

PORTION SIZES

- INDIVIDUAL**
single, restaurant-sized serving
- MEDIUM**
serves 4-6, family-style
- LARGE**
serves 10-12, family-style

HOW TO ORDER

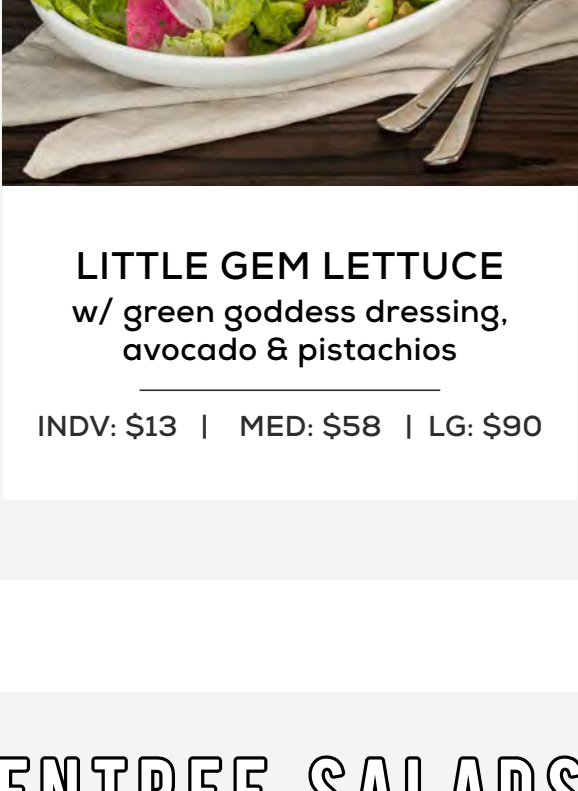
- CALL OR EMAIL YOUR LOCAL PIZZERIA (NUMBERS AND EMAILS BELOW MENU.) JUST KEEP IN MIND:
- ITEMS REQUIRE AT LEAST 24 HOURS' NOTICE
 - REUSABLE SERVING UTENSILS UPON REQUEST
 - ALL WINE, BEER, & NON-ALCOHOLIC BEVERAGES ARE 25% OFF OUR DINE-IN MENU PRICES (ONLY NON-ALCOHOLIC BEVERAGES AVAILABLE TO-GO FROM PAC HEIGHTS PIZZERIA)

STARTER SALADS



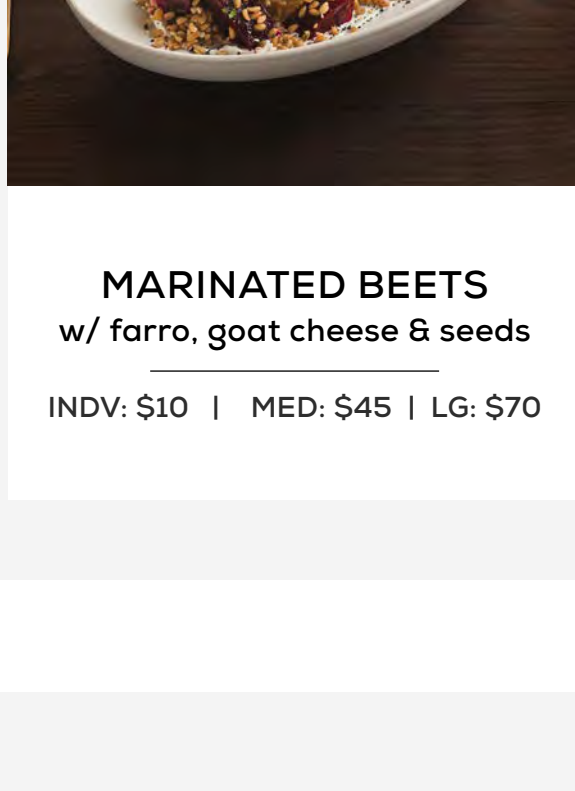
INSALATA TRICOLORE
arugula, radicchio & endive salad w/ grana padano cheese & lemon vinaigrette

