

**EATING LATER?**

NO PROBLEM.

MANY OF OUR DISHES ARE AVAILABLE HALF-BAKED OR CHILLED, FOR YOU TO FINISH AT HOME - JUST ASK!

**PORTION SIZES**

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**



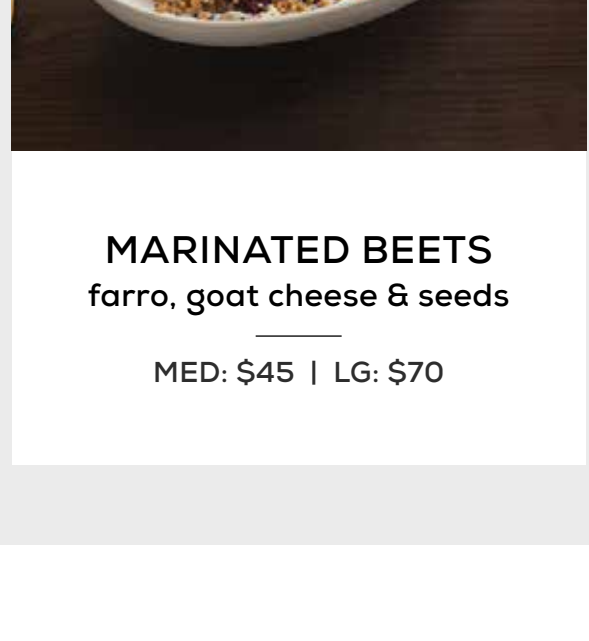
**INSALATA TRICOLORE**  
arugula, radicchio, endive, lemon vinaigrette, grana padano cheese

MED: \$58 | LG: \$90



**LITTLE GEM LETTUCE**  
green goddess dressing, avocado, pistachios

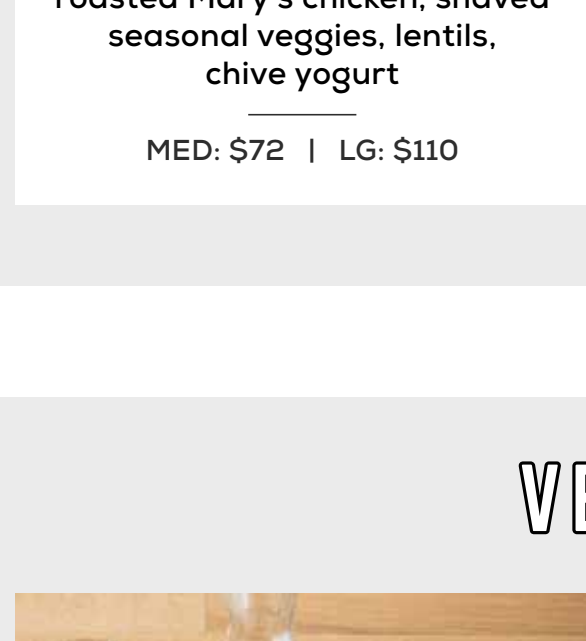
MED: \$58 | LG: \$90



**MARINATED BEETS**  
farro, goat cheese & seeds

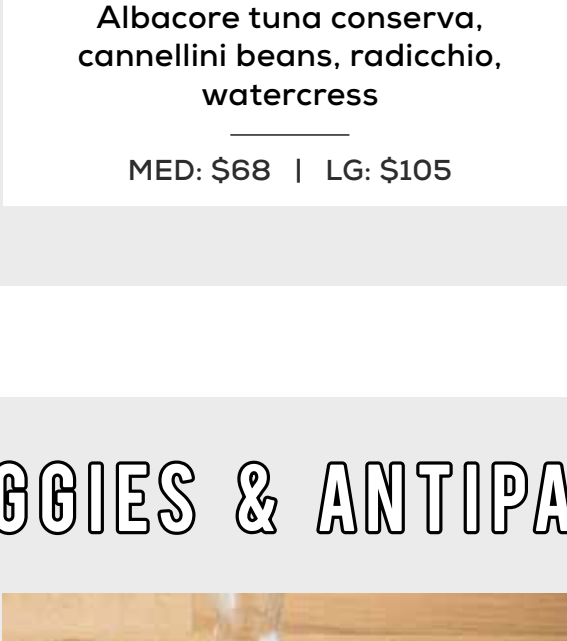
MED: \$45 | LG: \$70

**ENTREE SALADS**



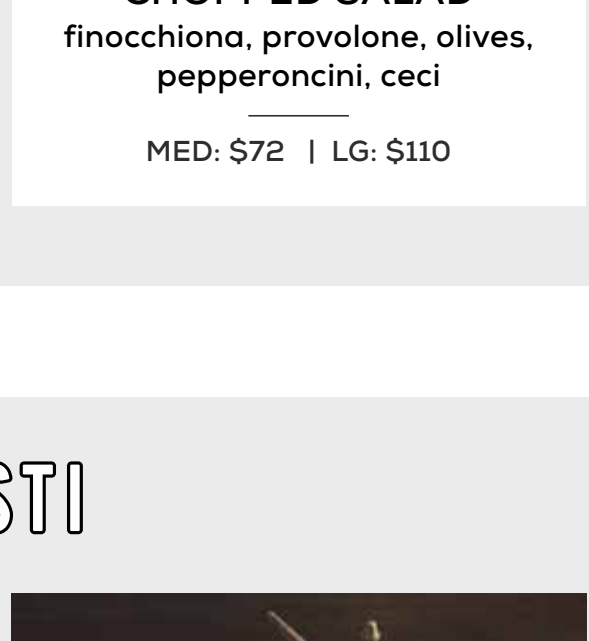
**BASIC+ CHICKEN SALAD**  
roasted Mary's chicken, shaved seasonal veggies, lentils, chive yogurt

