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Delfina Restaurant - San Fran

Menu Prices — October 24, 2026

Delfina Restaurant - San Fran menu with prices in United States, updated October 2019: 66 items across 9 categories, prices from $5.50 to $42.90.

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Delfina Restaurant - San Fran Menu with Prices (United States)

Delfina Restaurant - San Fran menu with prices in United States, updated October 2019: 66 items across 9 categories, prices from $5.50 to $42.90. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/delfina-restaurant-san-fran

Menu categories: Recommended · Picked For You · Spuntini · Antipasti · Primi · Secondi · Contorni · Dolci · Sunday Supper

Recommended

ITEM	PRICE
Brussel Sprouts hazelnuts, rosemary	**$11.00**
Warm Buffalo Ricotta preserved meyer lemon, carta di musica	**$16.50**
Gnocchi chanterelles, fonduta Val d'Aosta, fine herbs	**$28.60**

Picked For You

ITEM	PRICE
Spaghetti Plum tomatoes, garlic, extra virgin olive oil, and pepperoncini.	**$16.50**
Roasted Mary's Chicken hen of the woods, olive oil mashed potatoes.	**$31.90**
Tartine Bread Strauss butter	**$7.15**
Wood-Grilled Lamb Leg saffron fregula, almonds, spiced yogurt	**$37.40**
Parmigiano Sformatino black trumpets, chives	**$19.80**

Spuntini

ITEM	PRICE
Tartine Bread (Spuntini) Strauss butter	**$7.15**
Warm Castelvetrano Olives	**$7.70**
Gnocco Fritto La Quercia prosciutto	**$11.00**
Giardiniera pickled & fermented vegetables	**$8.80**
Delfino Anchovy & Radish Butter	**$12.10**
Schiacciata grape and rosemary focaccia	**$6.60**

Antipasti

ITEM	PRICE
Insalata Di Campo Field greens, pancetta, walnuts, Parmigiano, and balsamic	**$15.40**

ITEM	PRICE
Insalata Di Campo (Antipasti) Field greens, pancetta, walnuts, Parmigiano, and balsamic	**$15.40**
Monterey Bay Calamari warm white bean salad	**$17.60**
Heirloom Tomatoes farro, cucumber, radish, pecorino Toscano	**$19.80**
Citrus and Avocado blood orange, Yosemite Gold mandarin	**$17.60**
Warm Chicories poached Vital Farm egg, red wine-anchovy vinaigrette	**$16.50**
House-Cured Salmon Alla Giudea pickles,"everything bagel" carte di musica	**$18.70**
Carne Cruda celery root, preserved egg, black truffle	**$23.10**
Parmigiano Sformatino (Antipasti) black trumpets, chives	**$19.80**
Salt-Cod Mantecato fennel pollen crostino	**$17.60**
Spiedini Beef tongue: cucumbers, crème fraîche, dill	**$19.80**
Warm Buffalo Ricotta (Antipasti) preserved meyer lemon, carta di musica	**$16.50**
Chicken Liver Rustica	**$16.50**
Little Gem Lettuces mt. gorgonzola, radishes	**$17.60**

Primi

ITEM	PRICE
Spaghetti (Primi) Plum tomatoes, garlic, extra virgin olive oil, and pepperoncini.	**$16.50**
Bellwether Ricotta Tortelli fresh tomato sugo	**$27.50**
Pappardelle Liberty duck sugo, orange gremolata	**$28.60**
Stacciatella Alla Romana summer squash, blossoms	**$12.10**
Cauliflower Soup cumin croutons, calabrian chili oil	**$11.00**
Linguine Alle Vongole 1lb middleneck clams, white wine, parsley, breadcrumbs	**$30.80**
Tortelli fresh tomato sugo	**$27.50**
Tagliatelle Al Ragu bolonese, parmigiano	**$26.40**
Chitarra Integrale romanesco, anchovy, pecorino	**$26.40**

ITEM	PRICE
Tripe Alla Fiorentina	**$14.30**
Zuppa Di Zucca brown butter, crème fraîche, pepitas	**$11.00**
Gnocchi (Primi) chanterelles, fonduta Val d'Aosta, fine herbs	**$28.60**
Paccheri All'Amalfitana Half Moon Bay rock cod	**$28.60**
Zuppa Di Farro	**$10.00**

Secondi

ITEM	PRICE
Bolinas King Salmon borlotti beans, garden beans, salsa verde	**$41.80**
SF White Seabass butter beans, garden beans, salsa verde	**$39.60**
Pan Roasted Bass artichokes, fava leaves, charred scallion salsa verde	**$41.80**
Hanger Steak and Fries	**$39.60**
Roasted Mary's Chicken (Secondi) hen of the woods, olive oil mashed potatoes.	**$31.90**
Don Watson Lamb saffron fregola, almonds, figs, moroccan spices	**$40.70**
Wood-Grilled Hanger Steak fonduta, charred cabbage, early girl tomatoes	**$39.60**
Berkshire Porchetta braised escarole, kumquat mostarda, Anson mills polenta	**$33.00**
Wood-Grilled Lamb Leg (Secondi) saffron fregula, almonds, spiced yogurt	**$37.40**
Wood-Smoked Brisket creamed kale, watermelon mostarda	**$33.00**
Swordfish Spiedo Umbrian lentils, scallion salsa verde, anchovy aioli	**$36.30**
Wood-Grilled Hanger Steak and Fries	**$39.60**

Contorni

ITEM	PRICE
Eggplant colatura, pine nuts, chilies, torn herbs	**$11.00**
Brussels Sprouts garum, chilis, torn herbs	**$11.00**
Delicata Squash parmigiano, balsamico, pepitas	**$11.00**
Spiced Carrots mascarpone, breadcrumbs	**$11.00**

ITEM	PRICE
Brussel Sprouts (Contorni) hazelnuts, rosemary	**$11.00**
Creamed Chard lemon, garlic	**$11.00**
Olive Oil Mashed Potatoes	**$5.50**
Smothered Chard lemon, garlic	**$11.00**
French Fries	**$5.50**

Dolci

ITEM	PRICE
Formaggio Black Truffle L'Aigos, meyer lemon conserva, walnuts, fennel crostini	**$14.30**
Walnut-Nocino Cantucci	**$5.50**

Sunday Supper

ITEM	PRICE
Sunday Supper (2 person minimum) Consists of Primo (Rigatoni), Secondo (Platter of Meat), Contorno (Broccoli Rabe) courses made to sha...	**$42.90**