INDV: \$13 | MED: \$58 | LG: \$90



LITTLE GEM LETTUCE
w/ green goddess dressing, avocado & pistachios

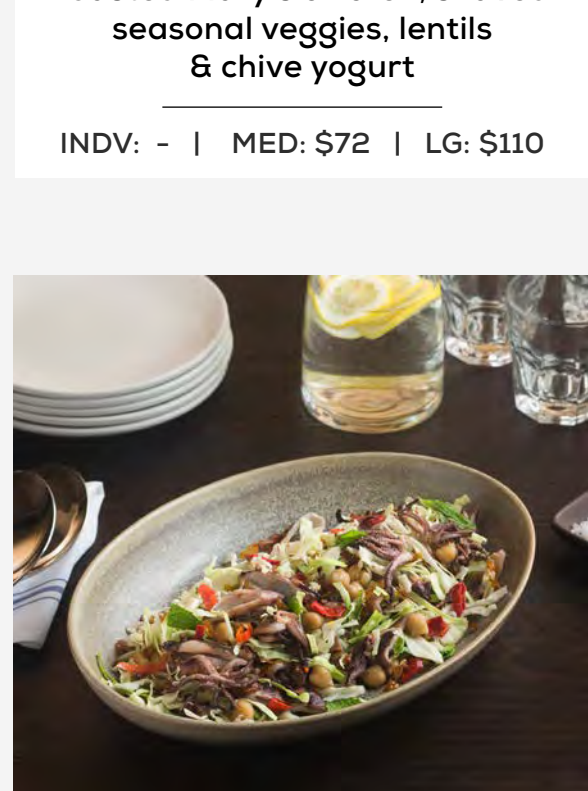
INDV: \$13 | MED: \$58 | LG: \$90



MARINATED BEETS
w/ farro, goat cheese & seeds

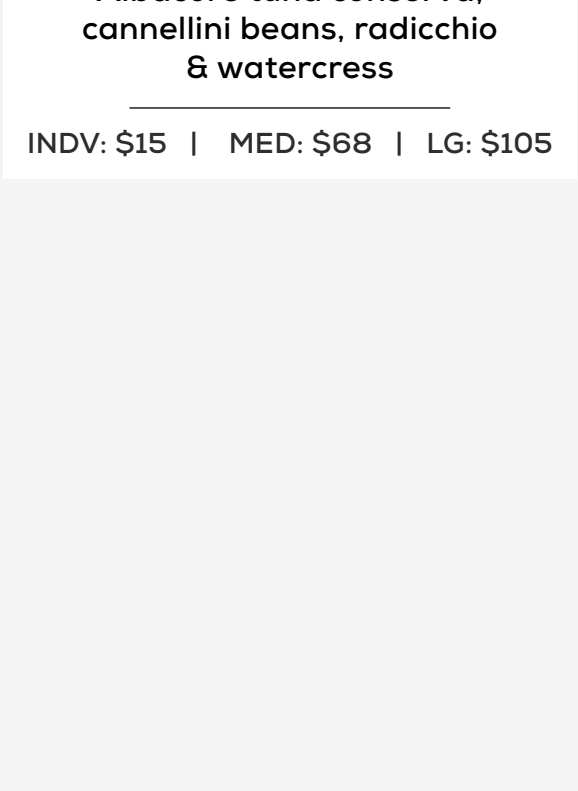
INDV: \$10 | MED: \$45 | LG: \$70

ENTREE SALADS



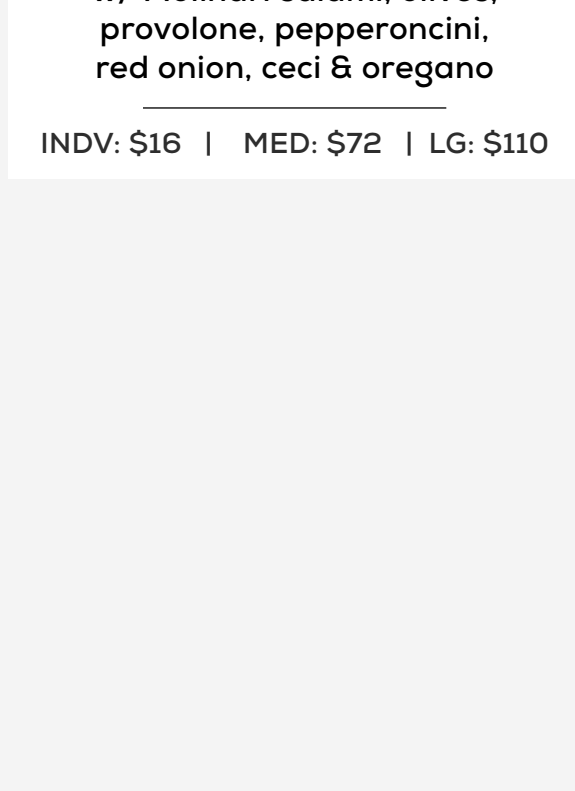
CRUNCHY HEALTHY CHICKEN SALAD
roasted Mary's chicken, shaved seasonal veggies, lentils & chive yogurt

INDV: - | MED: \$72 | LG: \$110



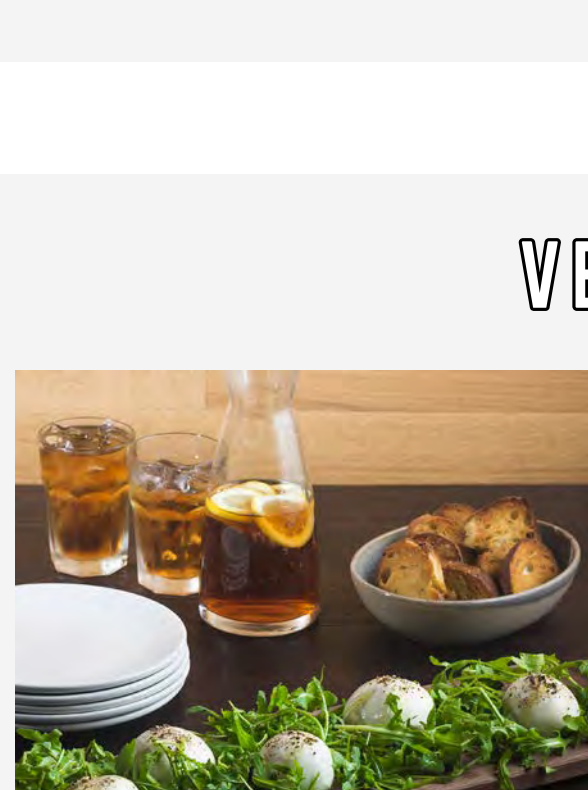
OLIVE OIL POACHED TUNA SALAD
Albacore tuna conserva, cannellini beans, radicchio & watercress

INDV: \$15 | MED: \$68 | LG: \$105



"JERSEY-STYLE" CHOPPED SALAD
w/ Molinari salami, olives, provolone, pepperoncini, red onion, ceci & oregano

