

A N T I P A S T I

◇	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

	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

	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

◇ These items CANNOT be made Gluten Free

🍄 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

◇	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

CARNE

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

Garlic Compound Butter	Red-Wine Demi	B&B 4-Peppercorn Sauce	Mushroom Marsala
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PESCE

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

SIDES

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

DOLCE

◇ 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 2.5% surcharge