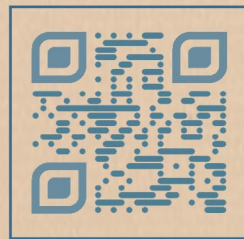




DELFINO BLU
- AUTENTICA CUCINA AMALFITANA -

25° ANNIVERSARY

We take you to the sea!



DIGITAL MENU



ALLERGEN MENU AND INFORMATION



ORIGIN OF RAW MATERIALS



ENGLISH VERSION

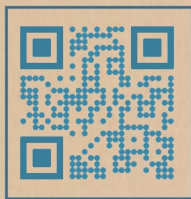


MENU FOR COUPON HOLDERS



WINE AND BEVERAGE LIST

Cover charge 2.80 - children under 10 free



. SPECIAL .

Scan the QR CODE to discover
our special offer
of the week



Tasting Menu



Via del mare

A journey to discover our great seafood classics

TASTING OF APPETISERS

Small Catalan, smoked tuna bresaola,
marinated anchovies, roasted octopus, swordfish wrap
and provola cheese, scallop au gratin

SCIALATIELLI AMALFITANI

Seafood

MIX OF LOCAL FRIED SEAFOOD

Squid, peeled shrimps,
anchovies and vegetables

SORBETTO

Lemon, to drink

DELIZIA AL LIMONE

Made by Maestro Salvatore De Riso

THE ARTISANAL LIQUEURS OF THE COAST

Dalla nostra linea esclusiva

48,00

From our exclusive line

**MENU CAN BE ORDERED FROM
ALL DINERS PRESENT AT THE TABLE**

The menu is not divisible or modifiable

Gin Tonic CORNER

MALFY GIN 12,00

How could a gin inspired by our land be missing?
From the Amalfi Coast, the Malfy Gin: dry, almost salty taste,
with a complex flavour of liquorice, citrus and aniseed

MARE LIMITED EDITION CAPRI 12,00

A limited edition inspired by the island of Capri. Mediterranean
botanicals are joined by lemons from the island and bergamots from
the Sorrento peninsula, accompanying shades of rosemary and olives

FIRST SALT OF ROMAGNA 12,00

When speaking of the sea, fishermen and good food, the wonderful
and dear to us Romagna cannot be left out.
Clean and slightly savoury taste due to the presence of sea salt
of Cervia during distillation. Hints of juniper, lemon balm and lemon

HENDRICK'S 12,00

A true icon. Born in the Ayrshire region of Scotland, from
centuries of knowledge in the art of distillation.
Intense and refreshing taste. Floral notes of narcissus and
elderberry with hints of white pepper and aniseed

. RAW BAR .

DELFINO PLATEAU

Our tartare, 2 oysters, 1 Mazara red prawn, 1 langoustine
and 1 Saint Jacques scallop
33,00



RAW APIECE, COMPOSE YOUR PLATEAU!

#FIN DE CLAIRE OYSTER 4,50

#RED PRAWN MAZARA DEL VALLO 5,00

#SCAMPO 5,00 #SAINT JACQUES SCALLOP 5,00

. TARTARE .

TARTARE TASTING

Tuna, salmon and Mediterranean red shrimp
20,00

TUNA OR SALMON TARTARE

Lightly seasoned with our 'Burrasca' e.v.o. oil and pink salt
17,50

MEDITERRANEAN RED SHRIMP TARTARE 80g

Lightly seasoned with our 'Burrasca' e.v.o. oil and pink salt
20,00

. STARTERS .

HORS D'OEUVRES TASTING VIA DEL MARE

Small Catalan, smoked tuna bresaola, marinated anchovies, roasted octopus, swordfish wrap and provola cheese, scallop au gratin

19,50 per person (minimum order: 2 portions)



LITTLE CATALAN

Shrimp and squid salad with crispy vegetables

15,50

SEAFOOD SALAD "EXPRESS"

Calamari, mussels, octopus, prawns, scampi, freshly seared and served while still warm

18,00

ANCHOVIES FROM THE CANTABRIAN SEA

Marinate with Amalfi lemon juice, mint and pink pepper

14,00

TUNA BRESAOLA

Confit tomatoes, buffalo mozzarella and rocket

16,00

ROASTED OCTOPUS

Potato mousse, aioli and Agerola tarallo crumble

17,50

ITALIAN SALT AND PEPPER SHRIMPS

Golden and accompanied by our orange and ginger mayonnaise

14,00

SWORDFISH WRAPS

With smoked provola cheese and eggplant caponata

15,00

LARGE SEAFOOD SAUTÉ CASSEROLE

Sautéed mussels, clams, prawns and crab

24,00

OCTOPUS AND SQUID ALL'AMALFITANA

With a pinch of chilli, with toasted bread croutons

16,00

ITALIAN MUSSELS (1.5 kg)

In white, red or m'pepate

18,00

SCALLOPS

Gratin with Mediterranean-flavoured bread

18,00

. LAND APPETISER .