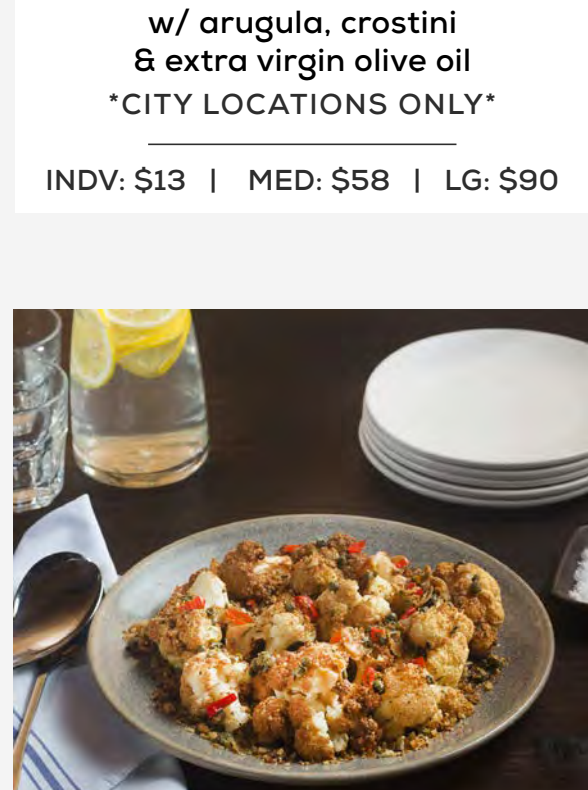
INDV: \$16 | MED: \$72 | LG: \$110



FRESH CALAMARI & CHICKPEA SALAD
w/ savory cabbage & coastal vinaigrette

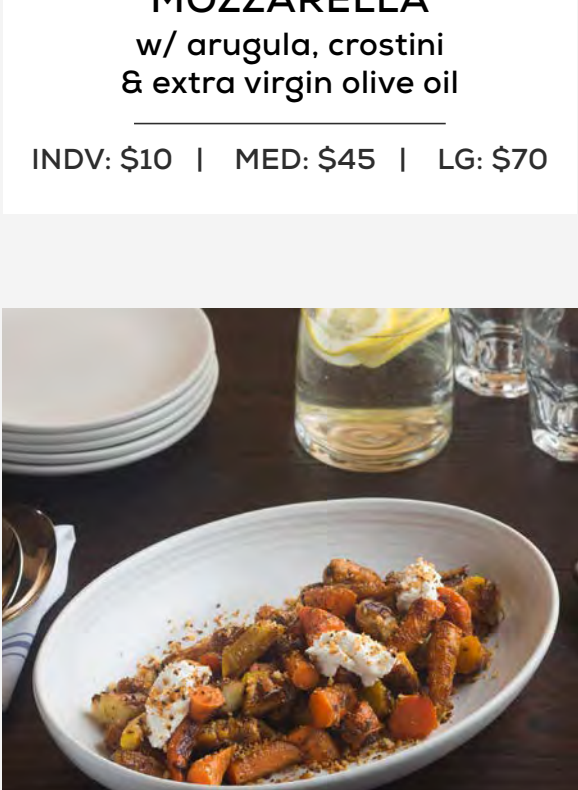
INDV: - | MED: \$72 | LG: \$110

VEGGIES & ANTIPASTI



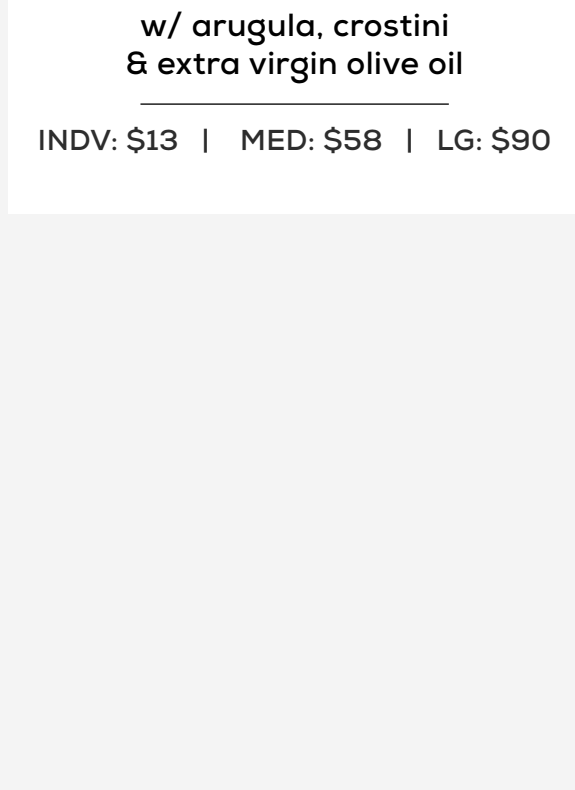
FRESH SONOMA MOZZARELLA DI BUFALA
w/ arugula, crostini & extra virgin olive oil *CITY LOCATIONS ONLY*

INDV: \$13 | MED: \$58 | LG: \$90



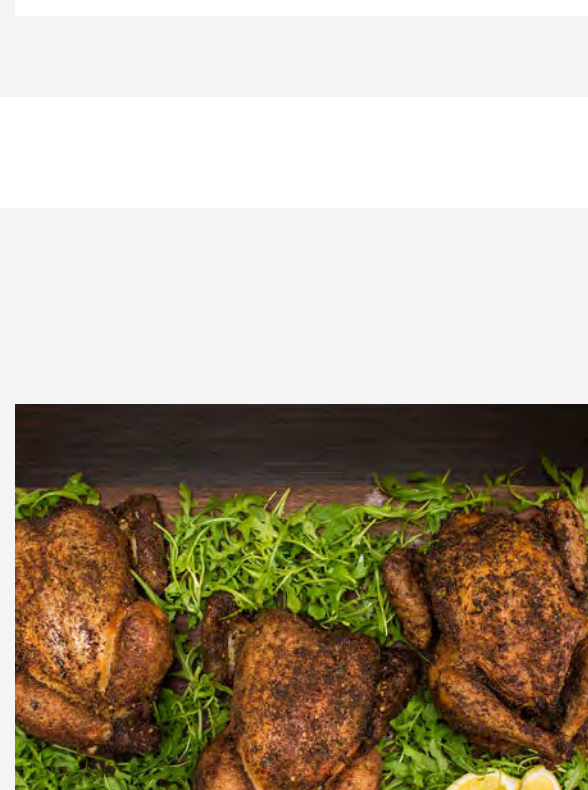
FRESH-STRETCHED MOZZARELLA
w/ arugula, crostini & extra virgin olive oil

INDV: \$10 | MED: \$45 | LG: \$70



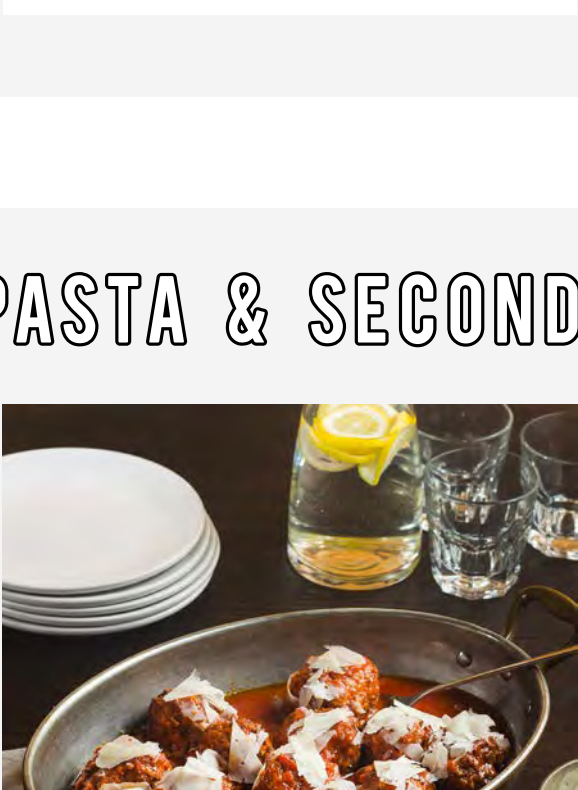
BELFIORE BURRATA
w/ arugula, crostini & extra virgin olive oil

