



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 Ragú & Parmesan Arancini

Antipasti :

(Served with Focaccia pizza)

Vitello Tonnato

Thinly sliced veal, a delicate tuna & caper mayonnaise, caper berries, fresh rocket.

Burratina Primavera

Burrata, peas, asparagus & mint, dressed in olive oil.

Sarde Grigliate

Grilled sardines, served with a fresh cucumber, cherry tomato, olive & spring onion salad.

Antipasto Misto

A selection of Italian cured meats, olives and Parmesan, perfect for sharing.

Pasta & Pizza

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

Casarecce alle Sarde

Sicilian-style casarecce pasta with sardines, cherry tomatoes, raisins pine nuts and lemon pangrattato.

Pappardelle al Ragú

Slow-cooked beef ragú with aromatics in red wine & tomato sauce.

Tagliolini al Limone

Fine tagliolini in a lemon and butter sauce, finished with trout roe, and fresh chives.

Risotto Primavera

Spring risotto with peas, asparagus, spinach purée and aged Parmesan.

Linguine alle Zucchine

Linguine with silky courgette purée, fresh ricotta and crispy fried courgettes.

Dolce :

Traditionnal Tiramisu

Savoardi 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 Ragú & Parmesan Arancini

Starters Choose

Pappardelle al Ragú

Slow-cooked beef ragù with aromatics in red wine & tomato sauce.

Burratina Primavera

Burrata, peas, asparagus & mint, dressed in olive oil.

Casarecce alle Sarde

Sicilian-style casarecce pasta with sardines, cherry tomatoes, raisins pine nuts and lemon pangrattato.

Antipasto Misto

A selection of Italian cured meats, olives and Parmesan, perfect for sharing.

Vitello Tonnato

Thinly sliced veal, a delicate tuna & caper mayonnaise, caper berries, fresh rocket.

Main Course

Brasato di Guancia di Manzo

Braised ox cheeks served with roasted celeriac.

Orata Primavera

Pan roasted seabream fillets served with mixed spring 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

Savoardi 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

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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 Classiche 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)

Vitello Tonnato

Thinly sliced veal, a delicate tuna & caper mayonnaise, caper berries, fresh rocket.

Burratina Primavera

Burrata, peas, asparagus & mint, dressed in olive oil.

Sarde Grigliate

Grilled sardines, served with a fresh cucumber, cherry tomato, olive & spring onion salad.

Antipasto Misto

A selection of Italian cured meats, olives and Parmesan, perfect for sharing.

Pasta & Riso

Casarecce alle Sarde

Sicilian-style casarecce pasta with sardines, cherry tomatoes, raisins pine nuts and lemon pangrattato.

Pappardelle al Ragú

Slow-cooked beef ragú with aromatics in red wine & tomato sauce.

Tagliolini al Limone

Fine tagliolini in a lemon and butter sauce, finished with trout roe, and fresh chives.

Risotto Primavera

Spring risotto with peas, asparagus, spinach purée and aged Parmesan.

Linguine alle Zucchine

Linguine with silky courgette purée, fresh ricotta and crispy fried courgettes.

Dolce :

Dolce To Share

Traditionnal Tiramisu

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

Torta Caprese

Chocolate and almond cake, served with whipped macarpone cream.

Panna cotta al Frutti di Bosco

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

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.