

## A N T I P A S T I

<p><b>Calamari Fritto con Pepperoncini</b> <i>Fried calamari, sautéed banana peppers, olive oil, garlic, and marinara sauce</i></p>	16
<p><b>Zuppa di Vongole</b> <i>Clams and shallots in a garlic white wine sauce</i></p>	18
<p><b>Zuppa di Cozze</b> <i>Mussels, garlic, white wine, light tomato broth, and focaccia toast</i></p>	16
<p><b>Bruschetta al Forno</b> <i>Roasted baguette topped in pesto, fresh mozzarella, and sun-dried tomatoes, drizzled with a balsamic reduction</i></p>	13
<p><b>*Carpaccio</b> <i>Thinly sliced filet, fennel and arugula salad, parmesan, and a truffle vinaigrette</i></p>	17
<p><b>Capesante alla Veneziana</b> <i>Lightly crusted scallops, garlic, parsley, EVOO and charred lemon</i></p>	19
<p><b>Polpette</b> <i>Meatball served on whipped ricotta cheese, rosemary, and parmesan</i></p>	13

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

<p><b>Cipollata Soup</b> <i>Tuscan onion soup, sausage, onion, pancetta and mirepoix</i></p>	8
<p><b>Insalata Caesar</b> 🌱 <i>Chopped romaine lettuce, brioche croutons, housemade caesar dressing, and parmesan</i></p>	12
<p><b>Insalata Caprese</b> 🌱 <i>Heirloom tomatoes, fresh mozzarella, baby arugula, balsamic drizzle, and chive oil</i></p>	16
<p><b>Insalata Delfinos</b> <i>Mixed green lettuce wrapped in cucumber, tomatoes, marinated olives and house-made Italian dressing topped with parmesan</i></p>	12

## P A S T A S

\*\*available in a full or half portion\*\*

<p><b>Penne alla Zozzona</b> <i>Penne pasta, sautéed pancetta, onions, thyme, sausage, tomato ragù, egg and parmesan sauce</i></p>	34/18
<p><b>Spaghetti e Polpetti</b> 🌱 <i>Meatballs over a bed of spaghetti and tomato sauce topped with parmesan</i></p>	26/16
<p><b>Ravioli Ricotta Limone con Piselli e Funghi</b> <i>Ricotta filled ravioli in a light cream sauce with peas and mushrooms</i></p>	30/18
<p><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></p>	27/16
<p><b>Quadrefiore con Ragù di Salsiccia e Finocchietto</b> <i>Square pasta in slow cooked sausage ragù fresh basil and parmesan</i></p>	29/16
<p><b>Pappardelle de Vitello</b> <i>Braised veal in a tomato demi sauce with fresh pappardelle and citrus zest</i></p>	35/19
<p><b>Risotto ai Funghi</b> <i>Traditional risotto folded with mushrooms and parmesan</i></p>	28/17
<p><b>Casarecce con Pesto e Zucchini</b> <i>Casarecce pasta, buttered pesto, sliced baby zucchini and cherry tomatoes</i></p>	30/17

🌱 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

<b>Delfinos Pollo Parmesan "for Two" <span style="color: #D4AF37;">Pizza-Style</span></b> <i>Breaded chicken, topped with tomato sauce, and mozzarella, spiced honey, and arugula</i>	46
<b>Ossobuco alla Milanese</b> <i>Braised veal ossobuco over saffron risotto</i>	58
<b>Cotoletta di Vitello alla Milanese</b> <i>Breaded veal chop over sautéed mushrooms topped with arugula, red onion, baby heirloom tomato, vinaigrette, fresh squeezed lemon and balsamic glaze</i>	54
<b>Braised Costata Corta</b> <i>Beef short ribs braised in red wine and coffee sauce over parmesan herb polenta</i>	38
<b>Pollo al Marsala</b> <i>Slow roasted chicken over saffron risotto with mushroom marsala sauce</i>	34

### C A R N E

<b>Bistecca Fiorentina</b> <i>24 oz porterhouse steak grilled served with herb roasted potatoes</i>	75
<b>Kansas City Strip</b> <i>20 oz bone-in NY strip</i>	62
<b>Cotoletta di Maiale con Pepperoncini e Cipolla</b> <i>14 oz grilled pork chop topped with sweet cherry peppers and onions with a vinegar sauce</i>	40
<b>Filet</b> <i>6 oz grilled</i>	38
<i>12 oz grilled</i>	72
<b>Ribeye</b> <i>16 oz grilled ribeye</i>	64
<b>Cotoletta di Vitello</b> <i>14 oz grilled veal chop</i>	49

Accents \$3 each

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

<b>Zuppa di Pesce</b> <i>Clams, lobster, shrimp, white fish, mussels, and calamari sautéed in garlic and olive oil served in a light tomato broth over linguine</i>	50
<b>Pesce il Cobia alla Bagnara</b> <i>Steamed Cobia with lemon, orange, capers zucchini and EVOO</i>	42
<b>Pesce Spada alla Griglia</b> <i>Grilled swordfish with Sicilian style putanesca sauce over sautéed spinach</i>	45
<b>Shrimp Piccata</b> <i>Shrimp sautéed in EVOO over herb polenta with a classic piccata sauce</i>	35

### S I D E S

Spaghetti Marinara	9	Herb Roasted Rustic Potatoes	9
Creamed Spinach	9	Parmesan Herb Polenta	8
Risotto	8	Mushroom Medley	12
Rapini con Salsiccia	12	Sautéed Spinach	7
Sautéed Shrimp (3)	11	Seared Scallop	11

### D O L C E

<b>Cannoli</b> <i>Ricotta filling capped with chocolate chips and pistachios</i>	10	<b>Chocolate Cake</b> <i>Housemade flour-less chocolate cake, strawberry coulis and coconut gelato</i>	12
<b>*Deconstructed Tiramisu</b> <i>Lady fingers, mascarpone, cocoa powder, kahlua, amaretto and espresso</i>	13	<b>Affogato</b> <i>Vanilla gelato, espresso and whipped cream</i>	9
<b>Vanilla Panna Cotta</b> <i>Raspberry sauce, chocolate, and fresh strawberry</i>	12	<b>Cheesecake alla Ricotta</b> <i>Ricotta cheesecake with blackberry compote and whipped cream</i>	11

Credit card payments are subject to a 3% surcharge