IL SEGRETO

RISTORANTE ITALIANO · DELRAY BEACH

ANTIPASTI

ARANCINI AL TARTUFO $24
Golden crisp risotto croquettes with black truffle, Parmigiano Reggiano and truffle aioli

POLPETTE DELLA NONNA $22
Veal meatballs simmered in San Marzano tomato sauce with ricotta, Parmigiano Reggiano and fresh basil

CROSTINI E STRACCIATELLA $18
Toasted crostini, stracciatella, pistachios, olive oil and spicy honey

BAKED CLAMS $26
Littleneck clams, Italian breadcrumbs, garlic, parsley, olive oil and bacon

BURRATA PUGLIESE GF $28
Imported burrata, prosciutto San Daniele, heirloom tomatoes, basil and aged balsamic

POLPO ALLA GRIGLIA GF $30
Grilled octopus, potatoes, olives, capers, scallions and parsley

MELANZANE ALLA PARMIGIANA $26
Eggplant Parmigiana served over whipped ricotta

CALAMARI E GAMBERETTI FRITTI $32
Fried artichoke filled with crisp calamari and shrimp, mustard-lemon oil

CARPACCIO DI MANZO $30
Beef, Parmigiano, pistachios, enoki mushrooms and truffle cream

INSALATE & ZUPPE

INSALATA DI RUCOLA GF $16
Arugula, cherry tomatoes, shaved Parmigiano and lemon vinaigrette

CAESAR IL SEGRETO $16
Baby romaine, focaccia croutons, Parmigiano and basil Caesar dressing

INSALATA DI CASTELFRANCO GF $18
Radicchio, pear, Gorgonzola, walnuts and balsamic vinaigrette

ZUPPA DEL GIORNO $16
Seasonal soup; ask your server for today’s ingredients

SALUMI

PROSCIUTTO DI PARMA D.O.P. GF $13
Thinly sliced, delicately aged Italian prosciutto

CULATELLO GF MP
Delicately aged Italian cured specialty

FINOCCHIONA TOSCANA $13
Tuscan fennel-scented salami

SOPPRESSATA PICCANTE $13
Rustic spicy Italian salami

MORTADELLA DI BOLOGNA $13
Classic thinly sliced mortadella

3 SALUMI A SCELTA $29
Choose three cured meats

GRAN SELEZIONE DI SALUMI $41
Chef-curated cured meat tasting

FORMAGGI

PARMIGIANO REGGIANO D.O.P. GF $9
Long-aged Italian hard cheese

PECORINO TOSCANO GF $9
Tuscan sheep’s milk cheese

GORGONZOLA DOLCE D.O.P. GF $9
Creamy blue cheese

TALEGGIO D.O.P. GF $9
Aromatic washed-rind cheese

FONTINA VALDOSTANA D.O.P. GF $9
Rich buttery Alpine cheese

3 FORMAGGI A SCELTA GF $25
Select any three cheeses

GRAN SELEZIONE DI FORMAGGI GF $39
Chef-selected Italian cheese tasting

BREAD SERVICE

ASSORTED ARTISAN BREAD $8
Warm breads, whipped cultured butter, Maldon sea salt and olive oil

GF indicates dishes that may be gluten-free; ingredients and cross-contact must be confirmed with your server.
Please inform your server of all allergies. An allergen-free meal cannot be guaranteed.

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IL SEGRETO SIGNATURE DISHES

TAGLIOLINI CACIO E PEPE **$55**
Tagliolini tossed tableside in a Parmigiano wheel with black pepper; add truffle or caviar upon request (market price)

BRANZINO ALLA SEGRETO GF **$65**
Branzino fillet, lemon, olive oil, capers and cherry tomatoes

ORECCHIETTE ALLA PUGLIESE **$35**
Homemade orecchiette, broccoli rabe, sausage, garlic, olive oil and white wine

GRIGLIATA DI PESCE **$95**
Whole lobster, shrimp, scallops and octopus with seasoned breadcrumbs, lemon and olive oil

PASTE FATTE IN CASA

PACCHERI ALLA BOLOGNESE **$33**
Fresh paccheri, slow-cooked beef ragù and Parmigiano

FETTUCCINE ALL'ARAGOSTA **$64**
Fettuccine, half lobster, cherry tomatoes, garlic, shallots, parsley and cognac reduction

LINGUINE ALLE VONGOLE **$35**
Linguine, littleneck clams, garlic, white wine and parsley

GNOCCHI SORRENTINA **$33**
Gnocchi, San Marzano tomato sauce, mozzarella and basil

SPAGHETTI AL POMODORO E BURRATA **$32**
Spaghetti, tomato sauce, whole burrata and basil

SPAGHETTI ALLA CARBONARA TARTUFATA **$48**
Spaghetti, guanciale, egg yolk and shaved truffle

SPAGHETTI ALL'ASSASSINA **$24**
Pugliese-style spicy caramelized tomato spaghetti with garlic and peperoncino

PASTA AL FORNO **$20**

SECONDI PIATTI

VEAL CHOP PARMIGIANA - SIGNATURE **$85**
Breaded veal chop, tomato, Parmigiano and burrata; add truffle burrata +$25

KING SALMON SEGRETO GF **$52**
Salmon poached in white wine-lemon broth, capers, pink peppercorns and tzatziki

BRASATO DI MANZO **$48**
Braised short ribs in red wine reduction with saffron risotto

POLLO ALLA MILANESE **$42**
Crisp chicken Milanese, prosciutto, arugula, tomatoes, Parmigiano and balsamic

JUMBO SHRIMP ALLA GRIGLIA GF **MP**
Grilled shrimp over arugula and cherry tomatoes

BISTECCA ALLA GRIGLIA GF **$85**
14 oz prime New York strip, cherry tomatoes, garlic, rosemary and sea salt

COSTATA DI MAIALE GF **$74**
Dry-aged double-cut pork chop with hot and sweet cherry peppers

CONTORNI

PATATE AL FORNO GF **$16**
Rosemary oven-roasted potatoes

SPINACI SALTATI GF **$16**
Sautéed spinach, garlic and peperoncino

BROCCOLI RABE **$16**
Broccoli rabe, garlic, Parmigiano, ginger, spicy honey and pangrattato

FUNGHI TRIFOLATI GF **$16**
Italian-style sautéed wild mushrooms

ASPARAGI GRIGLIATI GF **$16**
Grilled asparagus with fresh lemon

VERDURE DI STAGIONE **$16**
Seasonal vegetables; ask about preparation

GLUTEN-FREE OPTIONS

GLUTEN-FREE PENNE OR SPAGHETTI **+$5**
Available as a pasta substitution upon request; inform your server of dietary restrictions

GLUTEN-FREE FLATBREAD **$8**
Warm with extra virgin olive oil and rosemary

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