



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)

Zuppa di Zucca al Pecorino e Salvia

Pumpkin soup with Pecorino Romano, sage oil and croutons.

Caprino Caldo e Barbabietola

Pan-fried goat's cheese with cooked beetroot and finely shaved candied beetroot.

Burratina e Broccoli

Burrata cheese with tenderstem broccoli and sun-dried tomatoes.

Bufala, Coppa e Carciofi

Bufala mozzarella with coppa, and grilled artichokes.

Pasta & Pizza

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

Rigatoni Sardi

Tube pasta with slow-cooked Italian sausage, fennel seeds, chilli and garlic, in a tomato sauce.

Gnocchi al Vitello

Potato gnocchi with a slow-cooked veal ragù, onion and white wine.

Fusilli ai Funghi

Twisted shaped pasta with king oyster mushrooms, guanciale and Parmesan cheese.

Penne Broccolaro

Tube pasta with garlic, chilli, broccoli purée, anchovies and tenderstem broccoli.

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

Rigatoni Sardi

Tube pasta with slow-cooked Italian sausage, fennel seeds, chilli and garlic, in a tomato sauce.

Caprino Caldo e Barbabietola

Pan-fried goat's cheese with cooked beetroot and finely shaved candied beetroot.

Penne Broccolaro

Tube pasta with garlic, chilli, broccoli purée, anchovies and tenderstem broccoli.

Bufala, Coppa e Carciofi

Bufala mozzarella with coppa, and grilled artichokes.

Gamberoni e Fregola

Pan fried Argentinian King Prawns in chilli and garlic, served on fregola and fennel salad, and Saffron sauce.

Main Course

Brasato di Guancia di Manzo

Braised ox cheeks served with roasted celeriac.

Orata Ivernale

Pan roasted seabream fillets served with mixed winter 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 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 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)

Zuppa di Zucca al Pecorino e Salvia

Pumpkin soup with Pecorino Romano, sage oil and croutons.

Caprino Caldo e Barbabietola

Pan-fried goat's cheese with cooked beetroot and finely shaved candied beetroot.

Burratina e Broccoli

Burrata cheese with tenderstem broccoli and sun-dried tomatoes.

Bufala, Coppa e Carciofi

Bufala mozzarella with coppa, and grilled artichokes.

Pasta & Riso

Rigatoni Sardi

Tube pasta with slow-cooked Italian sausage, fennel seeds, chilli and garlic, in a tomato sauce.

Gnocchi al Vitello

Potato gnocchi with a slow-cooked veal ragù, onion and white wine.

Fusilli ai Funghi

Twisted shaped pasta with king oyster mushrooms, guanciale and Parmesan cheese.

Penne Broccolaro

Tube pasta with garlic, chilli, broccoli purée, anchovies and tenderstem broccoli.

Risotto a Cefalú

Arborio rice with squid, king prawns, garlic and saffron.

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.