



La Delizia
1986

Sharing Menu

£35 per person

We kindly ask that the entire party selects two dishes per course, which will be served as a family-style for the entire table.

Cicchetti on arrival- *available with a supplement of £4pp*

Nocellara Olives

Bruschetta Parma Ham & Mozzarella

Mini Ragù & Parmesan Arancini

Antipasti :

(Served with Focaccia pizza)

Burratina e Zucca

Burrata cheese on roasted butternut squash, red chicory & pumpkin seeds.

Bresaola e Carciofi

Cured beef with grilled artichokes, aged Parmesan shavings, drizzled with olive oil & lemon dressing.

Bufala nel Bosco

Bufala mozzarella on wild mushroom purée, crispy pancetta & sautéed mushrooms.

Insalata di Pera

Grilled pear salad with goat's cheese, taralli crumbs & balsamic glaze.

Pasta & Pizza

(Any pizzas chosen from the Classiche or Golose selections will be included in your dish selection)

Penne Zozzona

Penne with pancetta, pumpkin purée and Pecorino Romano cheese.

Spaghetti della Costiera

Spaghetti with anchovies, Taggiasca olives, capers, garlic & lemon zest, topped with taralli crumbs.

Rigatoni al Cervo

Tube pasta with slow-cooked venison ragù, red wine & tomato.

Risotto ai Funghi

Arborio rice with seasonal wild mushrooms & Parmesan.

Dolce :

Traditionnal Tiramisu

Savoiardi biscuits soaked in coffee and Amaretto, mascarpone cream, dusted with cacao powder.

Panna cotta al Frutti di Bosco

Homemade vanilla panna cotta made with fresh cream and milk, topped with mixed berry coulis

Torta Caprese

Chocolate and almond cake, served with whipped macarpone cream.

As we use seasonal ingredients, menus are subject to change. We are also flexible on dish requests.

Upon confirmation of your booking, we will provide the final menu.



La Delizia
1986

Sharing Menu

£42 per person

We kindly ask that the entire party selects two or three dishes per course, which will be served as a family-style for the entire table.

Cicchetti on arrival - *available with a supplement of £4pp*

Nocellara Olives

Bruschetta Parma Ham & Mozzarella

Mini Ragù & Parmesan Arancini

Starters Choose

Burratina e Zucca

Burrata cheese on roasted butternut squash, red chicory & pumpkin seeds.

Penne Zozzona

Penne with pancetta, pumpkin purée and Pecorino Romano cheese.

Bufala nel Bosco

Bufala mozzarella on wild mushroom purée, crispy pancetta & sautéed mushrooms.

Insalata di Pera

Grilled pear salad with goat's cheese, taralli crumbs & balsamic glaze.

Risotto ai Funghi

Arborio rice with seasonal wild mushrooms & Parmesan.

Main Course

Brasato di Guancia di Manzo

Braised ox cheeks served with roasted celeriac.

Branzino Autunno

Pan roasted seabass fillets served with mixed autumn vegetables.

Porchetta Uagliona

Slow-cooked crispy pork belly served with braised cabbage.

Merluzzo e Lenticchie

Pan roasted cod fish fillet served with lentils and smoked pancetta.

Dolce

Traditionnal Tiramisu

Savoiardi biscuits soaked in coffee and Amaretto, mascarpone cream, dusted with cacao powder.

Panna cotta al Frutti di Bosco

Homemade vanilla panna cotta made with fresh cream and milk, topped with mixed berry coulis.

Torta Caprese

Chocolate and almond cake, served with whipped macarpone cream.

As we use seasonal ingredients, menus are subject to change. We are also flexible on dish requests.

Upon confirmation of your booking, we will provide the final menu.



La Delizia 1986

Reduced Menu “á La carte” £40 per person

To help us curate a menu best suited for you and your guests, we kindly ask that you select 2–3 pasta dishes in advance. Fish & Meat of the Day and Classic pizzas are also included. Guests will make their choices from your selection on the day of the reservation. Golose and Deliziose pizzas are available with a small supplemental fee.

Cicchetti on arrival- *available with a supplement of £4pp*

Nocellara Olives

Bruschetta Parma Ham & Mozzarella

Mini Ragú & Parmesan Arancini

Antipasti To Share

(Served with Focaccia pizza)

Burratina e Zucca

Burrata cheese on roasted butternut squash, red chicory & pumpkin seeds.

Bresaola e Carciofi

Cured beef with grilled artichokes, aged Parmesan shavings, drizzled with olive oil & lemon dressing.

Insalata di Pera

Grilled pear salad with goat's cheese, taralli crumbs & balsamic glaze.

Pasta & Riso

Penne Zozzona

Penne with pancetta, pumpkin purée and Pecorino Romano cheese.

Spaghetti della Costiera

Spaghetti with anchovies, Taggiasca olives, capers, garlic & lemon zest, topped with taralli crumbs.

Rigatoni al Cervo

Tube pasta with slow-cooked venison ragù, red wine & tomato.

Risotto ai Funghi

Arborio rice with seasonal wild mushrooms & Parmesan.

Mezze Maniche alla Salsissia Finocchiona

Short tube pasta with slow cooked sausage and fennel seed spicy ragù.

Pappardelle al Ragú

Flat long egg pasta with traditional Italian ragù

Dolce To Share

Traditionnal Tiramisu

Savoiardi biscuits soaked in coffee and Amaretto, mascarpone cream, dusted with cacao powder.

Torta Caprese

Chocolate and almond cake, served with whipped macarpone cream.

As we use seasonal ingredients, menus are subject to change. We are also flexible on dish requests.

Upon confirmation of your booking, we will provide the final menu.