

CATERING MENU

serves 6-8 unless otherwise stated

SNACKS AND ANTIPASTI

Marinated Olives Pint (GF, VG)	18
Pinzimonio (V)	70
seasonal vegetable crudites, oil & vinegar + green goddess dressings	
Eggplant Caponata (DF)	70
sicillian eggplant dip w/ carte di musica	
Ceci Montecatato (VG)	60
Italian- style hummus, carte di musica	
Chips & Dip (VG)	40
Italian- style hummus, carte di musica	
Angelo & Franco Burrata (V)	65
arugula, crostini, extra virigin olive oil	
Angelo & Franco Mozzarella di Bufala (V)	75
arugula, crostini, extra virigin olive oil	
Formaggi Platter (V)	155
local & imported cheeses, seasonal accompaniment	
Salumi Platter	165
local & imported Cured meats	
Cocktail-sized Meatballs (8 dozen)	150

SALADS

Insalata Tricolore (V, GF)	75
arugula, radicchio, endive, lemon vinaigrette, grana padano	
Little Gem Lettuce (V, GF)	90
green goddess dressing, avocado, pistachios	
“Jersey-Style” Chopped Salad (GF)	90
finocchiona salami, provolone, olives, pepperoncini, ceci, oregano, red wine vinaigrette	
PD Caesar (V)	90
Romaine, radicchio, torn croutons & classic Caesar dressing	

VEGGIES

Marinated Beets (V)	75
farro, goat cheese, seeds	
Spicy Cauliflower (V, VG, DF)	85
garlic, capers, calabrian chilies, breadcrumbs	
Cacio e Pepe Brussels Sprouts (V, GF)	75
black pepper, pecorino	
Roasted Heirloom Carrots (V)	75
Moroccan spice, ricotta salata, salsa verde	
Sicilian Style Organic Chard (V, GF)	75
olives, currants, pine nuts	

MENU KEY

GF - gluten-free
DF - dairy-free
V - vegetarian
VG - vegan

LASAGNA

serves 10 -12

Sunday Supper Sauce	110
three meat sauce, tomao, mozzarella, parmigiano	
Ortolano (V)	110
organic chard, ricotta, mozzarella, tomato	

PIATTI

Delfina’s Berkshire Porchetta (serves 10 - 12)	245
berkshire pork roast perfumed with rosemary and fennel served with salsa verde and salsa piccante & rolls. serves 12-15 and requires 72 hours advance notice	
Organic Chicken Alla Diavola (GF)	120
whole roasted, rosemary, black pepper & chili rubbed. Cut into 25 pieces	
Eggplant Parmigiana (V) (serves 10 - 12)	140
baked eggplant, tomato, mozzarella, basil	
Neapolitan Meatballs in Sugo	120
Pork, beef, veal meatballs, tomato sauce, crostini	

RUSTICHELLA RIGATONI

Delfina’s Pomodoro Sauce (VG)85
Norma (V)	100
Eggplant, tomato sauce, ricotta salata	
Alla Vodka (V)85
vodka tomato cream sauce	
Amatriciana Sauce	90
tomato, guanciale, pecorino, chili	
Ragu Nostrano	100
slow cooked three meat sauce	
Broccoli Raab Pesto	100
house made fennel sausage, ceci, parmigiano	

DOLCI

Delfina’s Buttermilk Panna Cotta9
Seasonal Toppings Individual Portion	
Chocolate Pot di Crema (V)9
cocoa nib croconate Individual Portion	
Tiramisu92
in the old style	

EXTRAS

Lemon Vin Bottle 8oz (VG, GF)8
Tomato Sauce Pint (VG, GF)8
Olive Oil Crostini, Dozen (VG)7

A surcharge of 5% per check will be added to comply with employer mandates at Burlingame and Palo Alto and 6% at San Francisco