EARTHY STARTER

Parma ham, buffalo mozzarella bites

Sun-dried tomatoes, Tramonti green olives and toasted bread with our 'Burrasca' e.v.o. olive oil

13,50

. PASTE VICIDOMINI .

Award-winning pasta since 1812

SCIALATIELLI AMALFITANI

Seafood

18,50

PACCHERI

With crabmeat and cherry tomatoes from the hills

17,00

SPAGHETTI

With clams and Agerola taralli crumble

17,50

LINGUINE

Lobster (1/2 lobster per portion)

24,00

BURRATA RAVIOLI

With prawns, prawn bisque, courgette langé, Pachino cherry tomatoes and pistachio pesto

16,00

SEAFOOD RICE

"Pescatora" style with seafood, crustaceans and molluscs

18,50 per person (minimum order: 2 portions)

HOMEMADE FUSILLI

Three types of tomatoes: Pachino, Yellow Vesuvio and San Marzano tomatoes in bed, smoked provola cheese and Tramonti sausage

16,00

OUR GNOCCHI

Aubergine caponatina, toasted pine nuts, mint pesto and buffalo bites

15,00

AVAILABLE GLUTEN-FREE PENNE RUMMO*

**In case of allergies, we invite you to consult the dedicated menu and our customer protection policy by scanning the QR code*

. SEA SANDWICHES .

Accompanied by salt and rosemary fried potato chips

OCTOPURP

Crispy octopus, smoked provola cheese from Valico di Tramonti and friarielli sautéed with garlic, oil and chilli

13,00

SALMON

Salmon tartare, guacamole sauce, iceberg lettuce, buffalo mozzarella and almonds

13,00

RED PRAWN

Red prawn tartare, stracciatella di burrata, golden aubergine, fresh sliced tomato, pistachios and orange and ginger mayonnaise

17,00

MAREA

Smoked tuna bresaola, mozzarella milk cheese, rocket, fresh sliced tomato and mayonnaise

13,00

. FRIED SEAFOOD .

MIXED FRIED FISH (NO BONES)

Squid, peeled shrimps and vegetables

20,00

FRIED CALAMARI AND ITS TUFTS

Squid, tufts and vegetables

19,00

GRAND GULF FRY

Calamari, peeled shrimps, Mediterranean pink shrimps (whole), anchovies, cod, langoustine and vegetables

25,00

FRIED BACCALÁ

Deep-fried and floured codfish chunks

16,50



. CATALANES .

GRAND CATALAN OF THE SEA

Half lobster, 2 king prawns, 2 langoustines, crab, prawns, and octopus

48,00 per person

minimum order: 2 portions

MEDITERRANEAN PRAWNS

4 Catalan-style prawns

25,00

. GRILL & CO .

MIXED SEAFOOD GRILL

Sea bass, squid, swordfish, scallop au gratin, prawn and langoustine

25,00

SEARED TUNA IN CRUST

Of flavoured bread and pistachios, caramelised red onion, field salad and orange 'Burrasca' e.v.o. oil

20,00

SWORDFISH STEAK

Grilled, served with roast potatoes and our special mayonnaise

20,00

FILLET OF SEA BASS

Grilled, served with roast potatoes and our special mayonnaise

20,00

SQUID STEAK

Served with roasted potatoes and our special mayonnaise

20,00

. MEAT .

BEEF STEAK

Served with roast potatoes and béarnaise sauce

18,50

ELEPHANT EAR

Pork chop Milanese style

served with salt and rosemary fried potato chips

14,50



. SIDE DISHES .

ROASTED POTATOES

5,00

FRIED POTATO CHIPS SALT AND ROSEMARY

5,00

GRILLED VEGETABLES

7,00

SEASONAL MIXED SALAD

5,00

FRIARIELLI WITH GARLIC, OIL AND CHILLI PEPPER

6,00

. CHILDREN'S MENU .

SHRIMPS

Seasoned with oil and lemon

10,00

ITALIAN COOKED HAM

And local sweet salami

9,00

SEAFOOD GNOCCHI

With our cleaned and shelled seafood sauce

11,00

PENNETTE

Pennette pasta with tomato sauce

7,00

FRIED SQUID RINGS

With chips

12,00

BREADED CHICKEN STRIPS

With chips

9,00

CHILD-SIZE PIZZA AVAILABLE AT
ONE EURO LESS THAN THE LIST PRICE

FRIED PIZZAS

TRADITIONAL 10,00

Stuffed with tomato, mozzarella, sprinkled with Parmesan cheese and basil

RICOTTA AND SALAMI 12,00

Stuffed with tomato, milk barley, ricotta cheese, diced sweet salami and sprinkled with Parmesan cheese and basil



ALSO AVAILABLE WITH
WHOLEMEAL FLOUR

SCHIACCIATE

WITH TOMATO 4,50

Tomato, oregano and evo oil

WALNUTS 6,50

Corbarino tomato in fillets, sesame, parmesan, walnut and evo oil

MARGHERITE

TRADITIONAL MARGHERITA 7

Tomato, milk barley, evo oil and basil

BUFFALO MARGHERITA 9,80

Tomato, buffalo mozzarella, evo oil and basil

MARGHERITA TRAMONTI 10

Tomato, corbarino tomato in fillets, mozzarella, Tramonti smoked provola cheese, sprinkling of parmesan cheese and basil