MED: \$72 | LG: \$110



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

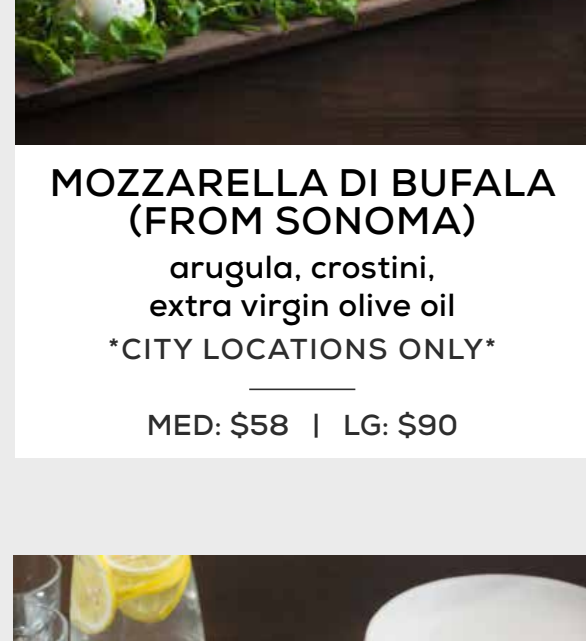
MED: \$68 | LG: \$105



**"JERSEY-STYLE" CHOPPED SALAD**  
finocchiona, provolone, olives, pepperoncini, ceci

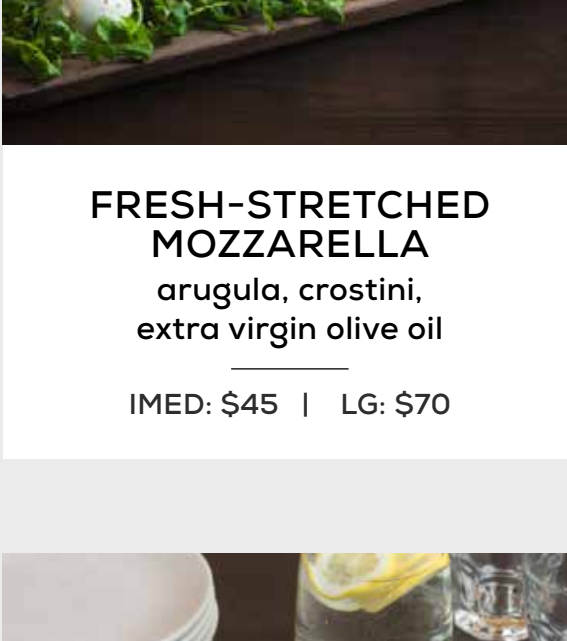
MED: \$72 | LG: \$110

**VEGGIES & ANTIPASTI**



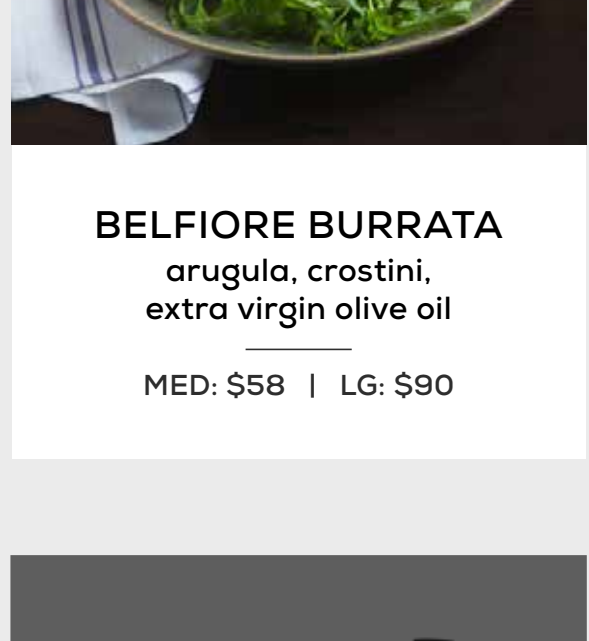
**MOZZARELLA DI BUFALA (FROM SONOMA)**  
arugula, crostini, extra virgin olive oil \*CITY LOCATIONS ONLY\*

MED: \$58 | LG: \$90



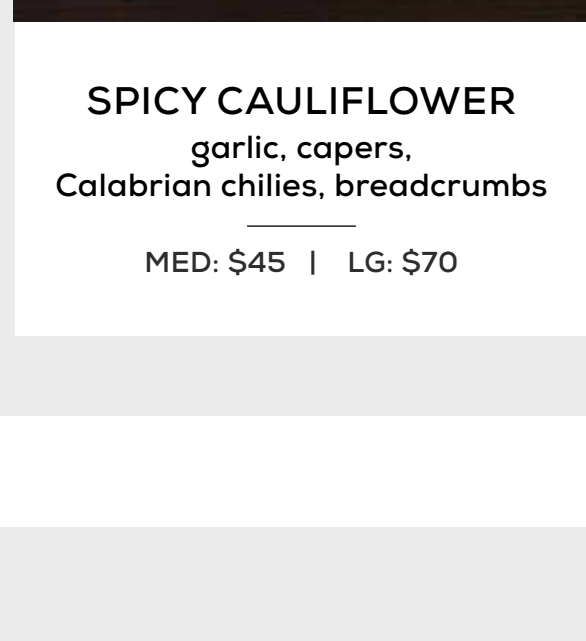
**FRESH-STRETCHED MOZZARELLA**  
arugula, crostini, extra virgin olive oil

MED: \$45 | LG: \$70



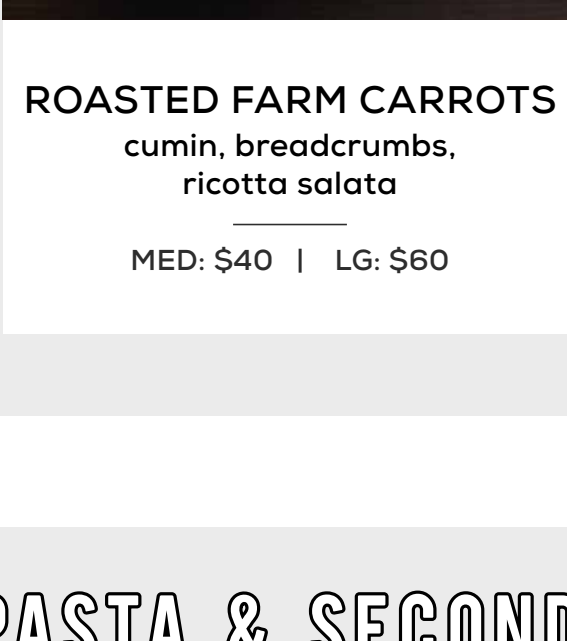
**BELFIORE BURRATA**  
arugula, crostini, extra virgin olive oil