INDV: \$13 | MED: \$58 | LG: \$90



SPICY CAULIFLOWER
w/ garlic, capers, Calabrian chilies & breadcrumbs

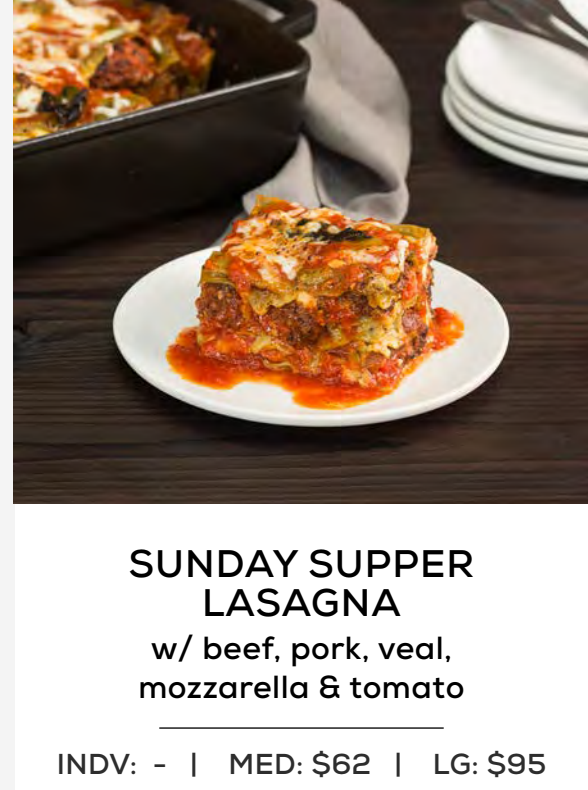
INDV: - | MED: \$45 | LG: \$70



ROASTED FARM CARROTS
w/ fresh ricotta, cumin, & wildflower honey

INDV: - | MED: \$40 | LG: \$60

PASTA & SECONDI



ROASTED MARY'S CHICKEN ALLA DIAVOLA
rosemary, black pepper & chili

INDV: \$18 | MED: \$80 | LG: \$125



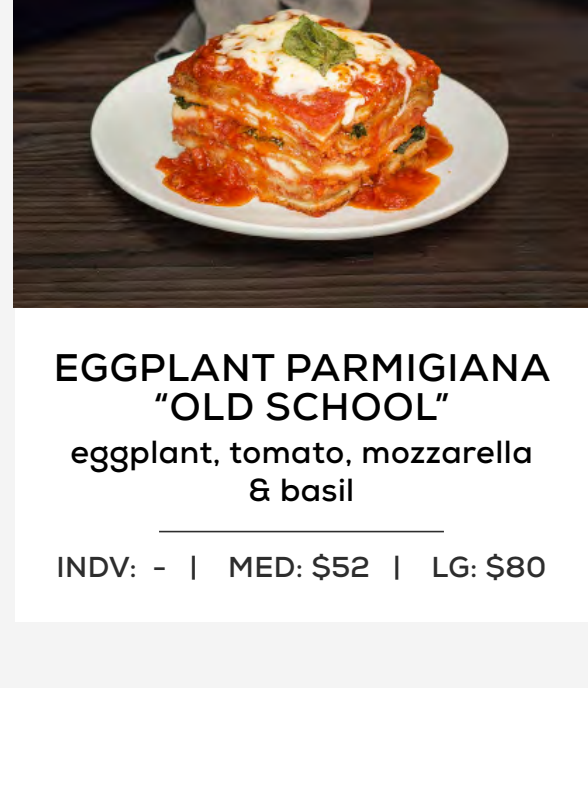
NEAPOLITAN MEATBALLS IN SUGO
pork, beef & veal meatballs w/ tomato sauce & crostini

INDV: \$16.50 | MED: \$74 | LG: \$115



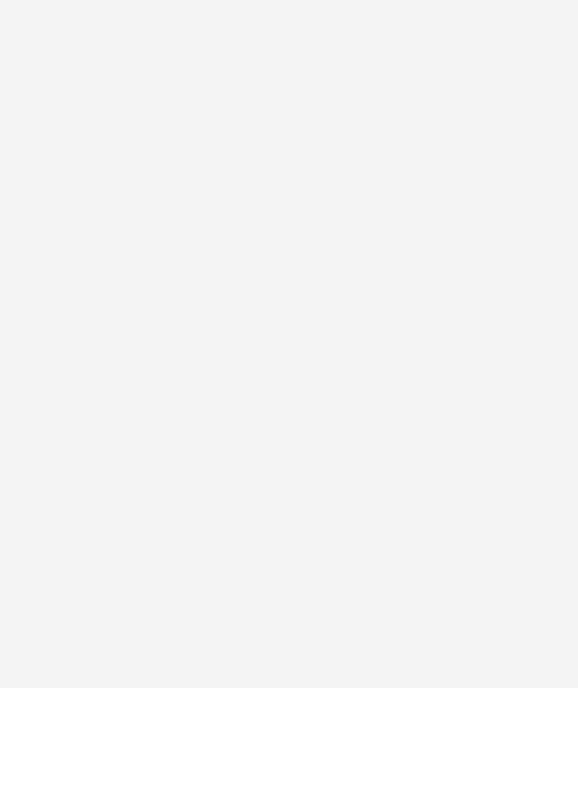
COCKTAIL-SIZED MEATBALLS
(8 dozen)

INDV: - | MED: - | LG: \$110



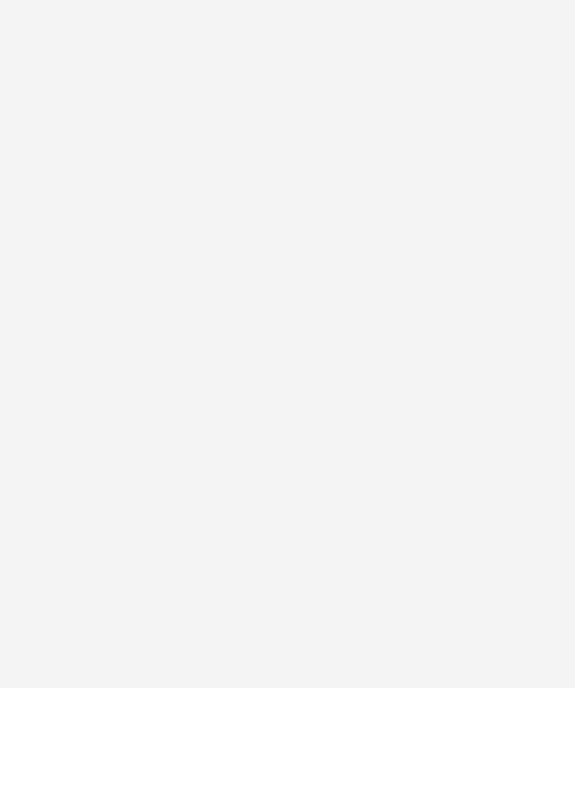
SUNDAY SUPPER LASAGNA
w/ beef, pork, veal, mozzarella & tomato

INDV: - | MED: \$62 | LG: \$95



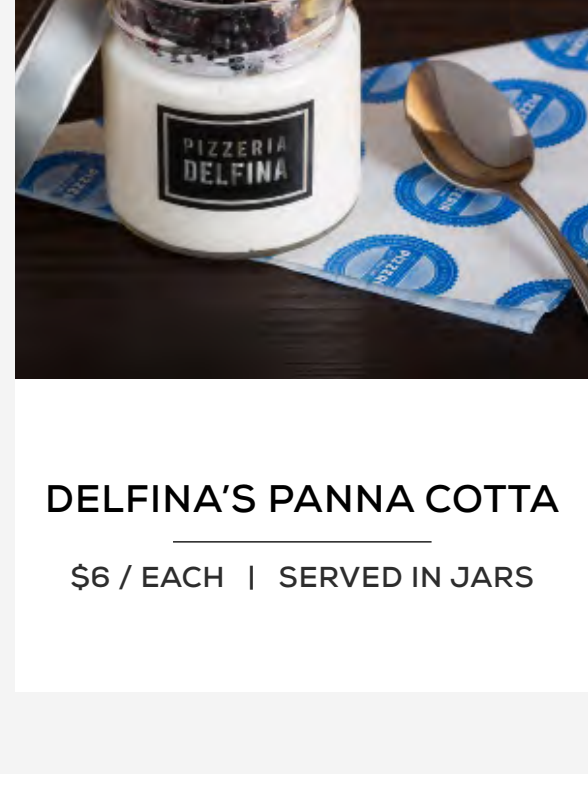
VEGETARIAN LASAGNA
w/ ricotta, mozzarella & tomato