MARGHERITA FIOR DI BUFALA 10

Tomato, mozzarella, buffalo mozzarella bocconcini (after cooking) and basil

CLASSIC PIZZAS

MARINARA 6

Tomato, oregano, clove of garlic and evo oil

COSACCA 7

Tomato, sprinkle of parmesan, basil and evo oil

NAPOLI 8,50

Tomato, mozzarella, salted anchovies and oregano

ROMANA 8,50

Tomato, mozzarella, salted anchovies, capers and oregano

PUGLIESE 7,50

Tomato, mozzarella, onion and oregano

SICILIANA 8,50

Tomato, salted anchovies, capers, black olives and oregano

CAPRICCIOSA 9

Tomato, mozzarella, cooked ham, mushrooms, artichoke and black olives

FOUR SEASONS 9

Tomato, mozzarella, cooked ham, mushrooms and artichokes

PEPPER AND PROVOLA 10,00

Mozzarella, smoked provola cheese, ground black pepper

SAUSAGE AND FRIARIELLI 11,00

Mozzarella, sausage and friarielli sautéed with garlic, oil and chilli pepper

DIAVOLA 9,00

Tomato, mozzarella and pepperoni

COOKED HAM 8,50

Tomato, mozzarella, and cooked ham

COOKED HAM AND MUSHROOMS 9,00

Tomato, mozzarella, button mushrooms and cooked ham

BOSCAIOLA 10,00

Mozzarella, sausage, button mushrooms and basil

DI PARMA 10,00

Tomato, mozzarella and Parma raw ham

WURSTEL 8,50

Tomato, mozzarella and frankfurters

VEGETARIAN 10,00

Tomato, mozzarella, aubergines, courgettes, peppers and radish

STARS AND STRIPES 9,50

Tomato, mozzarella, frankfurters and chips

SPECK AND GORGONZOLA 10,50

Tomato, mozzarella speck and gorgonzola cheese

CLASSIC CALZONE 8,50

Baked stuffing with tomato, mozzarella, cooked ham, evo oil and basil

STUFFED CALZONE 10,00

Oven-baked stuffing with tomato, mozzarella, cooked ham, artichoke, button mushrooms, olive oil and basil

INSIDE OUT CALZONE 11,50

Baked stuffing with mozzarella, tomato, after cooking, raw ham, rocket and cherry tomatoes

OUR RECIPIES

MARCELLO 10,50

Mozzarella, buffalo mozzarella, fresh cherry tomatoes, parmesan flakes and basil

VINCENZO 10,50

Mozzarella, corbarino tomato in fillets, diced spicy salami, riviera olives, sprinkling of parmesan cheese

ANDRIA 11,50

Tomato, stracciatella di burrata, Parma raw ham, evo oil and basil

BOCCONCINO 10,50

Tomato, mozzarella, raw ham, fresh tomatoes, buffalo mozzarella bites and rocket (after cooking)

BURRATINA 9,80

Tomato, raw fresh cherry tomatoes, basil and burrata cheese

PARMIGIANA SPECIAL 11,00

Tomato, mozzarella, smoked provola cheese, fried aubergines, sprinkling of parmesan and basil

GIALLO AMATRICIANO 13,50

Mozzarella, smoked provola cheese, crispy guanciale, yellow tomatoes, black pepper and slivers of pecorino cheese

PISTACCHIETTO 12,50

Mozzarella, stracciatella di burrata, bologna mortadella igp, pistachio granules and basil

FOUR CHEESES CONTEMPORARY 11,50

Mozzarella, smoked provola cheese, ricotta cheese, raw buffalo mozzarella, black pepper and basil

VALTELLINESE 11,00

Tomato, mozzarella, bresaola, rocket and parmesan shavings

CANTABRICA 13,00

Mozzarella, Marzanino tomato in fillets, anchovies from the Cantabrian Sea, evo oil and basil

NERANO BAY 13,00

Mozzarella, smoked provola cheese, prawns, parmesan cheese, basil, black pepper, sliced zucchini and basil

SEAFOOD 15,00

Tomato, mozzarella, octopus, prawns, squid, mussels and parsley

TONNARA 17,00

Mozzarella, tuna tartare, stracciatella di burrata, our red onion jam, capers and rocket

Shop

DELFINO BLU PRODUCTS

EXTRA VIRGIN OLIVE OIL 100% ITALIAN - BURRASCA -

bottle 250ml € 12,50

ARTISAN LIQUEURS FROM THE AMALFI COAST
limoncello, licorice and melon cream

bottle 500ml € 13,90

Gift idea

GIFT COUPON
A TASTE EXPERIENCE THAT WILL SURPRISE

Visit our website www.delfino-blu.com
and discover the proposal that best suits your needs.

Purchasable at our facility and delivered in an elegant gift box
cor on our website.

Tag Us!



[delfinoblu_como](https://www.instagram.com/delfinoblu_como)