MED: \$58 | LG: \$90



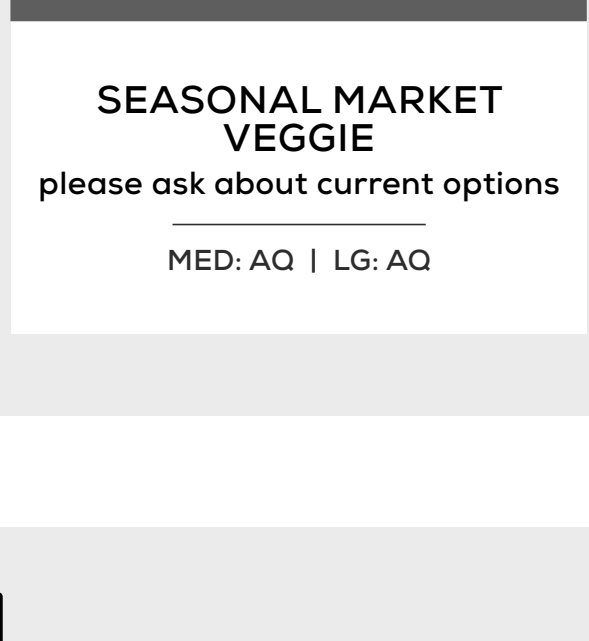
**SPICY CAULIFLOWER**  
garlic, capers, Calabrian chilies, breadcrumbs

MED: \$45 | LG: \$70



**ROASTED FARM CARROTS**  
cumin, breadcrumbs, ricotta salata

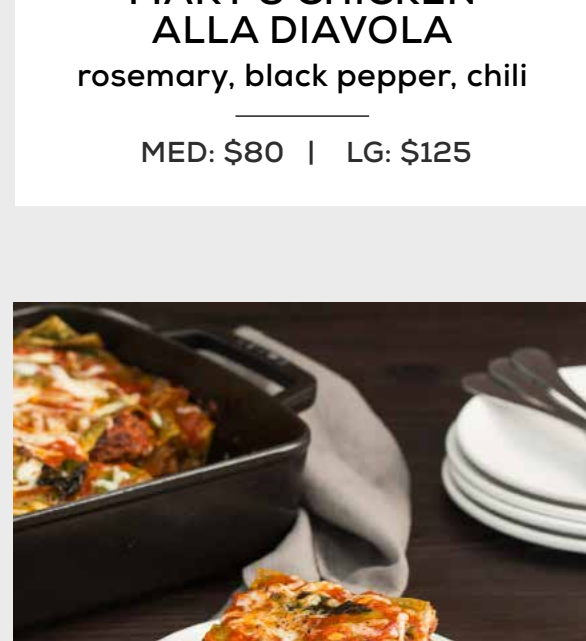
MED: \$40 | LG: \$60



**SEASONAL MARKET VEGGIE**  
please ask about current options

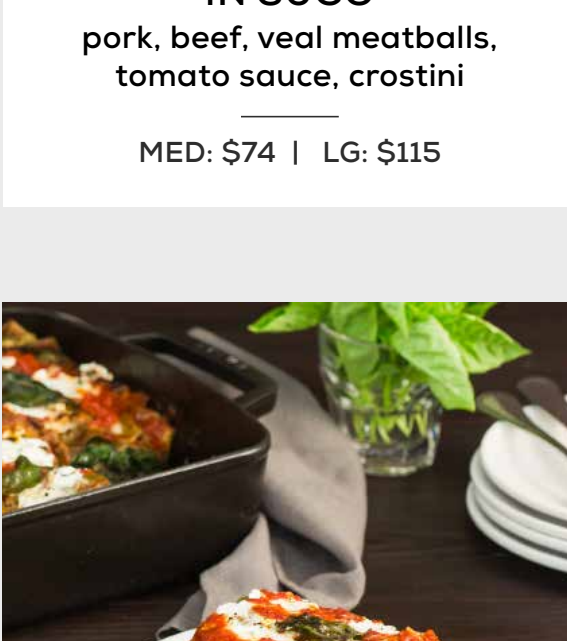
MED: AQ | LG: AQ

**PASTA & SECONDI**



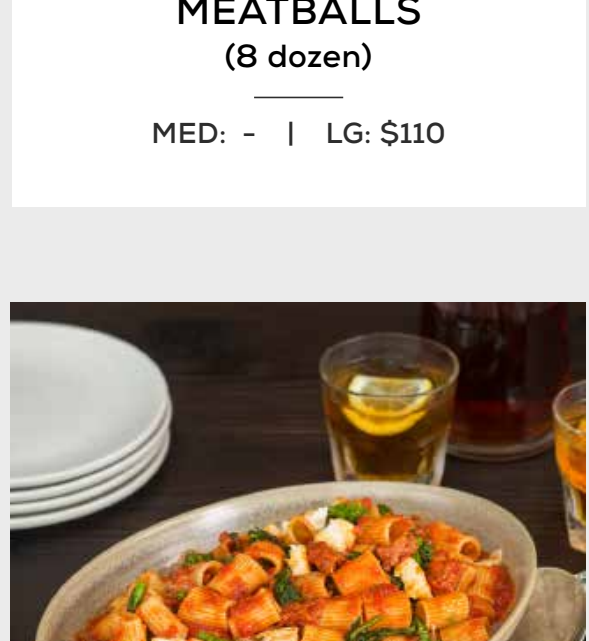
**ROASTED MARY'S CHICKEN ALLA DIAVOLA**  
rosemary, black pepper, chili

