



DINNER MENU

Southern Italian Cuisine

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1107 San Carlos Ave San Carlos CA 650.486.1539

ANTIPASTI

CAPRESE

Roma tomatoes, mozzarella, arugula, EVO balsamic reduction 19

INSALATA MISTA

spring mixed salad, carrots, onion, ricotta salata, cherry tomatoes, EVO balsamic vinegar 16

INSALATA DELIZIE

wild arugula salad, feta cheese, almonds, cranberries in light raspberry 17

CAVOLFIORI

baked cauliflower, cream, parmiggiano, bread crumb 20

BURRATA E PROSCIUTTO

imported burrata, prosciutto di parma, arugula, cherry tomatoes, EVO, balsamic reduction 21

ZUPPA

split pea & potatoes bisque vegetable broth 12

POLPO E FAGIOLI

Wild spanish Octopus grilled, cannellini beans, celery, potatoes, lemon, garlic EVOO 23

CALAMARI FRITTI

tube & tentacles fried monterey squid, carrots served with chef's signature balsamic reduction dipping sauce 24

POLPETTINE AI CARCIOFI

artichoke beignet & ricotta filling lightly fried in red marinara sauce 19

CARPACCIO DI SALMONE

smoked salmon carpaccio, capers, arugula EVOO, balsamic reduction 23

PRIMI

SPAGHETTI ALLA CARBONARA

Imported pork guanciale, egg yolk, parmiggiano, pecorino romano, black pepper 28

PAPPARDELLE AL CINGHIALE

egg house made pasta, ground "slow cook" wild boar ragù, pinot grigio, citrus 31

GNOCCHI DI MARE

potato gnocchi, clams, shrimp, calamari, smoked gouda cheese, cherry tomatoes, arugula in white wine sauce EVO 37

SPAGHETTI IMPERIALI

shrimp, zucchini, cherry tomatoes, white wine, cream sauce 29

RIGATONI DELLA NONNA

fresh ricotta, champignon mushroom, calabrian chili peppers, marinara sauce 27

PAPPARDELLE ALLA BOLOGNESE

house made egg pasta, angus beef ragù, cabernet sauvignon, marinara sauce 28

RISOTTO ALLA PESCATORE

Carnaroli italian rice, clams, shrimp, calamari, octopus in light marinara sauce & white wine 37

TORTELLONI CON ASPARAGI

house made pasta filled with ricotta & asparagus served in tomato cream sauce & chopped fresh asparagus 30

SPAGHETTI ALLE VONGOLE

manilla clams, cherry tomatoes, garlic, white wine, EVO 29

RAVIOLI DI MANZO

angus beef filling house made ravioli in tomato cream sauce & champignon mushroom 30

FETTUCCINE AI PORCINI

Imported Wild porcini mushroom, dry porcini mushroom, vegetable stock light cream 33

PAPPARDELLE AL SALMONE

fresh salmon sauce & smoked salmon ragu, tomato cream sauce, rum 32

SECONDI

BRANZINO

Wild Mediterranean Sea Bass fillet served over squid ink risotto & grilled asparagus 32

POLLO AI FUNGHI

Organic chicken breast, mushroom sauce, medley potatoes & roasted broccoli 32

TAGLIATA DI MANZO

14 oz. prime Rib Eye USDA, house chimichurri, topped with arugula, shaved parmiggiano, balsamic reduction & roasted potatoes 72
add white truffle oil \$5

BACCALA' ALLA CALABRESE

Wild Cod stew in fresh marinara sauce, black olives, potatoes, chili peppers 34

SIDES

RISOTTO ASPARAGI SIDE	14
ASPARAGI	11
BROCCOLI	10
PATATE	9
HOUSE MADE FOCACCIA	5

Gluten free Pasta
available \$2

20% gratuity included
for party of 6 or more

Wine List

VINO ROSSO

MAGLIOCCO Savuto Red Blend (CALABRIA)	15 - 58
BARBERA DI ASTI Pico Maccari Lavignone... (PIEMONTE)	14 - 54
GRAVELLO BLEND Librandi....(CALABRIA)	76
CABERNET SAUVIGNON Ancient Peak... (PASO ROBLES)	15 - 58
PRIMITIVO DI MANDURIA Botromagno... (PUGLIA)	16 - 62
PINOT NOIR Olema.... (SONOMA)	16 - 62
NERO D'AVOLA DOC Prodigio.... (SICILIA)	14 - 56
CHIANTI CLASSICO RISERVA Castellare DOCG.... (TOSCANA)	79
SANGIOVESE BLEND Raina....(UMBRIA)	14 - 56
BARBARESCO '18 DOCG 100%Nebbiolo Garibaldi... (PIEMONTE)	79
SUPERTUSCAN Babone... (TOSCANA)	15 - 58
SYRAH La Fond... (SANTA BARBARA)	65
CABERNET FRANC '13 Blend Arcanum... (TOSCANA)	155
CIFRA '19 Due Mani "96 pts" 100% CAB FRANC... (TOSCANA)	120
AMARONE DELLA VALPOLICELLA DOCG'16 Bertani.. (VENETO)	120
CABERNET SAUVIGNON '14 Reserve Corley (NAPA VALLEY)	195
SAGRANTINO DI MONTEFALCO '10 Le Cimate DOCG (UMBRIA)	92
BAROLO '17 Boschetti (PIEMONTE)	154
BRUNELLO DI MONTALCINO '15 Fornacina (TOSCANA)	168
ORNELLAIA '14 DOC SUPERIORE Bolgheri Top 10 world wine (TOSCANA)	390

VINO BIANCO

PINOT GRIGIO DOC La Boatina (FRIULI VENEZIA GIULIA)	12 - 48
VERMENTINO DOC Argiolas (SARDEGNA)	13 - 52
FALANGHINA Masseria Frattasi (CAMPANIA)	15 - 58
ROSATO DI SAVUTO Gida Antichevigne (CALABRIA)	13 - 52
CHARDONNAY Annabella (Napa Valley)	14 - 56
SAUVIGNON BLANC Ancient Peak (PASO ROBLES)	13 - 52
CHARDONNAY Sonoma Cutrer (SONOMA)	62

BOLLICINE

PROSECCO VALDOBBIANE Riva dei Frati (VENETO)	13 - 52
PROSECCO ROSÈ DRY Zardetto (VENETO)	50
CHAMPAGNE FRANCIACORTA Camass extra brut	70
MOSCATO DI ASTI Canelli (PIEMONTE)	12 - 48

BIRRA

PERONI - IPA MASTRI BIRRAI
STELLA - BLU MOON 10

BEVERAGES

COKE - DIET COKE - SPRITE 3.75
LIMONATA - ARANCIATA 4.25
ICED TEA 3.25 APPLE JUICE 3.50
PELLEGRINO SPARKLING WATER 7

CORKAGE FEE \$30 per 750MI BTL