INDV: - | MED: \$62 | LG: \$95



RIGATONI DI MATTEO
Rustichella Rigatoni w/ broccoli raab, fennel sausage, tomato, mozzarella & parmigiano

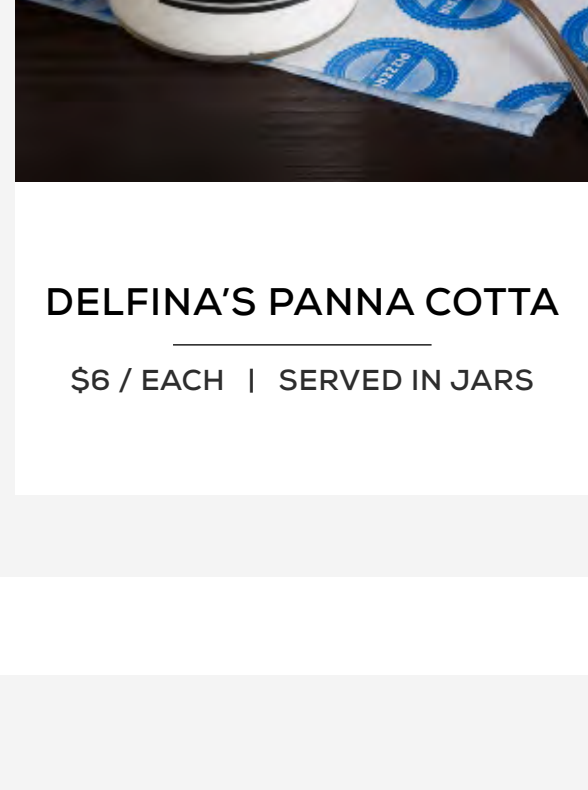
INDV: - | MED: \$52 | LG: \$80



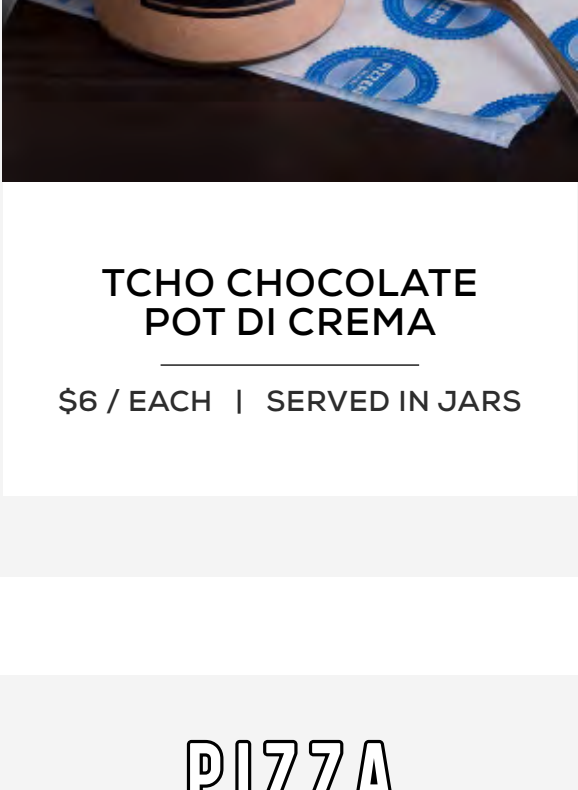
EGGPLANT PARMIGIANA "OLD SCHOOL"
eggplant, tomato, mozzarella & basil

INDV: - | MED: \$52 | LG: \$80

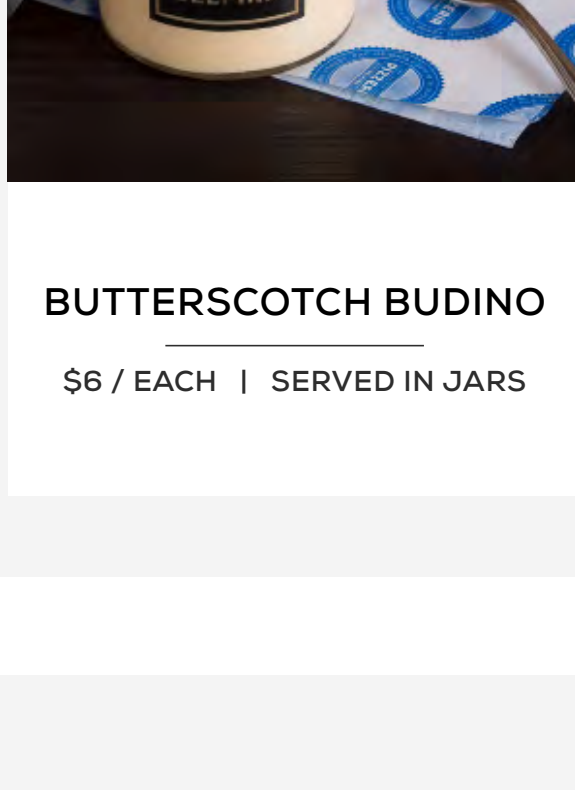
SWEET STUFF



DELFINA'S PANNA COTTA
\$6 / EACH | SERVED IN JARS



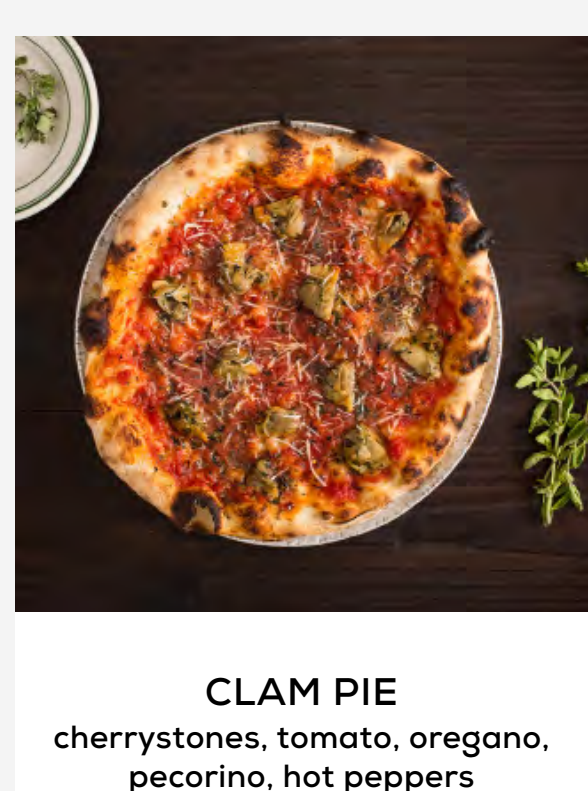
TCHO CHOCOLATE POT DI CREMA
\$6 / EACH | SERVED IN JARS



BUTTERSCOTCH BUDINO
\$6 / EACH | SERVED IN JARS

PIZZA

AVAILABLE FULLY BAKED TO EAT RIGHT AWAY OR HALF-BAKED TO FINISH AT HOME.