MED: \$80 | LG: \$125



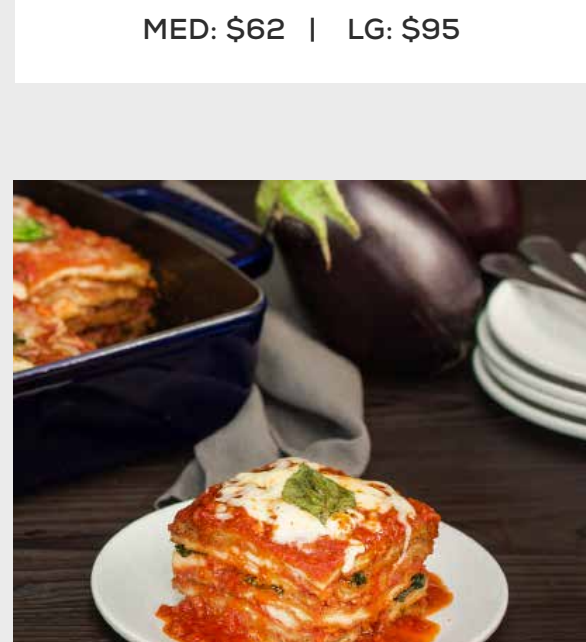
**NEAPOLITAN MEATBALLS IN SUGO**  
pork, beef, veal meatballs, tomato sauce, crostini

MED: \$74 | LG: \$115



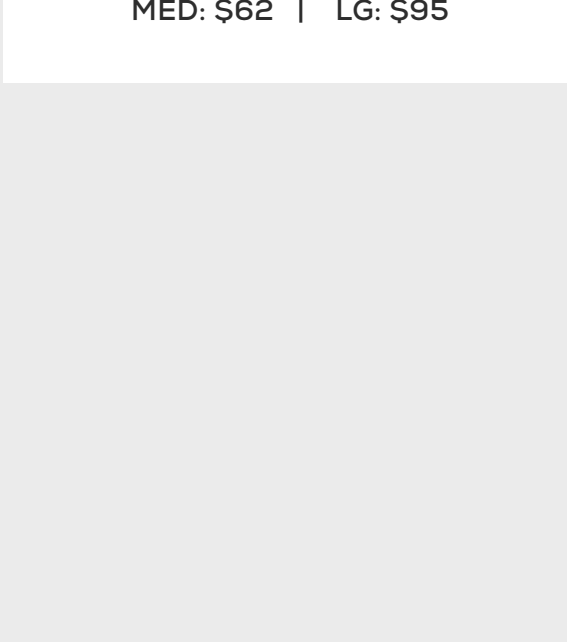
**COCKTAIL-SIZED MEATBALLS (8 dozen)**

MED: - | LG: \$110



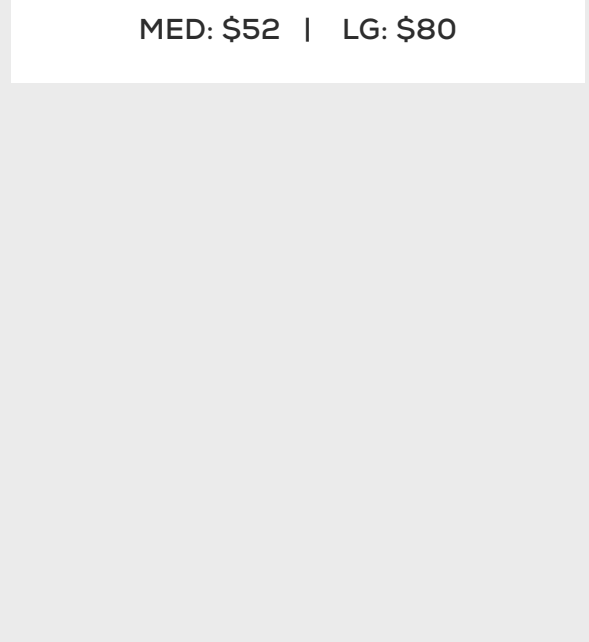
**SUNDAY SUPPER LASAGNA**  
beef, pork, veal, mozzarella, tomato

MED: \$62 | LG: \$95



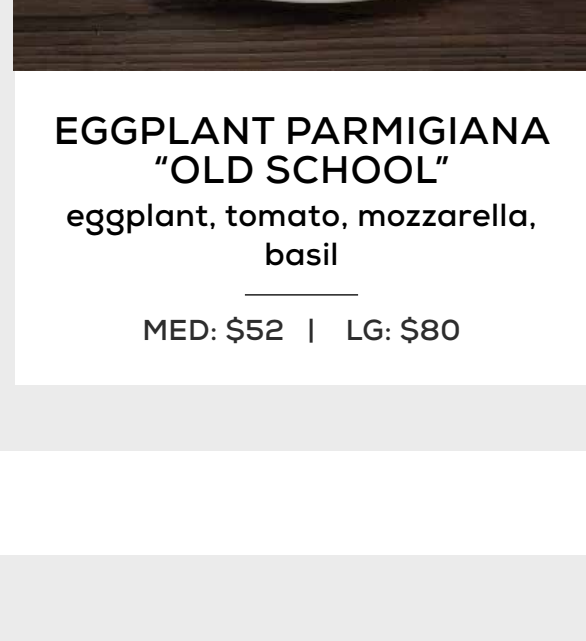
**VEGETARIAN LASAGNA**  
ricotta, mozzarella, tomato

