, mozzarella, Italian prosciutto cotto ham, mushrooms, artichokes.

Diavola **19.50**
Tomato, mozzarella, fresh sausage, spicy salame, gorgonzola.

Vegetariana **18.50**
Tomato, mozzarella, courgettes, peppers, grilled aubergines, spinach.

Calzone **17.50**
Folded pizza parcel with tomato, mozzarella, prosciutto cotto ham, mushrooms, oregano.

Rustica **17.50**
Tomato, mozzarella, pancetta, spicy salame, red onion, fresh farm egg.

Caprese **17.50**
Tomato with the finest buffalo mozzarella topped with fresh cherry tomatoes and roquette.

Tonno & Cipolla **18.50**
Tomato, a little mozzarella, tuna, oregano, capers, red onions.

Quattro Stagioni **18.50**
Tomato, mozzarella, artichokes, mushrooms, olives, Italian prosciutto cotto ham.

Alpina **18.50**
Tomato, mozzarella, goat's cheese, rucola, mushrooms, beef bresaola (air-cured fillet of beef).

Piccante al Pecorino **18.50**
Tomato, mozzarella, spicy salame, olives, onion, fresh chilli, slivers of aged pecorino (ewe's milk) cheese.

Caprina **18.50**
Tomato, a little mozzarella, goat's cheese, sun-dried tomatoes, pesto, pine kernels.

Tricolore **19.50**
A three-stripe pizza: tomato, mozzarella and spicy salame, mozzarella and ricotta, rucola and Parma ham.

Pizza Pollo **18.50**
Tomato, mozzarella, chicken, mixed peppers, red onion and sun-blushed tomatoes.

Piemontese **18.50**
Tomato, mozzarella, beef bresaola (air-cured fillet of beef), sun-dried tomatoes, parmesan slivers.

Delfino **21.00**
Tomato, mozzarella, topped with Parma ham, rucola, parmesan slivers, buffalo mozzarella.

Bianca al Tartufo **33.00**
For di latte Mozzarella topped with sliced black truffle and truffle paste.

Vegan mozzarella now available, please specify.

ADDITIONAL PIZZA TOPPINGS

2.50 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, tuna.

An Optional Gratuity of 12.5% will be added.
All prices inclusive of VAT.

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MAYFAIR

DESSERTS

Classic Tiramisu **11.00**

Melting Chocolate fondant **11.00**
with Vanilla Gelato and crumbled almond cantucci biscuits.
(15 mins prep time)

Vanilla cheesecake **9.50**
with mix wild berries.

Crème brulee **9.50**

Hazlenut and Pistacchio mini doughnuts with vanilla dip **11.00**

Gelato misto **7.00**
Strawberry, Vanilla & Chocolate.

Affogato al caffe **7.00**
with crumbled amaretti biscuits.

Mixed Fresh Berries with Vanilla ice cream **11.50**
and White Chocolate Shavings

DRINKS

Soft Drinks **5.90**
Coke, Diet, Zero, Sprite
San Pellegrino Aranciata or Limonata

Pago Fruit Juices **5.90**
Apple or Peach

San Pellegrino Acqua Panna 50cl **5.00**
75cl **7.00**

Peroni Nastro Azzuro Ichnusa 33cl bottle **7.50**

Espresso, Tea **3.50**

Cappucino **4.50**

Double Espresso **5.50**

DIGESTIVES

Limoncello 25cl **6.50**

Amaretto 25cl **6.50**

Amaro Averna 25cl **6.50**

Montenegro 25cl **6.50**