



# DINNER MENU

## Southern Italian Cuisine

follow us :  
[@delizie\\_italian\\_food](https://www.instagram.com/delizie_italian_food)  
[www.deliziesc.com](http://www.deliziesc.com)

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, parmigiano, 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 EVO 23

#### CALAMARI FRITTI

tube & tentacles fried monterey squid, carrots served with chef's signature balsamic reduction dipping sauce 25

#### POLPETTINE AI CARCIOFI

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

#### FIORI DI ZUCCA

fresh zucchini flowers filled with mozzarella and parmigiano reggiano, flour battered and lightly fried, served with marinara sauce 20

### PRIMI

#### SPAGHETTI ALLA CARBONARA

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

#### PAPPARDELLE AL CINGHIALE

egg house made pasta, grounded "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

#### FETTUCINE 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

Camaroli 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

#### FETTUCINE AI PORCINI

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

#### ZITI ALLA CALABRESE

Fresh Calabrese sausage ragù, fennel, ricotta salata, chili peppers, house marinara sauce 29

### 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 parmigiano, 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