





APERITIVI

	Torino Torino - Bitter Bianco, dry & bianco vermouth	12
	Alpino Rosso - Amaro Dilei, Bordiga rosso vermouth, lemon, seltzer	15

HAPPY PASSOVER


S P U N T I N I	Pane a Pala <i>add warm Double 8 ricotta +9</i>	7	Delfino Anchovies & Butter on toast	12
	 Matzo Project Matzo	5	 Sardines in Saor	15
	Giardinera John's Pickles	9	 Chicken Liver Crostini <i>sub matzo upon request</i>	16
	Warm Castelvetro Olives	8	Mortadella Rovagnati	14
	Fryer Creek Deviled Eggs smoked whitefish mantecato, horseradish	12	Prosciutto di Parma Galloni 32-month <i>salume come with gnocco fritto</i>	21

ANTIPASTI

	Seder Plate for two	32
	lamb stinco, charoset, Matzo Project Matzo, Fryer Creek egg salad, upland cress salad, tears	
	John's Gravlax	22
	Delfina kosher dills, fromage blanc	
	Beef Carpaccio Scuola Vecchia	21
	lambrusco vinaigrette, capers, red cow parmigiano	
	Insalata di Campo	16
	chicories and greens, Delfina pancetta, walnuts, parmigiano, balsamico	
	Zuckerman Asparagus	21
	black pepper-prosecco zabaglione, pane strapatto, pecorino romano	
	Cabbage Involtoni della Nonna	22
	beef, veal, pistachio	

PRIMI

*tutta pasta fatta in casa
gluten-free pasta +3*

	Stoll Family Matzo Ball Soup	15
	Spaghetti Pomodoro	26
	Tagliatelle al Ragù Nostrano	28
	Paccheri all'Amalfitana	29
	HMB Petrale sole, San Marzano tomato	
	Chicken Agnolotti	29
	green garlic-lemon burro fuso	
	Risotto Nero	31
	seppia inzimino	
	Trippa alla Fiorentina	19

PIZZA

gluten-free crust +4


Margherita DOP	23
San Marzano tomato, mozzarella di bufala, basil, sea salt	
Funghi Neri	28
black trumpet mushrooms, Pecorino di Fossa, calcot onions	


SECONDI

	Piccolo Bollito Misto	46
	beef brisket, tongue and cheek, salsa verde, watermelon mostarda, fermented beets, cardoon-potato gratinata	
	Root Down Duck Breast	38
	Delfina sauerkraut, passionfruit, brown butter polenta	
	Umpqua Valley Lamb Scottadito	43
	spiced yogurt, olivata, butter beans da Delfina	

Pesce del Giorno	MP
whole grilled fish, salsa verde, meyer lemon conserva	
Bistecca alla Fiorentina	150
2.2lb dry-aged prime	

CONTORNI

Butter Beans da Delfina garlic, sage, xvoo	12
Grilled Arrowhead Cabbage bagna cauda, breadcrumbs	14
 Carciofini Fritti charred calcot aioli	19
Cardoon-Potato Gratinata parmigiano, breadcrumbs	18

 Passover-inspired dishes
(not necessarily Kosher)

A 7% surcharge added to all checks to help comply with SF mandates.
Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.
Gratuities are shared among the entire staff including the kitchen.



COCKTAILS

Spritz da Delfina - bianco vermouth, barbera chinato, manzanilla, prosecco	15
Stellare Spritz - Stellare Primo aperitivo, prosecco, seltzer	15
Garibaldi Miscelato - aperitivo, limoncello, Bordiga Occitan gin, orange	15
Carosello Highball - Faccia Brutto Carciofo amaro, rum, vermouth, lime, seltzer	15
Prima Fresca - adriatic gin, Senza Finne Spring amaro, lemon, tonic	16
Occhi d'Angelo 2.0 - armagnac, Brucato Orchards, lemon, pineapple	16
Dolores Park Swizzle - rum agricole, lime, maraschino, absinthe	15
Negroni Nostrano - Bordiga Occitan gin, rosso vermouth, aperitivo & bitter	16
The Silvanito - rye, Brucato Woodlands, vermouth di torino, bitter orange	16

BUBBLES

Prosecco Valdobbiadene MV 14
Andreola "Col del Forno" Veneto

Nebbiolo Brut Rosé MV 20
Ettore Germano "Rosanna" Piemonte

BIANCO

Verdiso 2021 13
Gregoletto, Veneto

Catalanesca 2021 17
Cantine Olivella "Summa" Campania

Picpoul Blanc 2022 11
Raft Wine "Et Al" El Dorado County

Greco di Tufo 2021 16
Ciro Picariello, Campania

Friulano Colli Orientali 2020 15
Guerra Albano, Friuli

ROSATO

Ciliegiolo 2022 15
Bisson, Liguria

ROSSO

Schiava 2021 *chilled* 17
Manincor "der Keil" Alto Adige

Carignan - Mourvèdre 2022 16
Desire Lines "Evangelho" Contra Costa County

Nebbiolo Blend 2021 15
Luigi Ferrando, Alto Piemonte

Primitivo 2020 14
Plantamura "Parco Lago" Puglia

Cabernet Blend 2019 23
Hendry, Napa Valley

BIRRA DI SAN FRANCISCO

Italian Pilsner 8
Sfizio, Fort Point (12oz)

Rotating Lager 11
Original Pattern (16oz)

Rotating Hazy IPA 12
Original Pattern (16oz)

Dry Cider 12
Sincere (16oz)

NA Kölsch 8
Best Day Brewing (12oz)

ZERO PROOF

Agua de Piedra 8
Sparkling Water (650ml)

Rubino Stellato Spritz 9
grapefruit shrub, seltzer

Esploratore Highball 10
Pathfinder NA Amaro
lemon & seltzer - or - chinotto soda

Lurisia Chinotto Soda 6

Boylan Ginger Ale 6

Coke / Diet Coke 5

TAKE DELFINA HOME

Pane a Pala,
Flash-Frozen Pizzas & Sauces

Ask your server for more info