

A N T I P A S T I

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| Calamari Fritto con Pepperoncini <i>Fried calamari, sautéed banana peppers, olive oil, garlic, and marinara sauce</i> | \$16 |
| Zuppa di Vongole <i>Clams and shallots in a garlic white wine sauce</i> | \$18 |
| Zuppa di Cozze <i>Mussels, garlic, white wine, light tomato broth, and focaccia toast</i> | \$16 |
| Bruschetta al Forno <i>Roasted baguette topped in pesto, fresh mozzarella, and sun-dried tomatoes, drizzled with a balsamic reduction</i> | \$13 |
| *Carpaccio <i>Thinly sliced filet, fennel and arugula salad, parmesan, and a truffle vinaigrette</i> | \$17 |
| Capesante di Mare <i>Seared scallops over tomato confit vinaigrette, bloomed capers, fried fennel, chive oil and scallions</i> | \$19 |
| Polpette 🍃 <i>Meatball served on whipped ricotta cheese, rosemary, and parmesan</i> | \$13 |

Z U P P A E I N S A L A T A

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| Minestrone di Verdura <i>Vegetable minestrone soup</i> | \$8 |
| Insalata Caesar 🍃 <i>Chopped romaine lettuce, brioche croutons, housemade caesar dressing, and parmesan</i> | \$12 |
| Insalata Caprese 🍃 <i>Heirloom tomatoes, fresh mozzarella, baby arugula, balsamic drizzle, and chive oil</i> | \$16 |
| Insalata Delfinos <i>Mixed green lettuce wrapped in cucumber, tomatoes, marinated olives and house-made italian dressing topped with parmesan</i> | \$12 |

P A S T A S

select items available in a lighter portion

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| Spaghetti e Polpetti 🍃 <i>Meatballs over a bed of spaghetti and tomato sauce topped with parmesan</i> | \$26/16 |
| Tortellini con Piselli e Funghi <i>Cheese tortellini in a light cream sauce, fresh peas, and mushrooms</i> | \$26/16 |
| Orecchiette aglio olio con Rapini e Salsiccia 🍃 <i>Italian sausage, chopped rapini, and orecchiette pasta sautéed in garlic, olive oil, and parmesan</i> | \$24/15 |
| Ravioli 🍃 <i>Ravioli stuffed with braised mushrooms, basil and spinach in a lemon white wine cream sauce</i> | \$30/18 |
| *Bucatini Carbonara <i>Sautéed pancetta, onions, thyme and bucatini pasta folded in egg yolk and parmesan</i> | \$26/16 |
| Risotto ai Funghi <i>Traditional risotto folded with mushrooms and parmesan</i> | \$28/17 |
| Amatriciana <i>Sautéed pancetta, onion, thyme, and red pepper flake, roma tomato, penne pasta, parmesan and fresh basil</i> | \$26/16 |

🍃 Plant-based alternative available

*Consumer Warning: Eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

ITALIAN SPECIALI

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| Delfinos Pollo Parmesan "for Two" Pizza-Style <i>Breaded chicken, topped with tomato sauce, and mozzarella, spiced honey, and arugula</i> | \$46 |
| Ossobuco alla Milanese <i>Braised veal ossobuco over saffron risotto</i> | \$56 |
| Cotoletta di Vitello alla Milanese <i>Breaded veal chop over sauteed mushrooms topped with citrus red onion dressing topped with an arugula salad</i> | \$49 |
| Braised Costata Corta <i>Beef short ribs braised in red wine and coffee sauce, herb roasted rustic potatoes</i> | \$36 |
| Pollo al Marsala <i>Slow roasted chicken over saffron risotto with mushroom marsala sauce</i> | \$32 |

C A R N E

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|---|------|
| Bistecca Fiorentina <i>24oz porterhouse steak grilled served with rapini</i> | \$69 |
| Kansas City Strip <i>20oz bone-in NY strip</i> | \$59 |
| Cotoletta di Maiale con Pepperoncini e Cipolla <i>14oz grilled pork chop topped with sweet cherry peppers and onions with a vinegar sauce</i> | \$38 |
| Filet <i>5oz grilled</i> | \$36 |
| <i>100z grilled</i> | \$62 |
| Ribeye <i>16oz grilled ribeye</i> | \$64 |
| Cotoletta di Vitello <i>12oz grilled veal chop</i> | \$45 |

Accents \$3

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| Garlic Compound Butter | Red-Wine Demi | B&B 4-Peppercorn Sauce | Mushroom Marsala |
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P E S C E

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| Zuppa di Pesce <i>Clams, lobster, shrimp, white fish, mussels, and calamari sautéed in garlic and olive oil served in a light tomato broth over linguine</i> | \$45 |
| Scampi alla Francese <i>Shrimp lightly floured, sautéed in a lemon sauce</i> | \$34 |
| Grilled Branzino <i>Skin on grilled branzino, rapini</i> | \$39 |
| Grouper Picatta <i>Baked grouper over saffron risotto with a classic picatta sauce</i> | \$50 |

S I D E S

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| Spaghetti Marinara | \$9 | Herb Roasted Rustic Potatoes | \$8 |
| Cream of Spinach | \$8 | Rapini | \$8 |
| Risotto | \$8 | Mushroom Medley | \$11 |
| Rapini e Salsiccia | \$12 | | |

D O L C E

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| Cannoli <i>Ricotta filling capped with chocolate chips and pistachios</i> | \$10 | Chocolate Cake <i>Housemade flour-less chocolate cake, strawberry coulis and coconut gelato</i> | \$12 |
| *Deconstructed Tiramisu <i>Lady fingers, mascarpone, cocoa powder, kahlua, amaretto and espresso</i> | \$13 | Affogato <i>Vanilla gelato, espresso and whipped cream</i> | \$9 |
| | Vanilla Panna Cotta <i>Raspberry sauce, chocolate, and fresh strawberry</i> | | \$12 |

Credit card payments are subject to a 3% surcharge