

## A N T I P A S T I

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

<b>Di Margo con Cavolo</b> <i>Kale and rice soup</i>	\$8
<b>Insalata Caesar</b> <i>Chopped romaine lettuce, brioche croutons, housemade Caesar dressing, and Parmesan</i>	\$12
<b>Insalata Caprese</b> 🍄 <i>Heirloom tomatoes, fresh mozzarella, baby arugula, balsamic drizzle, and chive oil</i>	\$16
<b>Insalata Delfinos</b> 🍄 <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\*\*

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

🍄 Plant-based alternative available

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

# I T A L I A N   S P E C I A L I

Delfinos Pollo Parmesan "for Two" <b>Pizza-Style</b> <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 Arrosto <i>Slow roasted chicken, rapini and a chicken rosemary jus served over herb roasted rustic potatoes</i>	\$32

## C A R N E

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>10oz grilled</i>	\$62
Ribeye <i>16oz grilled ribeye</i>	\$64
Cotoletta di Vitello <i>12oz grilled veal chop</i>	\$45
Accents \$3	
Garlic Compound Butter	Red-Wine Demi      B&B 4-peppercorn sauce

## P E S C E

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, and rapini</i>	\$39
Grouper Picatta <i>baked grouper over saffron risotto with a classic picatta sauce</i>	\$50

## S I D E S

Spaghetti Marinara	\$7	Herb roasted rustic potatoes	\$7
Cream of Spinach	\$7	Rapini	\$8
Risotto	\$7	Mushroom Medley	\$9

## D O L C E

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, marscarpone, cocoa powder, Kahlua, Amaretto and espresso</i>	\$13	Affogato <i>Vanilla gelato, espresso and whipped cream</i>	\$9

*Credit card payments are subject to a 2.5% surcharge*