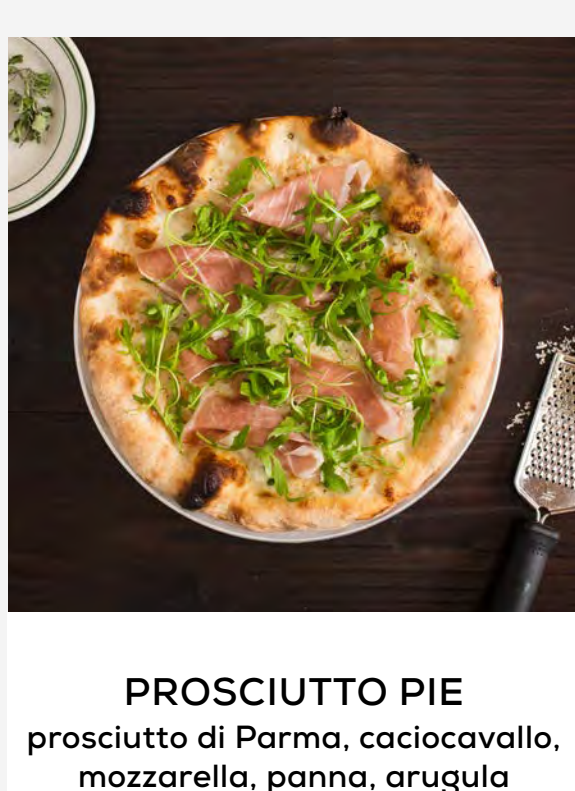
NAPOLETANA
tomato, anchovies, hot peppers, olives, oregano (add mozzarella + \$1.50)

\$14



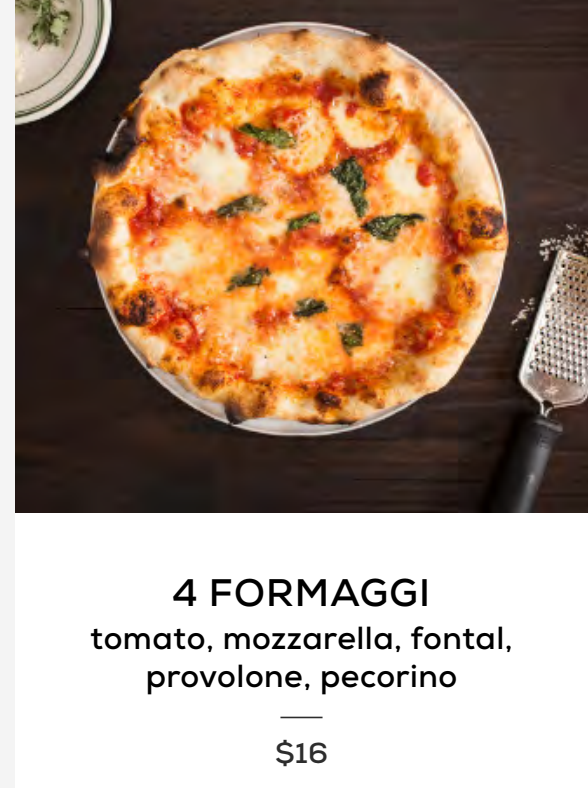
MARGHERITA
tomato, fior di latte mozzarella, basil

\$16



PANNA
tomato sauce, cream, basil, shaved parmigiano

\$15



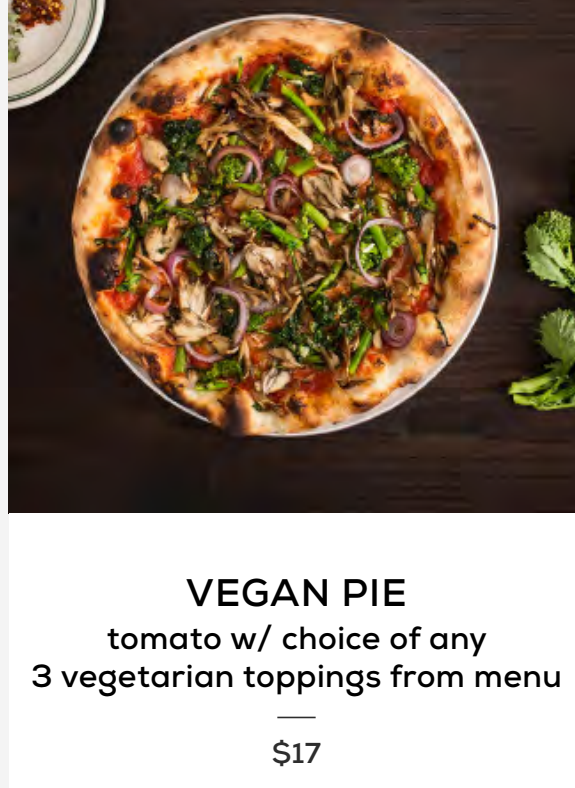
CLAM PIE
cherrystones, tomato, oregano, pecorino, hot peppers

\$19



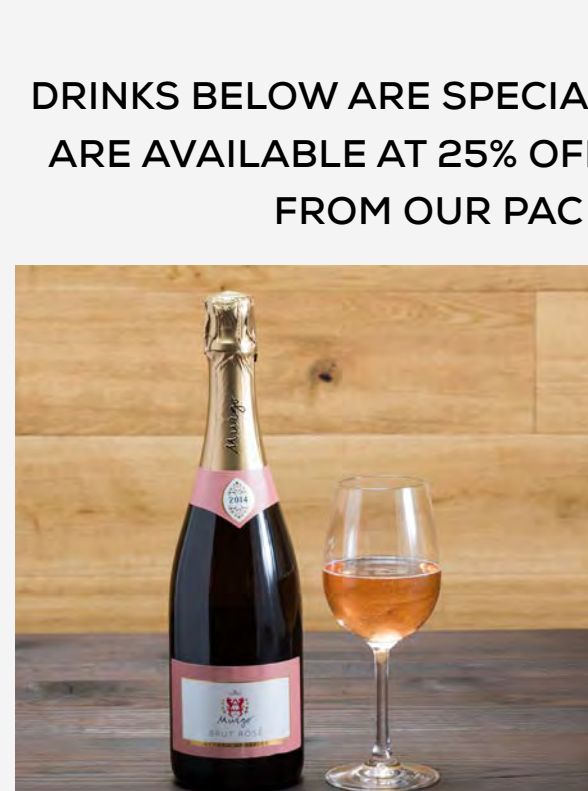
BROCCOLI RAAB
broccoli raab, caciocavallo, mozzarella, olives, hot peppers

