



- ALLERGENS AND INFORMATIONS
- RAW MATERIAL ORIGINS
- MENU COUPON OWNERS
- WINE AND BEER LIST
- ENGLISH VERSION

WELCOME TO

DELFINO BLU

DAL 1988

- AUTENTICA CUCINA MARINARA -

Cover charge 2,80 - Children under 10 free

SPECIAL MENÚ



Scan the QR CODE to find out
OUR SPECIAL OFFER
OF THE WEEK

TASTING MENU VIA DEL MARE



A journey to discover our great seafood classics

Tasting of appetisers

small catalan,
smoked tuna bresaola,
anchovies, roasted octopus,
swordfish rolls with provola cheese,
scallop gratin

Scialatielli amalfitani

Seafood

Mix of local fried seafood

Squids,
peeled shrimps,
anchovies
and vegetables

Sorbetto

Lemon, to drink

Delizia al limone

Made by Maestro Salvatore De Riso

Artisanal liqueurs from the Coast

From our exclusive line

48,00

per person, wine and drinks excluded

MENU CAN BE ORDERED BY
A MINIMUM OF 2 DINERS

Menu cannot be divisible or modified

GIN TONIC CORNER

Malfy Gin 12,00

How could a gin inspired by our land be missing?
From the Amalfi Coast, the Malfy Gin: dry, almost
salty taste, with a complex flavour of liquorice,
citrus and aniseed.

Mare Limited Edition 12,00

A limited edition inspired by the island of Capri.
Mediterranean botanicals are joined by lemons from the
island and bergamots from the Sorrento peninsula,
accompanying shades of rosemary and olives

Rivo Gin 12,00

Gin from Lake Como. It's obtained from
distillation of 12 hand-picked botanicals, balsamic
aroma accompanied by floral and fruity notes.

First salt of Romagna 12,00

When speaking about the sea, fishermen and good food,
the wonderful and dear Romagna cannot be left out.
Clean and slightly savoury taste due to the presence of sea
salt from Cervia during distillation. Hints of juniper,
lemon balm and lemon.

Hendrick's 12,00

A true icon. Born in the Ayrshire region of Scotland, from
centuries of knowledge in the art of distillation.
Intense and refreshing taste. Floral notes of narcissus and
elderberry with hints of white pepper and aniseed.

♥ MOST REQUESTED

RAW BAR

Delfino Plateau ♥

Our tartare, 2 oysters, 1 Mazara red prawn,
1 langoustine and 1 Saint Jacques scallop
33,00

RAW APIECE, COMPOSE YOUR PLATEAU!

#Fin De Claire oyster 4,50 #langoustine 5,00

#Mazara red prawn 5,00

#Saint Jacques scallop 5,00

TARTARE

Tartare tasting ♥

Tuna, salmon and Mazarared prawn
20,00

Tuna or salmon tartare

Lightly seasoned with our "Burrasca" evo olive oil
and pink salt
17,50

Mediterranean red prawn Tartare 80g

Lightly seasoned with our "Burrasca" evo olive oil
and pink salt
20,00

STARTERS

Starters tasting "Via del Mare"

Small catalan, smoked tuna bresaola, marinated anchovies, roasted octopus, swordfish rolls with provola cheese, scallop gratin
19,50 per person (minimum order: 2 portions)



Seafood salad "express"

Squids, mussels, octopus, shrimps, prawn, seared at the moment and served while still warm
18,00

Roasted octopus

Potato mousse, aioli and Agerola tarallo crumble
17,50

Swordfish rolls

With smoked provola cheese, served with aubergine caponata
15,00

Little catalan

Shrimps and squids salad with crispy vegetables
15,50

Cantabrian Sea anchovies

Seasoned with Amalfi lemon juice, mint and pink pepper
14,00

Tuna bresaola

Confit tomatoes, buffalo mozzarella and rocket
16,00

Salt and pepper shrimps

Golden and accompanied by our orange and ginger mayonnaise
14,00

Large seafood sauté casserole

Mussels, clams, prawn, shrimp and crab sauté style
24,00

Octopus and squid Amalfi style

With a punch of chilli and toasted bread croutons
16,00

Italian mussels (1,5 kg circa)

In white (classic), red (tomato) or m'pepate (black pepper)
18,00

Scallops

Gratin with mediterranean flavoured bread
18,00

MEAT STARTERS

Meat starter

Parma raw ham, buffalo mozzarella bites, sun-dried tomatoes, Tramonti green olives and toasted bread with our "Burrasca" evo olive oil
13,50

PASTE VICIDOMINI

Award-winning pasta since 1812

Scialatielli amalfitani

Seafood
18,50

Spaghetti

With clams and Agerola taralli crumble
17,50

Paccheri

With crabmeat and cherry tomatoes from the hills
17,00

Linguine

Lobster (1/2 lobster per portion)
25,00

Burrata ravioli

With prawns, prawn bisque, sliced courgette, cherry tomatoes and pistachio pesto
16,00

