

Delizia's creative Hors d'Oeuvre

Artichokes Timbale on Local Cheese Fondue and Cruncy Chips	€13.00
Small Polenta Pie filled with soft Bitto Cheese Heart and Porcini Mushrooms	€14.00
Sous-vide Octopus on Mashed Red Potato and Rosmary scented Celery Root	€14.00
King Prawn on Venere Rice Salad and Crouncy Vegetables	€12.00
Special Selection of cured Meats Homemade Flat Bread	€16.00
Special Selection of local Cheeses, Home Made Jam , Honey , Seasonal Fresh fruits	€16.00
 The logo for La Delizia features the name 'La Delizia' in a large, light purple, cursive script. Below the name, the words 'First Courses' are written in a smaller, blue, sans-serif font.	
Cereal Soup with Whole Grain Croutons	€ 13.00
Strachitunt Cheese Risotto , Fresh Thyme and Red Local Wine Sauce	€ 14.00
Pumpkin Ravioli served with Fassona Ragout stuffed with Red Wine	€ 14.00
Acquerello Risotto with Porcini Mushrooms and light Caprino Cheese Fondue	€15.00
Linguine with stewed Shellfish & Crustacean , Mediterranean Citrus Peel and Fresh Cherry Tomatoes	€ 15.00
Special Kamut® Spaghetti with fresh Tomatoes, Basil and organic Olive Oil	€ 13.00
"Il Casoncello" Home Made local Ravioli, crispy Bacon, Butter, Sage and Parmesan 24 Months aged	€ 18.00

Intriguing Main Courses

Chicken, Slices, Lemongrass Dressing with Julienned Vegetables and Dried Fruit	€ 16.00
Red Tuna Fish on Pumpkin Cream, Steamed Green Beans and Modena Balsamic Vinaigrette	€ 19.00
Wild Sea Bass Fish served with Mirepoix Vegetables and Chardonnay Wine Sauce	€ 20.00
Tender Beef Cheeks braised in Valcalepio red Wine served with Mais Polenta	€ 20.00
Beef Fillet with Cinta Senese Cheek Lard, Potato Millefoglie and Asiago DOP Cheese Cream	€ 24.00
The Classic Beef Entrecote grilled with soft fresh Spinach Sauté and Toasted Pine Nuts	€ 20.00

Salads and more

Antioxidant: Spinach, Corn Salad, Avocado, Hazelnuts, Pink Grapefruit, Sesame Seeds, Citrus Dressing	€ 16.00
"Niçoise" Salad: Mixed Salad, homemade Tuna Fish, boiled Eggs, Olives, Tomatoes, Cucumber and Onion Rings	€ 16.00
Classic "Caesar" Salad: Lettuce, grilled Chicken, Bacon Bits, Parmesan Cheese Flakes and Croutons	€ 16.00
Mix of fresh Salad or green Salad	€ 6.00
Mix of grilled Vegetables	€ 8.00
Winter Spinach Sauté with Olive Oil	€ 8.00

Curious Sweets

Soft Cheese Cake with Wild Berries and Raspberry Sauce	€ 9.00
Chocolate Mousse with Mediterranean Citrus Salad	€ 9.00
Crème Brulée with Homemade Cantucci Biscuits & Straw Wine	€ 9.00
Classic Coffee Tiramisù with Homemade Sponge Fingers	€ 9.00
Tarte Tatin with English Cream	€ 8.00
Strawberry Sorbet and Fruit Caramelized with Porto Red Wine	€ 8.00
Perfect match for the Dessert....	
Moscato d'Asti Rinaldi 2016	€ 6.00
Moscato Rosa Elena Walch 2017	€ 7.00

La Delizia

All the products used are strictly fresh and may undergo variations due to seasonality and market availability.