\$17.75



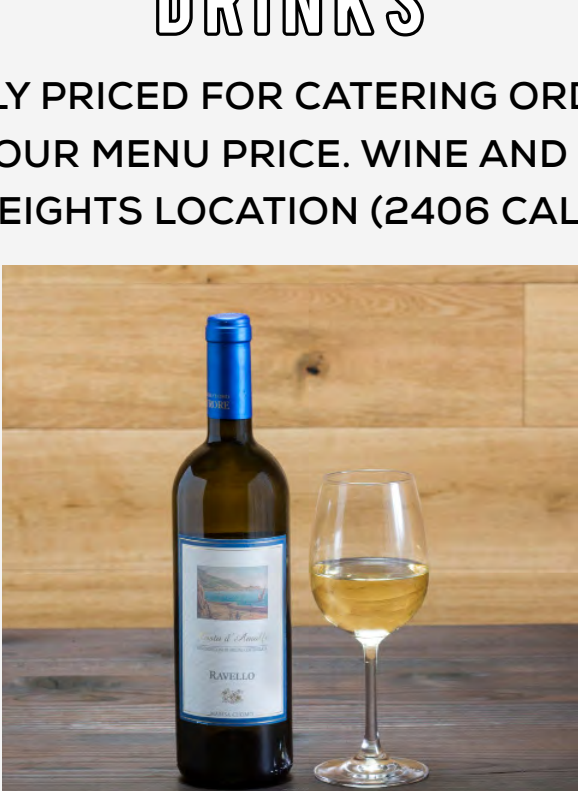
PROSCIUTTO PIE
prosciutto di Parma, caciocavallo, mozzarella, panna, arugula

\$18.50



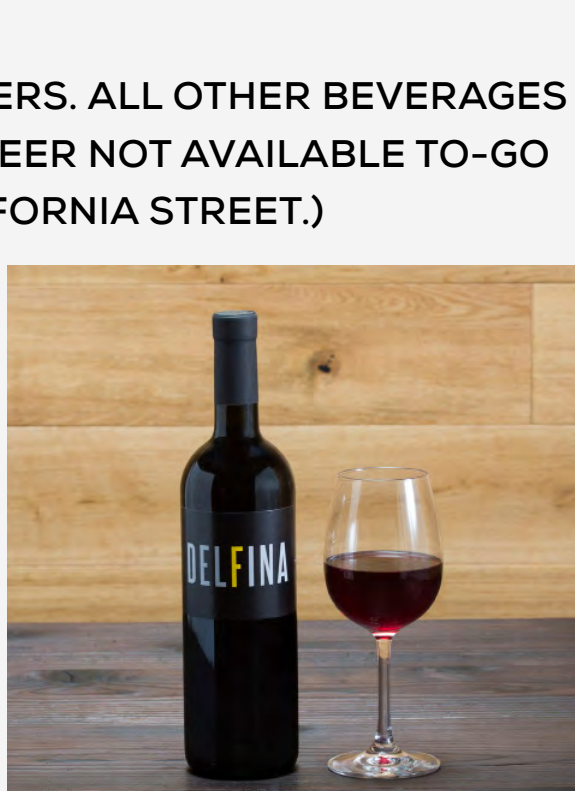
4 FORMAGGI
tomato, mozzarella, fontal, provolone, pecorino

\$16



SALSICCIA
housemade fennel sausage, tomato, sweet peppers, onions, mozzarella

\$18.50

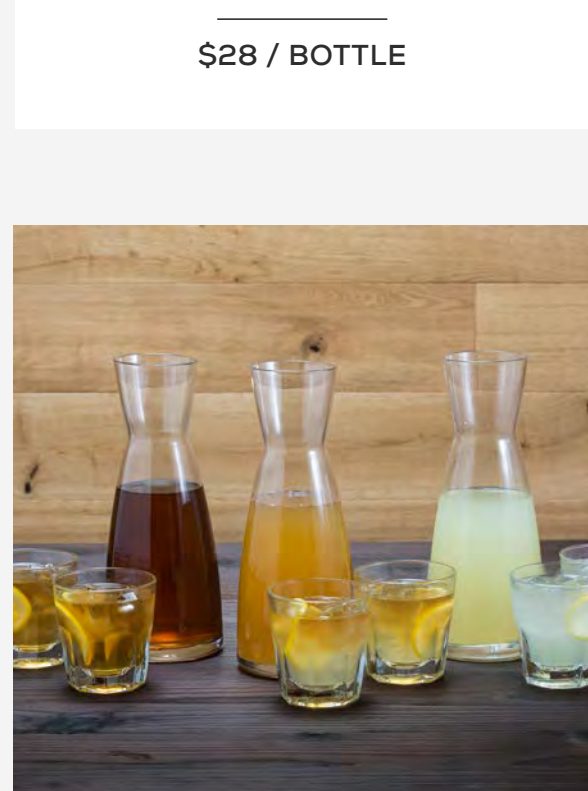


VEGAN PIE
tomato w/ choice of any 3 vegetarian toppings from menu

\$17

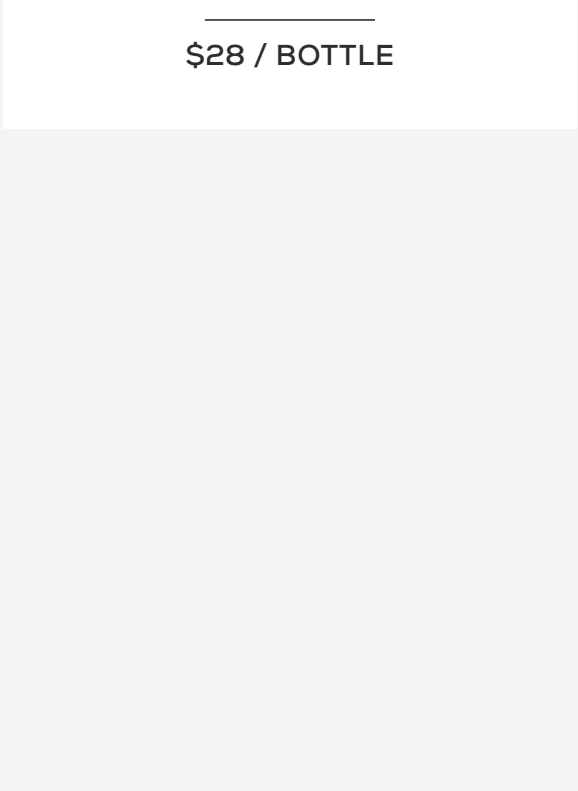
DRINKS

DRINKS BELOW ARE SPECIALLY PRICED FOR CATERING ORDERS. ALL OTHER BEVERAGES ARE AVAILABLE AT 25% OFF OUR MENU PRICE. WINE AND BEER NOT AVAILABLE TO-GO FROM OUR PAC HEIGHTS LOCATION (2406 CALIFORNIA STREET.)