MED: \$62 | LG: \$95



**RIGATONI DI MATTEO**  
Rustichella Rigatoni, broccoli raab, fennel sausage, tomato, mozzarella, parmigiano

MED: \$52 | LG: \$80



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

MED: \$52 | LG: \$80

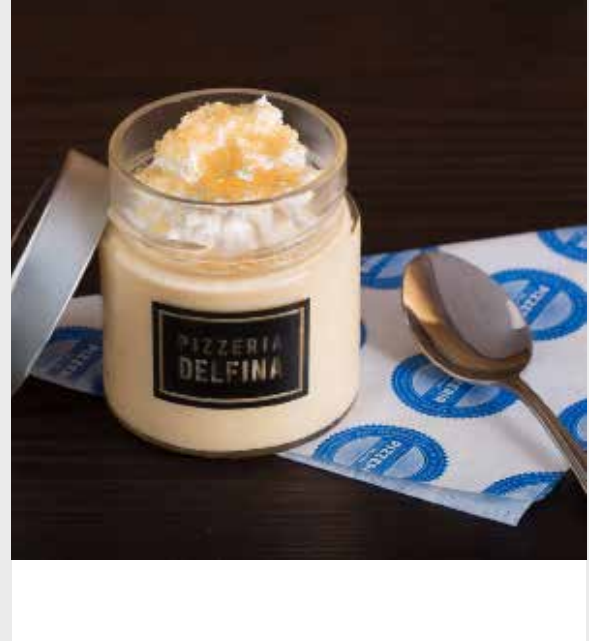
**SWEET STUFF**



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



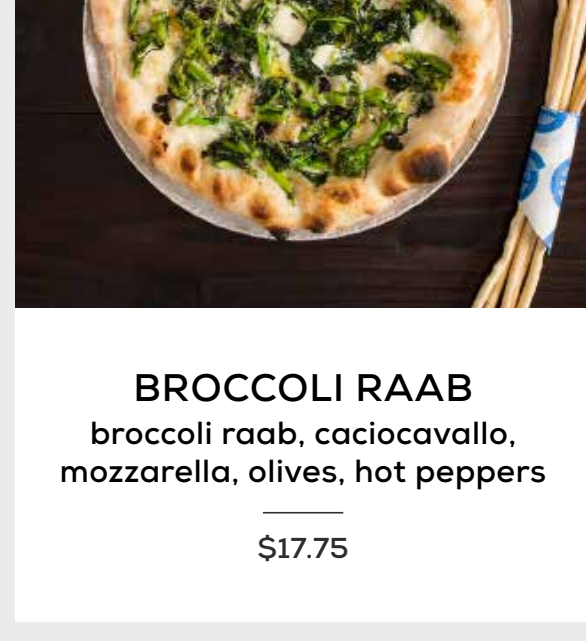
**TCHO CHOCOLATE POT DI CREMA**  
\$6 / EACH | SERVED IN JARS



**BUTTERSCOTCH BUDINO**  
\$6 / EACH | SERVED IN JARS

**WHITE PIES**

AVAILABLE FULLY BAKED TO EAT RIGHT AWAY OR HALF-BAKED TO FINISH AT HOME. GLUTEN-FREE CRUST AVAILABLE FROM OUR BURLINGAME PIZZERIA: +3 / PIE.



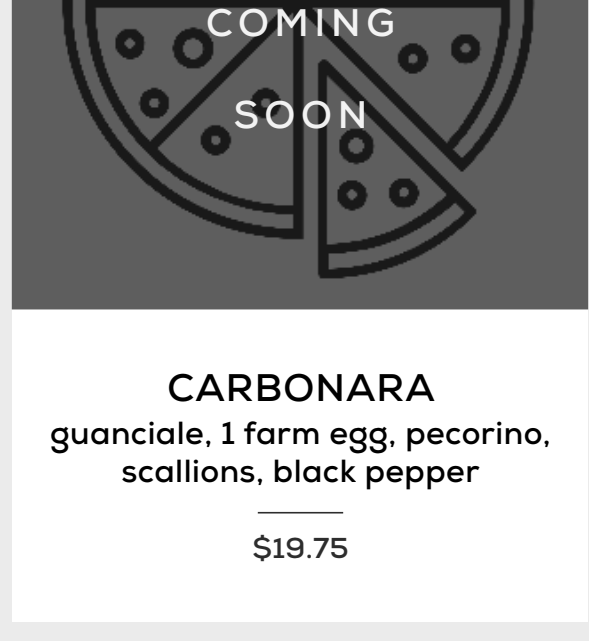
**BROCCOLI RAAB**  
broccoli raab, caciocavallo, mozzarella, olives, hot peppers

\$17.75



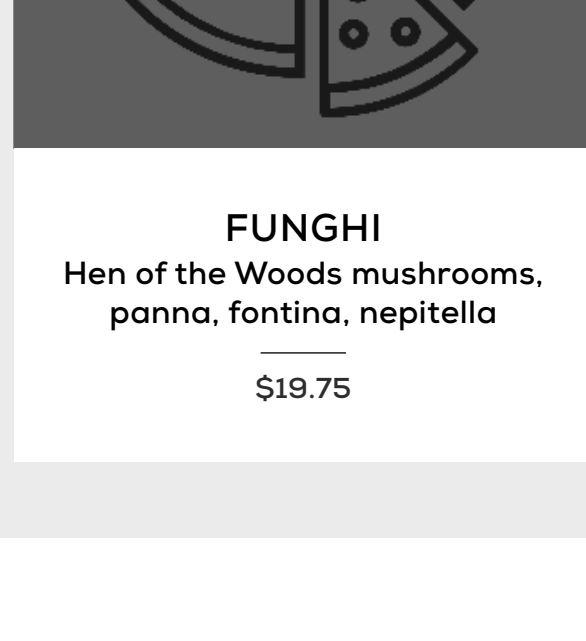
**PROSCIUTTO PIE**  
prosciutto di Parma, caciocavallo, mozzarella, panna, arugula

\$18.50



**CARBONARA**  
guanciale, 1 farm egg, pecorino, scallions, black pepper

\$19.75



**FUNGHI**  
Hen of the Woods mushrooms, panna, fontina, nepitella

\$19.75

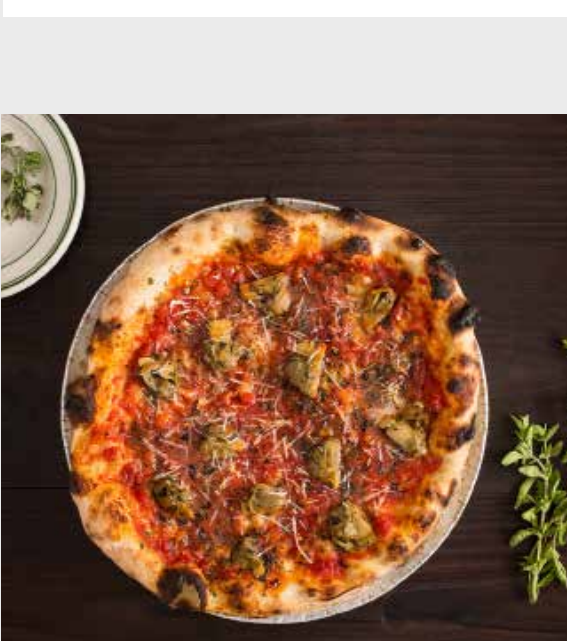
**RED PIES**

AVAILABLE FULLY BAKED TO EAT RIGHT AWAY OR HALF-BAKED TO FINISH AT HOME. GLUTEN-FREE CRUST AVAILABLE FROM OUR BURLINGAME PIZZERIA: +3 / PIE.



