

TUTTO PASSA

RAW SEAFOOD CRUDO DI MARE

CAVIAR / CAVIALE ^{D,F,R}

Caviar Baeri

30g..... € 600

blinis, condiments

OYSTER / OTRICHE ^{R, S, SH}

12 pieces..... € 420

6 pieces..... € 220

1 piece..... € 40

amalfi lemon, shallot vinaigrette

COLD STARTERS ANTIPASTI FREDDI

LA BURRATA 150g ^{D, V} € 90
tomatoes, basil oil

RED PRAWNS / GAMBERO ROSSO ^{D,R,S,SH} € 120
stracciatella cheese, three textures of tomato

BEEF CARPACCIO /
CARPACCIO DI MANZO ^{D, F, R} € 105
fassona beef, rucola, harry's bar sauce,
parmesan, citrus dressing

VITELLO TONNATO ^{D, F} € 105
slow-cooked veal, traditional tuna sauce,
capers, lemon

ANTIPASTI ALL'ITALIANA ^{D,G} € 100
selection of italian cured halal meats,
pickled and marinated vegetables

HOT STARTERS ANTIPASTI CALDO

STUFFED PEPPERS /
PEPPERONI RIPIENI ^{D, G} € 85
baby peppers, angus beef, smoked pepper cream,
parmesan

EGGPLANT PARMIGIANA /
PARMIGIANA DI MELANZANE ^{D,G,V} € 75
tomato sauce, mozzarella, parmesan, basil

MUSSELS IN ARRABBIATA /
COZZE ALL' ARRABBIATA ^{D,S,SH} € 135
italian mussels, arrabbiata sauce

BABY OCTOPUS GUAZETTO /
POLIPETTI GUAZETTO ^{D,F,S,SH} € 85
baby octopus, guazetto sauce, taggiasca olives

SOUPS ZUPPA

VEGETABLE MINISTRONE /
MINISTRONE DI VERDURE ^{D,V} € 65
basil pesto

PAPPA AL POMODORO ^{D,G} € 65
tuscan bread, san marzano tomatoes, garlic,
basil, burrata cream

SEAFOOD SOUP / ZUPPA DI MARE ^{F, S, SH} € 105
clams, mussels, prawns, scallop, calamari,
olives, capers

SALADS INSALATA

ROCKET / RUCOLA E
PARMIGIANO ^{D, V} € 75
parmesan, semi-dried tomatoes,
taggiasca olives, lemon dressing

MEDITERRANEAN TUNA /
IL MEDITERRANEO ^F € 115
tomatoes, tropea red onion,
yellow fin tuna, olives, sicilian
oregano

PANZANELLA ^{G,V} € 75
cherry tomatoes, red onion, crispy
bread croutons, basil, cucumber

DELANO SALAD /
INSALATA DELANO ^{N, VG} € 75
green apple, baby gem lettuce, baby
spinach, toasted almonds, balsamic
dressing

BETROOT SALAD/ INSALATA DI
BARBADIETOLE ^{D,N} € 75
red beetroot, smoked beetroot, pine
nuts, goat cheese, citrus dressing

PIZZA

BUFFALO & BURRATA ^{D, G, V} € 105
tomato sauce, buffalo mozzarella,
burrata, cherry tomato, basil, parmesan

TRUFFLE / TARTUFO ^{D, G, V} € 170
mozzarella, porcini cream,
black truffle, parmesan

FOUR CHEESE / QUATTRO
FORMAGGI ^{D, G, V} € 85
mozzarella, fontina, ricotta,
gorgonzola

CALABRESE ^{D, G} € 95
tomato sauce, mozzarella,
salami, oregano

MAIN COURSE SECONDI

CORN-FED BABY CHICKEN /
POLLETTO ALLA GRIGLIA ^{D,G} € 145
lemon, pan jus

BRAISED BEEF CHEEKS / GIANCIA
DI MANZO BRASATA ^{D,G} € 185
black angus beef, sautéed mushrooms

BEEF TENDERLOIN / FILETTO
DI MANZO ^{D, G} 220g € 265
mushroom sauce

GRILLED PRAWNS /
GAMBERI ^{D,G,S,SH} € 195
garlic, parsley, capers, butter

SIDES CONTORNI

MASHED POTATOES /
PURÈ DI PATTATE ^{D,V} € 35

TRUFFLE MASHED POTATOES /
PURÈ DI PATTATE E TARTUFO ^{D,V} € 65

BROCCOLINI ^{VG} € 35
baby broccolini, garlic, chilli

DELANO FRIES / PATATE FRITTE
DELLA CASA ^{G,V} € 35

WARM DELIGHTS

PRIMI PIATTA | PASTA

PAPPADELLE ALLA
GENOVESE ^{D,G} € 95
traditional beef ragu, parmesan

GNOCCHI SORRENTINA ^{D,G,V} € 90
tomato sauce, basil, mozzarella,
parmesan

RICOTTA & SPINACH RAVIOLI /
RAVIOLI DI RICOTTA
E SPINACI ^{D,G,V} € 95
butter sage, cheese fondue

SPAGHETTI VONGOLE /
SPAGHETTI ALLA
VONGOLE ^{A,G,S,SH} € 130
clams, garlic, chili, parsley

MUSHROOM RISOTTO /
RISOTTO AI FUNGHI ^{D,V} € 105
rice aquarello, seasoned mushrooms,
parmesan

AGNOLOTTI GAMBERI ^{D,G,S,SH} € 130
stuffed agnolotti pasta with red
prawns, amalfi lemon

TO SHARE

LOBSTER LINGUINI / LINGUINI
ALL'ASTICE ^{D,G,SH} € 275
chili pepper, garlic, parsley,
basil, chives

SEAFOOD PACCHERI / PACCHERI
ALLO SCOGLIO ^{D,G,F,S,SH} € 235
prawns, clams, calamari, mussels,
tomato sauce

OSSOBUCCO RISOTTO ^{D, G} € 220
saffron risotto with braised veal
ossobuco

TO SHARE

BREADED VEAL CUTLET / COTOLETTA
ALLA MILANESE ^{D,G} € 320
rucola, parmesan, cherry tomatoes

BUTTERFLY SEA BASS /
BRANZINO ^{F,S} € 450
mediterranean sauce

BLACK ANGUS RIBEYE / TAGLIATA DI
MANZO 500g ^{D,G} € 375
green peppercorn sauce

A - Alcohol; D - Dairy; F - Fish; G Gluten; N - Nuts; R - Raw
S - Seafood; SH - Shellfish; V - Vegetarian; VG - Vegan;  - Low-carbon (Data provided by Klimato)

Please inform your server for any other allergens or dietary restriction | Prices are in € and inclusive of 7% municipality fee, 10% service charge and 5% VAT