

Serafina®

MEAT PACKING

ANTIPASTI

CLASSIC ANTIPASTI

BRUSCHETTA Toasted bread with fresh tomatoes, basil, extra virgin olive oil & touch of garlic	14
CROSTINI DI SOFIA Toasted bread topped with fresh mozzarella & prosciutto di Parma	16
CALAMARI Fried calamari served with our homemade spicy tomato dip	18
MEATBALLS Homemade meatballs topped with Parmigiano Reggiano, served with tomato sauce, basil & toasted bread	18
BRESAOLA Cured filet mignon, arugula, Parmigiano Reggiano, mixed mushrooms & extra virgin olive oil	19
GRILLED OCTOPUS Grilled octopus, braised tomatoes, onions, olives & potatoes	21
TARTARE DI SOFIA A selection of the best tuna & salmon with avocado marinated the Italian way	23

MOZZARELLA & BURRATA

ITALIAN BUFFALO MOZZARELLA Tomatoes & basil	19
ITALIAN BURRATA With cherry tomatoes	23
PROSCIUTTO & BURRATA Italian burrata & prosciutto di Parma	25

INSALATE

MISTA VERDE Fresh seasonal greens & lemon vinaigrette	15
DI SOFIA Classic Caesar with Parmigiano Reggiano	17
ARUGULA E PARMIGIANO Baby arugula, cherry tomatoes, shaved Parmigiano Reggiano & fig vinaigrette	19
BRUSSEL SPROUT SALAD Thinly sliced Brussel sprouts, avocado, Parmigiano Reggiano & fresh lemon	19
INSALATA DI PORTO CERVO Romaine, carrots, hearts of palm, avocado, corn & oregano-lemon dressing	20
GOAT CHEESE & SPINACH SALAD Honey, roasted pine nuts & balsamic vinaigrette	20
SERAFINA CHICKEN SALAD Free range chicken breast, romaine, mesclun, sun dried tomatoes, raisins, pine nuts & pesto dressing	22
AVOCADO SAN PIETRO Baby shrimp, arugula, grape tomatoes, cannellini beans & Champagne mustard sauce	22
ARUGULA E FILETTO Diced seared filet mignon, baby arugula & shaved Parmigiano Reggiano	27

(+...Half chicken paillard 8, shrimp 10 salmon 12)

SIDES

CESTINO DI FOCACCIA Baked with herbs	10
BRAISED LENTILS	10
ROASTED POTATOES	10
FRENCH FRIES	10
SAUTÉED BROCCOLI	10
GRILLED ASPARAGUS	10
BRUSSELS SPROUTS	10

PASTA

Traditionally cooked al dente like in Italy
Artisan gluten free pasta (+ 5) & whole wheat pastas are available

CLASSIC

SPAGHETTI POMODORI & BASILICO Homemade tomato sauce, Parmigiano Reggiano & fresh basil	19
PENNE ALL'ARRABBIATA Spicy tomato sauce with parsley & crushed red pepper	19
SPAGHETTI AGLIO & OLIO "AL PACINO" Extra virgin olive oil, red pepper, garlic & Parmigiano Reggiano	21
SPICY PENNE ALLA VODKA Homemade tomato sauce, red pepper flakes, a splash of vodka & cream	21
LASAGNA AL FORNO With our homemade meat sauce	22
CACIO E PEPE Pecorino Romano, crushed black pepper & extra virgin olive oil	22
PAGLIA E FIENO Homemade fettuccine, tomato sauce, cream, basil & Parmigiano Reggiano	22
TAGLIOLINI AL POLLO Free range chicken breast, cream, peas & mushrooms	23
SPAGHETTI CARBONARA Bacon, Parmigiano Reggiano, Pecorino, eggs & black pepper	23
RIGATONI ALLA BOLOGNESE With our homemade meat sauce	25
SPAGHETTI ALLA VONGOLE Fresh clams, white wine, touch of garlic & parsley	27

SERAFINA GOURMET

GNOCCHI DI MAMMA Cherry tomato sauce & Parmigiano Reggiano	22
FARFALLE AL LIMONCELLO Bow tie pasta, baby shrimp, cream & lemon zest	23
ORECCHIETTE Spicy sausage & broccoli rabe	24
TAGLIOLINI AL TARTUFO NERO Made with Italian black truffle	35
TAGLIOLINI AL TARTUFO NERO GRATINATI Baked tagliolini, Italian black truffle & bechamella	35