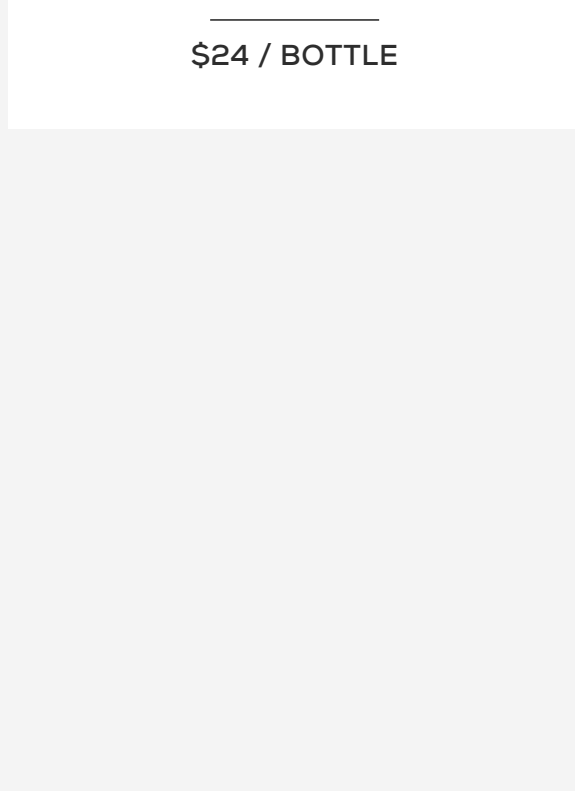
SPARKLING WINE
Nerello Mascalese, Murgu Brut Rosé, Sicilia

\$28 / BOTTLE



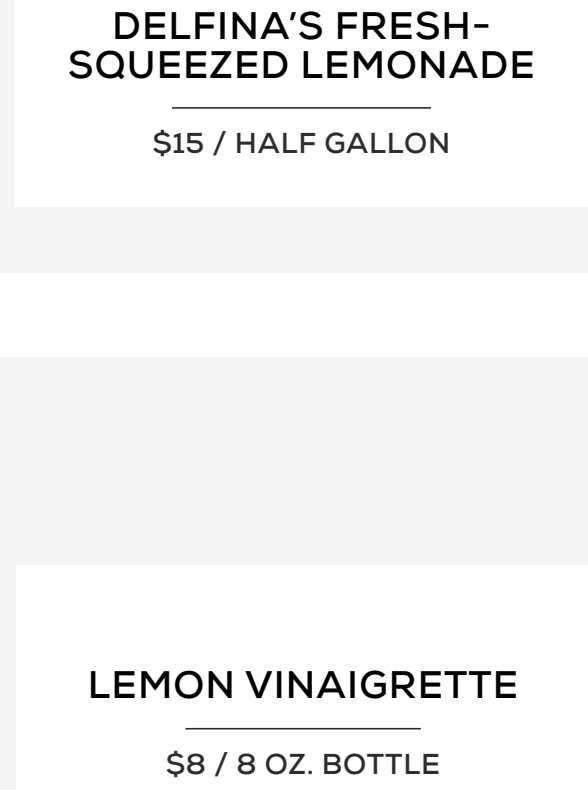
WHITE WINE
Falanghina Blend, Marisa Cuomo, Ravello, Campania

\$28 / BOTTLE

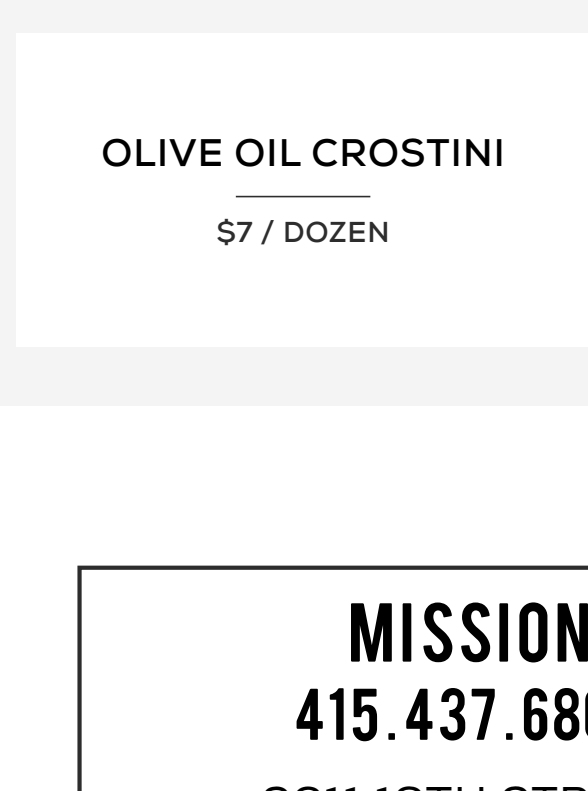


RED WINE
Aglanico, "Delfina", De Conciliis, Campania

\$24 / BOTTLE



SAMOVAR BLACK ICED TEA
\$11 / HALF GALLON



ARNOLD PALMER
\$13 / HALF GALLON

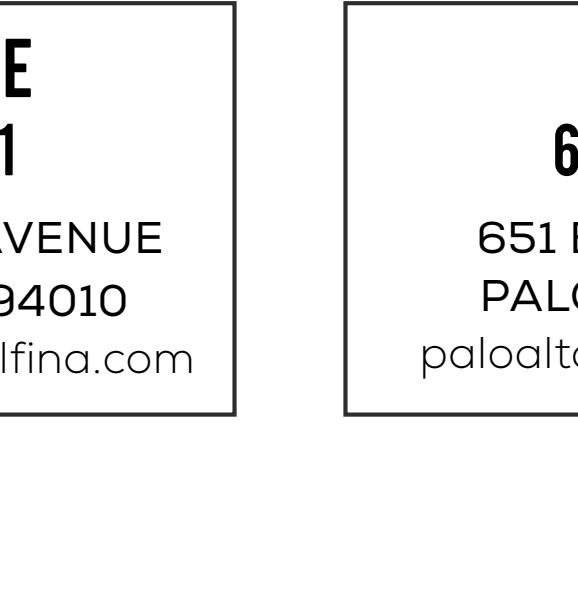


DELFINA'S FRESH-SQUEEZED LEMONADE
\$15 / HALF GALLON

EXTRAS



LEMON VINAIGRETTE
\$8 / 8 OZ. BOTTLE



MARINATED OLIVES
\$13 / PINT



TOMATO SAUCE
\$6 / PINT

OLIVE OIL CROSTINI
\$7 / DOZEN

MISSION

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