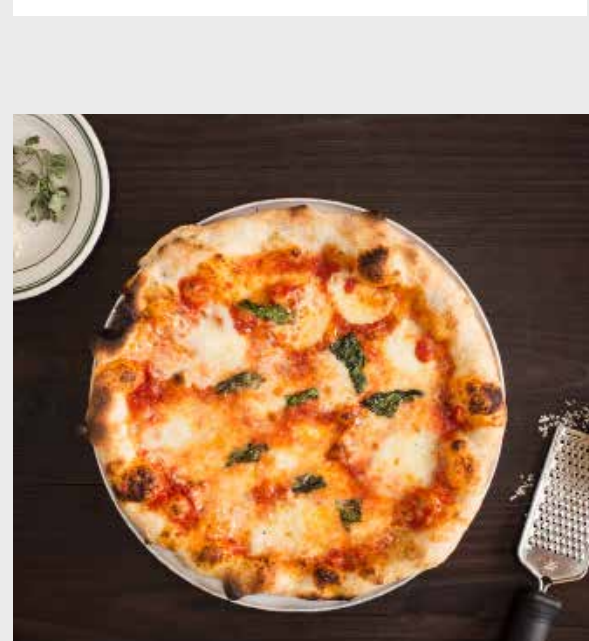
**NAPOLETANA**  
tomato, anchovies, hot peppers, olives, oregano (add mozzarella + \$1.50)

\$14



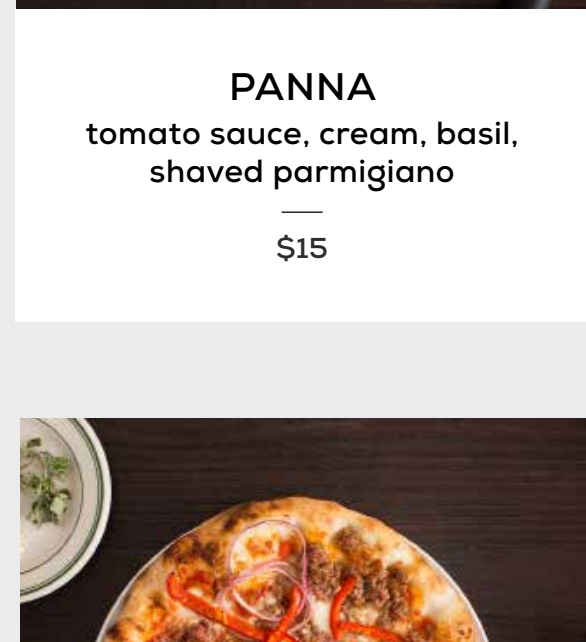
**MARGHERITA**  
tomato, fior di latte mozzarella, basil

\$16



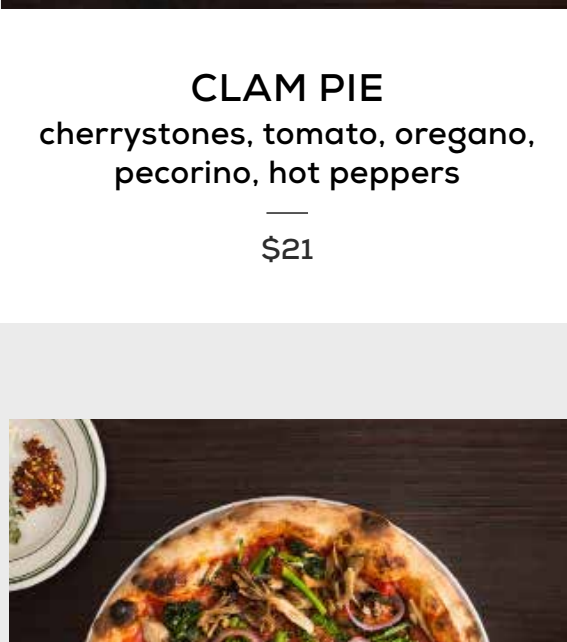
**MARGHERITA D.O.P.**  
San Marzano tomato, Double 8 mozzarella di bufala, basil, sea salt, extra virgin olive oil SF only; depends on availability

\$21



**PANNA**  
tomato sauce, cream, basil, shaved parmigiano

\$15



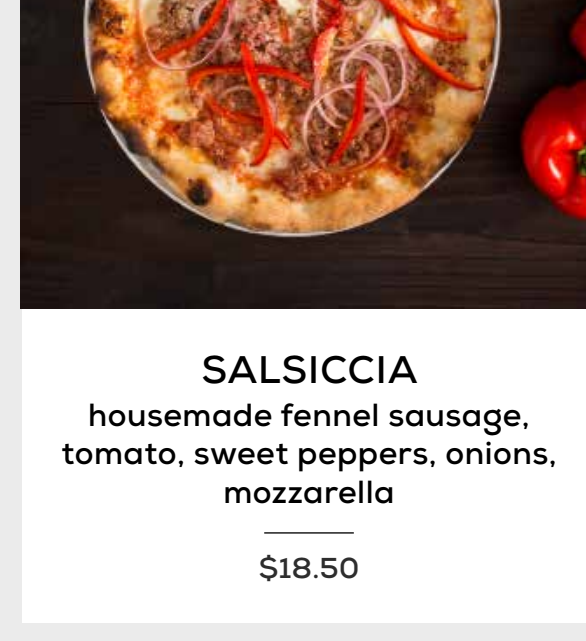
**CLAM PIE**  
cherrystones, tomato, oregano, pecorino, hot peppers

\$21



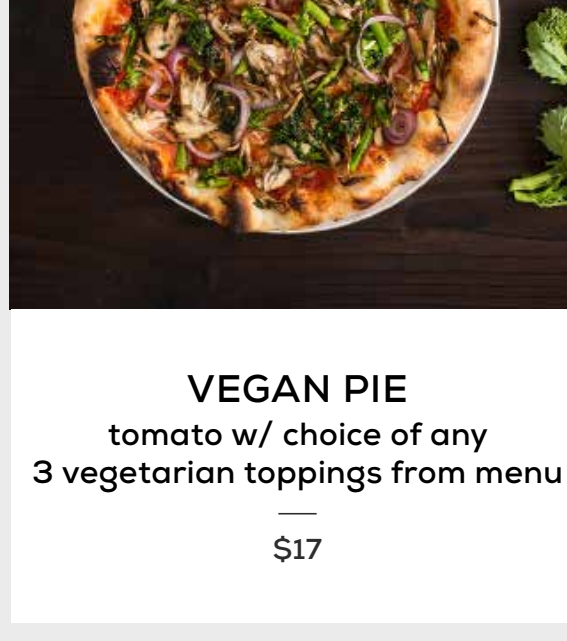
**4 FORMAGGI**  
tomato, mozzarella, fontal, provolone, pecorino