RAVIOLI & RISOTTI

RAVIOLI ALLA SALVIA Spinach & ricotta ravioli served with butter & sage	21
RAVIOLI AI PORCINI Ricotta & porcini ravioli sautéed with porcini mushrooms	25
RAVIOLI DEGLI INNAMORATI Heart-shaped lobster ravioli in a lobster bisque sauce	28
RAVIOLI AL TARTUFO NERO Black truffle ravioli & a touch of butter	29
RISOTTO PORCINI Carnaroli rice with porcini mushrooms (Please allow 15 min)	29
RISOTTO TARTUFO & PROSECCO Carnaroli rice with Prosecco & black truffle (Please allow 15 min)	31

SECONDI PIATTI

VEGETARIAN

EGGPLANT PARMIGIANA Eggplant, "fior di latte" mozzarella, homemade tomato sauce, fresh basil & Parmigiano Reggiano	22
SPAGHETTI SQUASH Spaghetti squash with sautéed mixed vegetables, pine nuts & tomato sauce	24

FISH

ATLANTIC SALMON Grilled, served with lentils, baby spinach & bearnaise sauce	30
BRANZINO AI CHERRY TOMATOES Sautéed in white wine, served with cherry tomatoes, roasted potatoes & asparagus	33
FILET OF BASS PINOT GRIGIO Sautéed bass wrapped in thinly sliced potatoes, served with a Pinot Grigio sauce, leeks & zucchini	33

MEAT

SERAFINA BURGER Double R Ranch beef, mozzarella or gorgonzola, avocado, caramelized onions & French fries	24
CHICKEN BREAST PAILLARD Free range chicken breast with arugula & tomatoes	27
CHICKEN MILANESE Sautéed breaded chicken with arugula tomatoes & basil	29
STEAK & FRIES Grilled, 10oz free range, grass fed Double R Ranch sirloin, served with French fries	35
FILET MIGNON ALLA GRIGLIA Grilled, 7oz free range, grass fed Double R Ranch filet mignon, served with vegetables & potatoes	40

PIZZA

Our pizza ingredients all come from Italy; San Marzano tomatoes, mozzarella, buffalo mozzarella, burrata, extra virgin olive oil & even our sea salt

ITALIAN CLASSICA

MARINARA Tomato, oregano & garlic	17
MARGHERITA Tomato, mozzarella, basil & olives	21
NAPOLETANA Tomato, mozzarella, anchovies, capers & basil	22
V.I.P. MARGHERITA Tomato, "fior di latte" mozzarella & basil	23
D.O.C. MARGHERITA Tomato, mozzarella, Parmigiano Reggiano & cherry tomatoes	24
REGINA MARGHERITA Tomato, buffalo mozzarella & basil	25

ORIGINALI

4 STAGIONI Tomato, mozzarella, mushrooms, artichokes, pesto & prosciutto di Parma	24
ALLA NORCINA Tomato, mozzarella, mushrooms & spicy sausage	24
SUPER VEGAN Tomato, artichokes, mushrooms & broccoli rabe	24

DI SERAFINA

AL SALAME PICCANTE Tomato, mozzarella & pepperoni	20
PORTOFINO Tomato, mozzarella, homemade pesto & pine nuts	23
AI FUNGHI Tomato, mozzarella & mushrooms	23
DI FABIO Tomato, mozzarella, prosciutto di Parma & chopped tomatoes	24
ALL' UOVO Tomato, mozzarella, prosciutto di Parma, sliced tomatoes & one egg	25
DI VITTORIO Burrata, tomato & basil	25

GOURMET DI SERAFINA

White pizza

BIANCA Mozzarella, fontina, baby arugula & shaved Parmigiano Reggiano	22
FORMAGGI D'ITALIA Mozzarella, fontina, Parmigiano Reggiano & gorgonzola	23
BRESAOLA Mozzarella, fontina, Italian bresaola & baby arugula	25
AI PORCINI Italian porcini mushrooms & herbs	27
TARTUFO NERO Our secret recipe, a bouquet of Italian cheeses & black truffle	31

LA FOCACCIA

IL CESTINO Focaccia baked with herbs	10
LEGGERA "Fior di latte" mozzarella, sliced tomatoes & basil	21
LIGURE "Fior di latte" mozzarella, sliced tomatoes, prosciutto di Parma & basil	22
DI SOFIA Robiola & truffle oil. Our own specialty	27

FREE DELIVERY
Call: 646.964.4494

PRIVATE ROOM
AVAILABLE

ORDER ONLINE
www.serafinarestaurant.com