



Delfina Restaurant - San Fran

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

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 Castelvetro 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
Insalata Di Campo (Antipasti) Field greens, pancetta, walnuts, Parmigiano, and balsamic	\$15.40
Monterey Bay Calamari warm white bean salad	\$17.60

ITEM	PRICE
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
Tripe Alla Fiorentina	\$14.30
Zuppa Di Zucca brown butter, crème fraîche, pepitas	\$11.00

ITEM	PRICE
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, chillies, 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
Brussel Sprouts (Contorni) hazelnuts, rosemary	\$11.00
Creamed Chard lemon, garlic	\$11.00

ITEM	PRICE
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