\$16.50



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

\$18.50

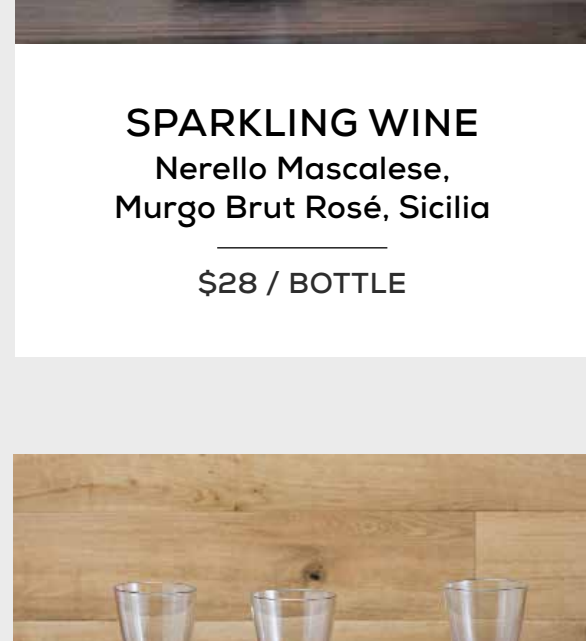


**VEGAN PIE**  
tomato w/ choice of any 3 vegetarian toppings from menu

\$17

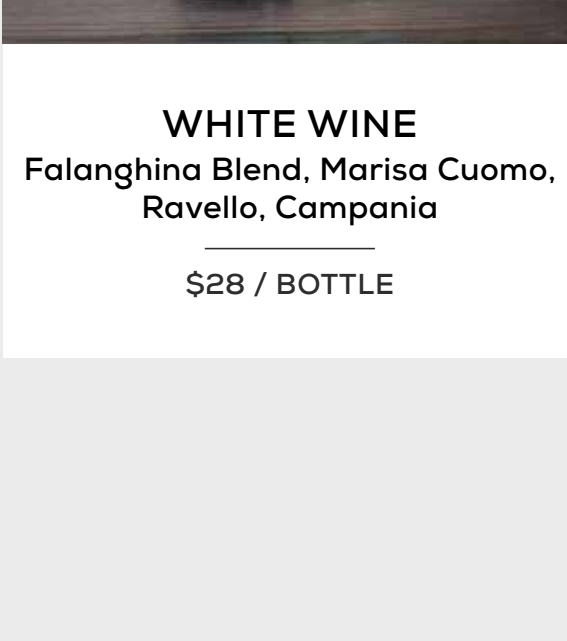
**DRINKS**

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 PIZZERIA (2406 CALIFORNIA STREET.)



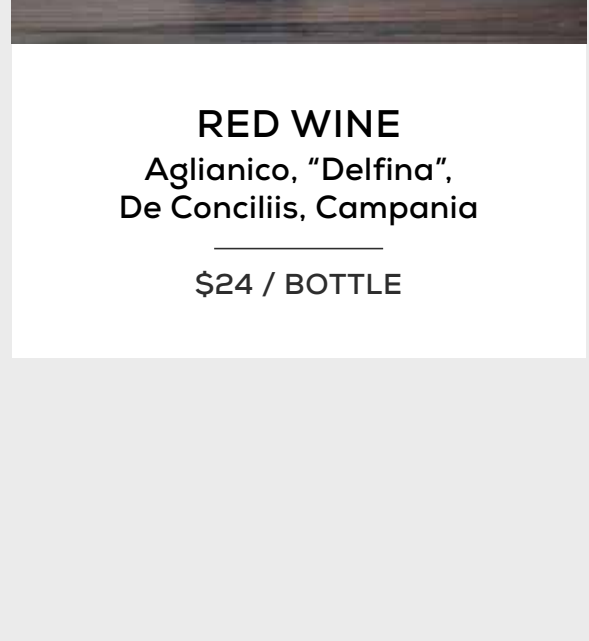
**SPARKLING WINE**  
Nerello Mascalese, Murgio Brut Rosé, Sicilia

\$28 / BOTTLE



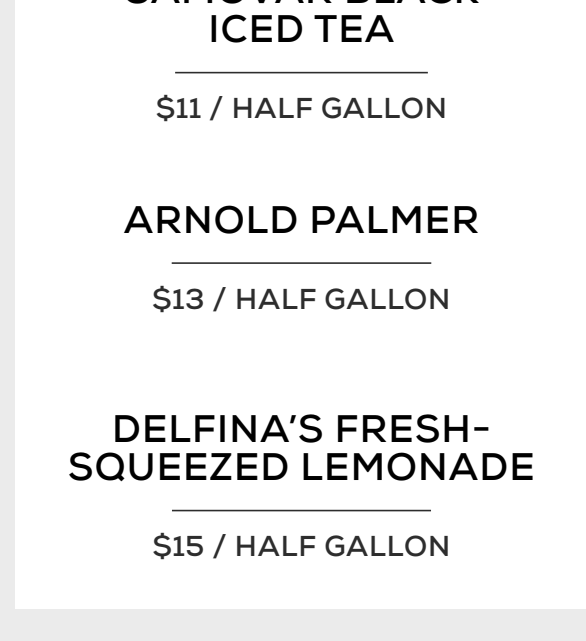
**WHITE WINE**  
Falanghina Blend, Marisa Cuomo, Ravello, Campania

