

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> | \$14 |
| Zuppa di Vongole <i>Clams and shallots in a garlic white wine sauce</i> | \$18 |
| Bruschetta al forno <i>Roasted baguette topped in pesto, fresh mozzarella, and sun-dried tomatoes, drizzled with a balsamic reduction</i> | \$12 |
| *Carpaccio <i>Thinly sliced filet, fennel and arugula salad, Parmesan, and a truffle vinaigrette</i> | \$16 |
| Rapini con Salsiccia 🌱 <i>Italian sausage sautéed, broccoli rabe, olive oil, and garlic</i> | \$10 |
| Zuppa di Cozze <i>Mussels, garlic, white wine, light tomato broth, and focaccia toast</i> | \$16 |
| Polpette 🌱 <i>Meatball served on whipped ricotta cheese, rosemary, and Parmesan</i> | \$11 |

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

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| Stracciatella Soup <i>Vegetable soup, egg, veal meatball, and Parmesan</i> | \$7 |
| Insalata Caesar <i>Chopped romaine lettuce, brioche croutons, housemade Caesar dressing, and Parmesan</i> | \$11 |
| Insalata Caprese 🌱 <i>Heirloom tomatoes, fresh mozzarella, baby arugula, balsamic drizzle, and chive oil</i> | \$14 |
| Insalata Delfinos 🌱 <i>Mixed green lettuce wrapped in cucumber, tomatoes, and housemade Italian dressing</i> | \$11 |

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> | \$24/15 |
| Tortellini con Piselli e Funghi <i>Cheese tortellini in a light cream sauce, fresh peas, and mushrooms</i> | \$24/15 |
| 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> | \$38 |
| Orecchiette aglio olio con Rapini e Salsiccia 🌱 <i>Italian sausage, chopped rapini, and orecchiette pasta sautéed in garlic, olive oil, and Parmesan</i> | \$21/13 |
| Pappardelle con Vitello Ragu <i>Braised veal, fresh pappardelle pasta in a light tomato veal au jus</i> | \$25/16 |
| *Bucatini Carbonara <i>Sautéed pancetta, garlic, shallots, and thyme, bucatini pasta folded in an egg and Parmesan sauce</i> | \$24/15 |
| Risotto con Porcini <i>Traditional risotto folded, fresh porcini 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.

ITALIAN SPECIALI

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| Delfinos Pollo Parmesan "for Two" Pizza-Style  | \$44 |
| <i>Breaded chicken, topped with tomato sauce, and mozzarella, spiced honey, and arugula</i> | |
| Ossobuco alla Milanese | \$36 |
| <i>Braised veal ossobuco over saffron risotto</i> | |
| Cotoletta di Maiale alla Milanese | \$32 |
| <i>Breaded pork chop, citrus red onion dressing topped with an arugula and shoestring potato salad</i> | |
| Braised Costata Corta | \$29 |
| <i>Beef short ribs braised in red wine and coffee sauce, herb roasted rustic potatoes</i> | |
| Pollo Arrosto | \$28 |
| <i>Slow roasted chicken, rapini, and a chicken rosemary jus</i> | |

CARNE

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| Bistecca Fiorentina | \$62 |
| <i>24oz porterhouse steak grilled</i> | |
| Kansas City Strip | \$51 |
| <i>20oz bone-in NY strip</i> | |
| Cotoletta di Maiale con Peperoncini e Cipolla | \$34 |
| <i>14oz grilled pork chop topped with sweet cherry peppers and onions with a vinegar sauce</i> | |
| Filet | \$29 |
| <i>4oz grilled</i> | |
| <i>8oz grilled</i> | \$49 |
| Ribeye | \$58 |
| <i>16oz grilled ribeye</i> | |
| Cotoletta di Vitello | \$42 |
| <i>12oz grilled veal chop</i> | |

Accents \$2

Garlic Compound Butter Red-Wine Demi B&B 4-peppercorn sauce

PESCE

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| Scampi alla Francese | \$30 |
| <i>Shrimp lightly floured, sautéed in a lemon sauce</i> | |
| Grilled Branzino | \$34 |
| <i>Skin on grilled Branzino, and rapini</i> | |
| Yellowtail Oreganata | \$34 |
| <i>Oven-baked Yellowtail, Parmesan garlic breadcrumbs</i> | |
| Cioppino con Griglia Pane | \$44 |
| <i>Mussels, lobster, clams, white fish and shrimp in a light tomato garlic broth</i> | |

SIDES

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| Spaghetti Marinara | \$6 | Herb roasted rustic potatoes | \$6 |
| Cream of Spinach | \$6 | Rapini | \$6 |
| Risotto | \$6 | | |

DOLCE

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| Cannoli | \$10 | Chocolate Cake | \$10 |
| <i>Ricotta, chocolate chips, and pistachio</i> | | <i>Housemade Flour-less chocolate cake, melted fudge center, coconut gelato</i> | |
| *Deconstructed Tiramisu | \$13 | Tartufo | \$10 |
| <i>Lady fingers, mascarpone, cocoa powder, Kahlua, Amaretto and espresso</i> | | <i>Chocolate, vanilla gelato, cherry center, covered in a hard fudge shell</i> | |
| Affogato | \$9 | | |
| <i>Vanilla gelato, espresso</i> | | | |