

DELFINOS

ITALIAN CHOPHOUSE

ANTIPASTI

Charcuterie Board ... 22

Chef's Selection of Cured Meats and Cheeses, Cornichon, Olives and Dried Figs

Lobster Mac and Cheese ... 20

SALAD AND SOUP

Chef's Kettle Creation ... 7 /10

Caesar Salad ... 13

Shaved Parmesan Cheese and House Made Croutons

Hammock Salad ... 12

Greens, Sunflower Seeds, Goat Cheese, Dried Cranberries, Poached Pears, Champagne Vinaigrette

ENTRÉES

Spaghetti and Meatballs ... 27

Veal, Beef and Pork Meatballs Served over Spaghetti

Chicken Parmigiana ... 31

Spinach Over Linguini

❖ Shrimp Alfredo ... 37

with Peas Over Linguini

❖ VEAL MARSALA ... 36

Spinach Over Pappardelle

Lasagna ... 25

Veal, Beef and Italian Sausage with Ricotta, Basil and House Made Tomato Sauce

❖ Veal Parmigiana ... 40

Spinach, Over Linguini

❖ Grouper Piccata ... 39

Rice Pilaf with Sautéed Broccolini

Chicken Marsala ... 31

Spinach Over Pappardelle

MAINS

Petite Filet Mignon ... 33

4 oz Tenderloin, Mashed Potatoes, Red Wine Demi and Asparagus

❖ Filet Mignon ... 39

6 oz Filet Mignon with Mashed Potatoes, Asparagus and Red Wine Demi

Roasted Pork Tenderloin ... 37

Truffle Mashed Potatoes, Sautéed Brussel Sprouts and Wild Mushroom Sauce

❖ 16 oz Ribeye ... 51

Roasted Fingerling Potatoes, Grilled Asparagus and Italian Chimichurri

❖ Surf and Turf ... 50

Petite Filet and Grilled Shrimp, Mashed Potatoes, Spinach and Drawn Butter

❖ Prime New York Strip / 12 oz ... 49

Mashed Potatoes, Red Wine Demi and Asparagus

SIDES

Sautéed Mushrooms ... 8

Brussel Sprouts ... 8

Meatball ... 6

Asparagus ... 8

Sautéed Spinach ... 6

Pasta Side ... 6

**Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.*