\$28 / BOTTLE

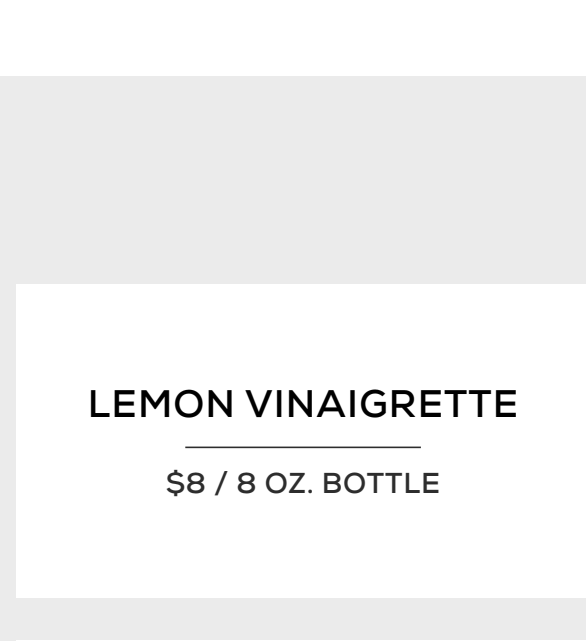


**RED WINE**  
Aglianico, "Delfina", De Conciliis, Campania

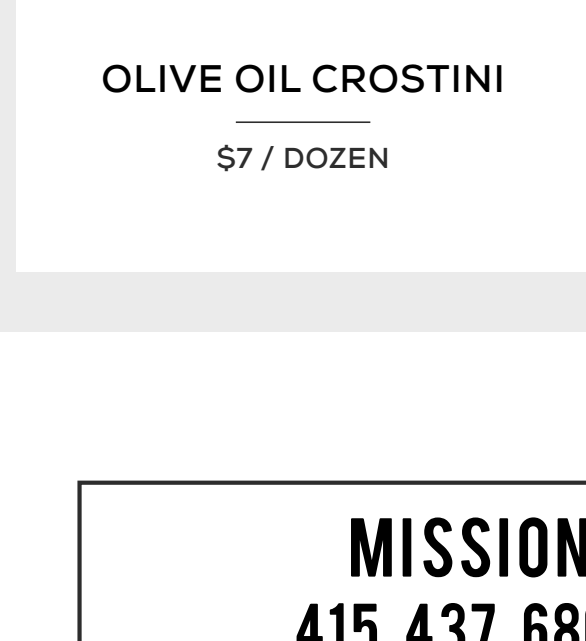
\$24 / BOTTLE



**SAMOVAR BLACK ICED TEA**  
\$11 / HALF GALLON

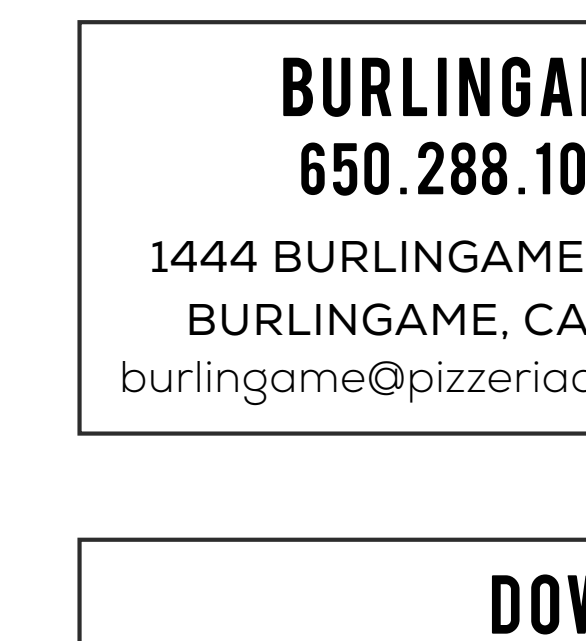


**ARNOLD PALMER**  
\$13 / HALF GALLON

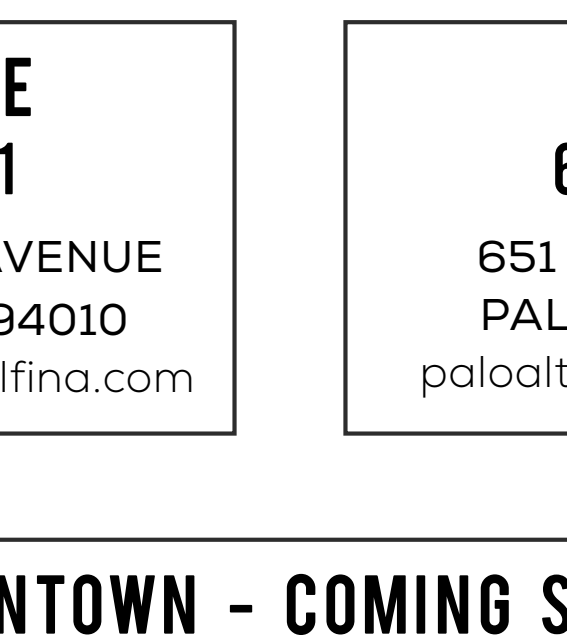


**DELFINA'S FRESH-SQUEEZED LEMONADE**  
\$15 / HALF GALLON

**EXTRAS**



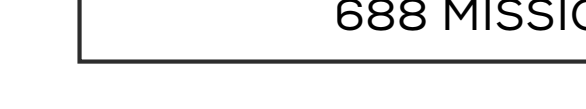
**LEMON VINAIGRETTE**  
\$8 / 8 OZ. BOTTLE



**MARINATED OLIVES**  
\$13 / PINT



**TOMATO SAUCE**  
\$6 / PINT



**OLIVE OIL CROSTINI**  
\$7 / DOZEN

**MISSION**

415.437.6800

3611 18TH STREET  
SAN FRANCISCO, CA 94110

mission@pizzeriadelfina.com

**PAC HEIGHTS**

415.440.1189

2406 CALIFORNIA STREET  
SAN FRANCISCO, CA 94115

pacheights@pizzeriadelfina.com

**BURLINGAME**

650.288.1041

1444 BURLINGAME AVENUE  
BURLINGAME, CA 94010

burlingame@pizzeriadelfina.com

**PALO ALTO**

650.353.2208

651 EMERSON STREET  
PALO ALTO, CA 94301

paloalto@pizzeriadelfina.com

**DOWNTOWN - COMING SOON!**

688 MISSION STREET, SAN FRANCISCO, CA 94105