Pan rice

Pescatora style with seafood, crustaceans and molluscs
18,50 per person (minimum order: 2 portions)

Homemade fusilli

3 Types of tomatoes: Pachino, Yellow Vesuvio and San Marzano sliced, smoked provola cheese and Tramonti sausage
16,00

Our gnocchi

Aubergine caponatina, toasted pine nuts, mint pesto and buffalo mozzarella bites
15,00

AVAILABLE

GLUTEN-FREE PASTA RUMMO (PENNE)*

*In case of allergies, we invite you to consult the dedicated menu and our customer protection policy by scanning the QR Code

SEA SANDWICHES

Accompanied by fried potato chips salt and rosemary

Octopurp

Crispy octopus, smoked provola cheese from Caseificio Al Valico (Tramonti) and friarielli seasoned with garlic, oil and chilli pepper
13,00

Salmon

Salmon tartare, guacamole sauce, iceberg lettuce, buffalo mozzarella and almonds
13,00

Red prawn

Red prawn tartare, stracciatella di burrata cheese, golden aubergines, fresh sliced tomato, pistachios and orange and ginger mayonnaise
17,00

Marea

Smoked tuna bresaola, mozzarella milk cheese, rocket, fresh sliced tomato and mayonnaise
13,00

FRIED SEAFOOD

Mixed fried fish (no bones)

Squids, peeled shrimps and vegetables

20,00

Fried Squids and its tufts

Squids, tufts and vegetables

19,00

Grand gulf fry

Squids, peeled shrimps

Mediterranean pink shrimps (whole), anchovies, salted codfish, langoustine and vegetables

25,00

Fried salted codfish

Floured and fried codfish chunks

16,50



CATALANES

Grand catalan of the sea

Half lobster, 2 prawns, 2 langoustines, crab, shrimps and octopus

48,00 per person (minimum order: 2 portions)

GRILL & CO

Mixed seafood grill

Sea bass, squids, swordfish, gratin scallop, prawn and langoustine

25,00

Seared tuna in crust

Flavoured bread and pistachios, caramelised red onions, field salad and orange "Burrasca" evo olive oil

20,00

Sea stick

Gratin and grilled shrimps and squids served with roasted potatoes and our special mayonnaise

20,00

Swordfish steak

Grilled, served with roast potatoes and our special mayonnaise

20,00

Sea bass fillet

Grilled, served with roast potatoes and our special mayonnaise

20,00

Squid steak

Served with rocket salad, cherry tomatoes and seasoned red onions

20,00

MEATS

Beef steak

Served with roasted potatoes and béarnaise sauce

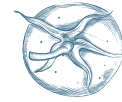
18,50

Elephant ear

Pork chop Milanese style

served with fried potato chips, salt and rosemary

14,50



SIDE DISHES

Fried potato chips salt and rosemary

5,00

Classic french fries

5,00

Roasted potatoes

5,00

Seasonal mixed salad

5,00

Grilled vegetables

7,00

KIDS MENU

Shrimps

Seasoned with oil and lemon

10,00

Italian cooked ham

And local sweet salami

9,00

Seafood gnocchi

With our cleaned and shelled seafood sauce

11,00

Pennette Pasta

With tomato sauce

7,00

Fried squid rings

With fried potato chips

12,00

Breaded chicken strips

With fried potato chips

9,00

**BABY PIZZA FOR ONE EURO LESS
COMPARED TO THE LIST PRICE**

FRIED PIZZAS

Traditional 10,00

Stuffed with tomato, mozzarella, sprinkled with parmesan cheese and basil

Ricotta and salami 12,00

Stuffed with tomato, milk barley, ricotta cheese, diced sweet salami and sprinkled with parmesan cheese and basil



ALSO AVAILABLE WITH
WHOLEMEAL FLOUR

SCHIACCIATE

With tomato 4,50

Tomato, oregano and evo oil

Walnuts 6,50

Corbarino tomato in fillets, sesame, parmesan, walnuts and evo oil

MARGHERITE

Margherita Tramonti 10,00

Tomato, corbarino tomato in fillets, mozzarella, Tramonti smoked provola cheese, sprinkling of parmesan cheese and basil

