

Review: Delrio's

[Sophie Crump](#) reviews the rustic and enchanting Italian cuisine at Delrio's

Sunday 27 March 2016

10-12 Blossom Street, York

★★★★★

Across the bridge from the train station there lies the underground world of Delrio's. A small door that's easy to miss leads you down the stairs to a charming and eccentric décor. With flags, trinkets, crockery, empty olive oil bottles scattering the walls and ceilings of the restaurant, Delrio's truly captures the homely Italian vibe. Greeting us warmly, the staff speak to each other in Italian, pulling you into this world of Mamma's Italy. The restaurant is largely in two rooms, and many tables are located in little caves which would make a perfect dinner date. Our trio on arrival were given the option of where to sit depending on how long we wanted to stay and, opting to have the table as long as we liked, we were directed to out seats.



Image: Sophie Crump

All starving we promptly ordered a bottle of the house red which was particularly good and got to the menus. For starters we opted for the Burrata caprese; soft, gooey mozzarella like cheese, with a pesto dressing, tomatoes and stuffed peppers, as well as the trio of bruschetta: mushroom, tuna and tomato. The Burrata was a generous portion, ideal between two or three and truly melted in your mouth. The bruschetta were crisp and well-flavoured, although we were not so keen on the tuna option, finding the flavour a little out of place with the others. The waiter also brought beautiful fresh bread with the starters and quality olive oil and balsamic to soak and drizzle atop, a nice touch which restaurants often neglect or charge for nowadays. The dishes were brought promptly and consumed similarly at rapid pace, with clean plates all round.

For mains we all opted for pizza, which were very generously sized. The two Rustica pizzas with prosciutto ham and rocket were declared delicious. I ordered the Vegetariana, with artichokes, mushrooms, onions and peppers. The pizza base and crust was soft but still with that perfect chewiness. The only qualm I had however was that in the centre of my pizza, whilst there was plenty of vegetables, the artichokes and peppers were quite wet still and thus contributed to a slightly soggy centre. Nonetheless the flavour was

fantastic.



Sadly too full for dessert we declined and sat chatting for a while longer with no hassle from the waiters and waitresses. The restaurant was full by the time we left and atmosphere was buzzing but without being overwhelming.

Reasonably priced for the substantial portions and good wine, Delrio's has truly captured the Italian charm and atmosphere in York. The décor inside makes this place a unique and fun place to go, whether it be on a romantic date or with good friends. It's popularity is clear, with booking essential at least a week in advance. Having visited Il Paradiso together, we came to the conclusion that Delrio's had the edge, with better pizzas and interior design, although the bruschetta at Il Paradiso was superior. Emphasizing use of fresh and local ingredients, the love for good Italian cooking is evident in the food as well as the relaxed and charming vibe in the restaurant amongst staff and customers. Delrio's deserves top marks in the York dining scene, and I would contend it one of, if not the best, Italian in York.

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