

A N T I P A S T I

<p>Calamari Fritto con Pepperoncini <i>Fried calamari, sautéed banana peppers, olive oil, garlic, and marinara sauce</i></p>	16
<p>Zuppa di Vongole <i>Clams and shallots in a garlic white wine sauce</i></p>	18
<p>Zuppa di Cozze <i>Mussels, garlic, white wine, light tomato broth, and focaccia toast</i></p>	16
<p>Bruschetta al Forno <i>Roasted baguette topped in pesto, fresh mozzarella, and sun-dried tomatoes, drizzled with a balsamic reduction</i></p>	13
<p>*Carpaccio <i>Thinly sliced filet, fennel and arugula salad, parmesan, and a truffle vinaigrette</i></p>	17
<p>Capesante alla Veneziana <i>Lightly crusted scallops, garlic, parsley, EVOO and charred lemon</i></p>	19
<p>Polpette <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>Cipollata Soup <i>Tuscan onion soup, sausage, onion, pancetta and mirepoix</i></p>	8
<p>Insalata Caesar <i>Chopped romaine lettuce, brioche croutons, housemade caesar dressing, and parmesan</i></p>	12
<p>Insalata Caprese <i>Heirloom tomatoes, fresh mozzarella, baby arugula, balsamic drizzle, and chive oil</i></p>	16
<p>Insalata Delfinos <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>Penne alla Zozzona <i>Penne pasta, sautéed pancetta, onions, thyme, sausage, tomato ragù and parmesan sauce</i></p>	34/18
<p>Spaghetti e Polpetti <i>Meatballs over a bed of spaghetti and tomato sauce topped with parmesan</i></p>	26/16
<p>Ravioli Ricotta Limone con Piselli e Funghi <i>Ricotta filled ravioli in a light cream sauce with peas and mushrooms</i></p>	30/18
<p>Orecchiette aglio olio con Rapini e Salsiccia <i>Italian sausage, chopped rapini, and orecchiette pasta sautéed in garlic, olive oil, and parmesan</i></p>	27/16
<p>Quadrefiore con Ragù di Salsiccia e Finocchietto <i>Square pasta in slow cooked sausage ragù fresh basil and parmesan</i></p>	29/16
<p>Pappardelle de Vitello <i>Braised veal in a tomato demi sauce with fresh pappardelle and citrus zest</i></p>	35/19
<p>Risotto ai Funghi <i>Traditional risotto folded with mushrooms and parmesan</i></p>	28/17
<p>Casarecce con Pesto e Zucchini <i>Casarecce pasta, buttered pesto, lightly crisped 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

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>	\$58
Cotoletta di Vitello alla Milanese <i>Breaded veal chop over sautéed mushrooms topped with arugula, red onion, baby heirloom tomato, vinaigrette, fresh squeezed lemon and balsamic glaze</i>	\$54
Braised Costata Corta <i>Beef short ribs braised in red wine and coffee sauce over Parmesan herb polenta</i>	\$38
Pollo al Marsala <i>Slow roasted chicken over saffron risotto with mushroom marsala sauce</i>	\$34

CARNE

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

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>	\$50
Pesce il Cobia alla Bagnara <i>Steamed cobia with lemon, orange, capers zucchini and EVOO</i>	\$42
Pesce Spada alla Griglia <i>Grilled swordfish with Sicilian style putanesca sauce over sautéed spinach</i>	\$45
Shrimp Picatta <i>Shrimp sautéed in EVOO over herb polenta with a classic picatta sauce</i>	\$35

SIDES

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

Credit card payments are subject to a 3% surcharge