Traditional Margherita 7,00

Tomato, milk barley, evo oil and basil

Buffalo Margherita 9,80

Tomato, buffalo mozzarella, evo oil and basil

Margherita fior di bufala 10,00

Tomato, mozzarella, buffalo mozzarella bocconcini (after cooking), basil

CLASSIC PIZZAS

Marinara 6,00

Tomato, oregano, clove of garlic and evo oil

Cosacca 7,00

Tomato, sprinkle of parmesan, basil and evo oil

Napoli 8,50

Tomato, mozzarella, salted anchovies and oregano

Romana 8,50

Tomato, mozzarella, salted anchovies, capers and oregano

Pugliese 7,50

Tomato, mozzarella, onion and oregano

Siciliana 8,50

Tomato, salted anchovies, capers, black olives and oregano

Capricciosa 9,00

Tomato, mozzarella, cooked ham, mushrooms, artichoke and black olives

Four seasons 9,00

Tomato, mozzarella, cooked ham, mushrooms and artichokes

Pepper and provola 10,00

Mozzarella, smoked provola cheese, ground black pepper

Sausage and friarielli 11,00

Mozzarella, sausage and friarielli sautéed with garlic, oil and chilli pepper

Diavola 9,00

Tomato, mozzarella and pepperoni

Cooked ham 8,50

Tomato, mozzarella and cooked ham

Cooked ham and mushrooms 9,00

Tomato, mozzarella, button mushrooms and cooked ham

Boscaiola 10,00

Mozzarella, sausages, button mushrooms and basil

Di Parma 10,00

Tomato, mozzarella and Parma raw ham

Wurstel 8,50

Tomato, mozzarella and frankfurters

Vegetarian 10,00

Tomato, mozzarella, aubergines, courgettes, peppers and radish

Sars and stripes 9,50

Tomato, mozzarella, frankfurters and chips

Chips 8,00

Tomato, mozzarella and chips

Classic Calzone 8,50

Baked stuffing with tomato, mozzarella, cooked ham, evo oil and basil

Stuffed Calzone 10,00

Oven-baked stuffing with tomato, mozzarella, cooked ham, artichoke, button mushrooms, olive oil and basil

Inside out Calzone 11,50

Baked stuffing with tomato, ricotta cheese, parmesan, sweet salami, olive oil and basil

OUR RECIPES

Marcello 10,50

Mozzarella, buffalo mozzarella, fresh cherry tomatoes, parmesan flakes and basil

Vincenzo 10,50

Mozzarella, corbarino tomato in fillets, sliced spicy salami, riviera olives, sprinkling of parmesan cheese

Andria 11,50

Tomato, stracciatella di burrata, Parma raw ham, evo oil and basil

Bocconcino 10,50

Tomato, mozzarella, raw ham, fresh tomatoes, buffalo mozzarella, bites and rocket (after cooking)

Parmigiana special 11,00

Tomato, mozzarella, smoked provola cheese, fried aubergines, sprinkling of parmesan and basil

Giallo amatriciano 13,50

Mozzarella, smoked provola cheese, crispy guanciale, yellow tomatoes, black pepper and slivers of pecorino cheese

Pistacchietto 12,50

Mozzarella, stracciatella di burrata, Bologna mortadella IGP, pistachio granules and basil

Four cheeses contemporary 11,50

Mozzarella, smoked provola cheese, ricotta cheese, raw buffalo mozzarella, black pepper and basil

Valtellinese 11,00

Tomato, mozzarella, bresaola, rocket and parmesan shavings

Focaccia Partenope 10,00

Tomato, buffalo mozzarella, raw fresh cherry tomatoes, basil and evo oil

Cantabrica 13,00

Mozzarella, Marzanino tomato in fillets, anchovies from the Cantabrian Sea, evo oil and basil

Nerano bay 13,00

Mozzarella, smoked provola cheese, prawns, parmesan cheese, basil, black pepper, sliced zucchini and basil

Seafood 15,00

Tomato, mozzarella, octopus, prawns, squid, mussels and parsley

Tonnara 17,00

Mozzarella, tuna tartare, stracciatella di burrata, our red onion jam, capers and rocket

SWEET TEMPTATIONS

Our desserts selection

TIRAMISÚ

Our version of the Italian dessert for excellence. Foamy mascarpone cream placed on biscuits ladyfingers soaked in coffee. Sprinkle of bitter cocoa 6,00



CANNOLO SCOMPOSTO

Sheep's ricotta cheese cream with chocolate beans, chopped pistachio, candied oranges and his crispy waffle 6,50



CHEESE CAKE

Sweet cream cheese, fresh strawberry compote and white chocolate 6,00



DELIZIA AL LIMONE

Sponge cake with lemon juice custard, covered with fragrant sauce made with peels of "Amalfi Coast lemons IGP" 7,00



BABÁ AL RUM

Baba soaked in rum 7,00



IL TARTUFO DI PIZZO

Flagship of Calabrian pastry shop. Renowned and sought after in all over the world, the Truffle Nero di Pizzo is the first ice cream in Europe to have obtained the mark of Geographical Indication Protected I.G.P. 7,00



SOUFFLÉ

Chocolate souffle with a pistachio soft heart 7,00



SOFFICE ALLA FRUTTA

Sponge cake without gluten stuffed with fruit jam and fresh strawberries 6,50



SORBETTO DA BERE

The classic lemon beverage, Non-alcoholic 4,50

The product is lactose free but it could contain milk proteins traces

