



ANTIPASTI

CLASSIC ANTIPASTI

BRUSCHETTA	13
Toasted bread with fresh tomatoes, basil, extra virgin olive oil & touch of garlic	
CALAMARI	17
Fried calamari served with our homemade spicy tomato dip	
MEATBALLS	17
Homemade meatballs topped with Parmigiano Reggiano, served with tomato sauce, basil & toasted bread	
BRESAOLA	19
Cured filet mignon, arugula, Parmigiano Reggiano, mixed mushrooms & extra virgin olive oil	
MOZZARELLA & BURRATA	
BUFFALO MOZZARELLA	18
Tomatoes & basil	
ITALIAN BURRATA	22
With cherry tomatoes	
PROSCIUTTO & BURRATA	24
Italian burrata & Prosciutto di Parma	

INSALATE

MISTA VERDE	14
Fresh seasonal greens & lemon vinaigrette	
DI SOFIA	16
Classic Caesar with Parmigiano Reggiano	
ARUGULA E PARMIGIANO	19
Baby arugula, cherry tomatoes, shaved Parmigiano Reggiano & fig vinaigrette	
INSALATA DI PORTO CERVO	20
Romaine, carrots, hearts of palm, avocado, corn & oregano-lemon dressing	
GOAT CHEESE & SPINACH SALAD	20
Honey, roasted pine nuts & balsamic vinaigrette	
CARCIOFI E PARMIGIANO	20
Raw sliced artichoke hearts with Parmigiano Reggiano, lemon & extra virgin olive oil	
SERAFINA CHICKEN SALAD	21
Free range chicken breast, romaine, mesclun, sun dried tomatoes, raisins, pine nuts & pesto dressing	
AVOCADO SAN PIETRO	22
Baby shrimp, arugula, grape tomatoes, cannellini beans & Champagne mustard sauce	
ARUGULA E FILETTO	26
Diced seared filet mignon, baby arugula & shaved Parmigiano Reggiano	

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

SIDES

CESTINO DI FOCACCIA	9
Baked with herbs	
NONNA MASH	9
Classic mashed potatoes	
ROASTED POTATOES	9
FRENCH FRIES	9
SAUTÉED SPINACH	9
SAUTÉED BROCCOLI	9
CONTORNO	9
Broccoli, potatoes, peppers & artichokes	
CARCIOFI	9
Artichokes & potatoes	

I NOSTRI DOLCI

IL TIRAMISÙ*	12
Lady fingers, mascarpone, espresso & cocoa dusting on top. Just like Grandma used to make, maybe better	
THE CHOCOLATE SENSATION*	12
7 chocolate layers with hazelnut cream & hazelnut crunch, served with fresh whipped cream	
PROFITEROLES*	12
Cream puffs filled with chantilly cream & covered in dark chocolate	

*(Contains hazelnut & peanut oil)

PASTA

CLASSIC

PENNE AL POMODORO	19
Homemade tomato sauce & basil	
SPAGHETTI AGLIO & OLIO "AL PACINO"	21
Extra virgin olive oil, red pepper, garlic & Parmigiano Reggiano	
PENNE ALLA VODKA	21
Homemade tomato sauce with a splash of vodka & cream	
LASAGNA AL FORNO	22
With our homemade meat sauce	
CACIO E PEPE	22
Pecorino Romano, crushed black pepper & extra virgin olive oil	
PAGLIA E FIENO	22
Homemade fettuccine, tomato sauce, cream, basil & Parmigiano Reggiano	
TAGLIOLINI AL POLLO	22
Free range chicken breast, cream, peas & mushrooms	
SPAGHETTI CARBONARA	23
Pancetta, Parmigiano Reggiano, Pecorino, eggs & black pepper	
RIGATONI ALLA BOLOGNESE	24
With our homemade meat sauce	

SERAFINA GOURMET

GARGANELLI PRIMAVERA	20
Homemade garganelli with a garden fresh vegetable	
GNOCCHI DI MAMA	22
Cherry tomato sauce & Parmigiano Reggiano	
ORECCHIETTE	23
Spicy sausage & broccoli rabe	
FARFALLE AL LIMONCELLO	23
Bow tie pasta, baby shrimp, cream & lemon zest	
TAGLIOLINI GRATINÉE	35
Italian black truffle, Parmigiano Reggiano & bechamel	

RAVIOLI & RISOTTI

RAVIOLI ALLA SALVIA	20
Spinach & ricotta ravioli served with butter & sage	
RAVIOLI AI PORCINI	24
Ricotta & porcini ravioli sautéed with porcini mushrooms	
RAVIOLI DEGLI INNAMORATI	27
Heart-shaped lobster ravioli in a lobster bisque sauce	
RISOTTO PORCINI (Please allow 15 min)	29
Carnaroli rice with porcini mushrooms	
RISOTTO TARTUFO & PROSECCO (Please allow 15 min)	30
Carnaroli rice with Prosecco & black truffle	

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

SECONDI PIATTI

VEGETARIAN

SPAGHETTI SQUASH	24
Spaghetti squash with sautéed mixed vegetables, pine nuts & tomato sauce	

FISH

ATLANTIC SALMON	29
Grilled, served with lentils, baby spinach & bearnaise sauce	
BRANZINO AI CHERRY TOMATOES	32
Sautéed in white wine, served with cherry tomatoes, roasted potatoes & broccoli	
FILET OF BASS PINOT GRIGIO	32
Sautéed bass wrapped in thinly sliced potatoes, served with a Pinot Grigio sauce, leeks & zucchini	

MEAT

SERAFINA BURGER	24
Double R Ranch beef, mozzarella or gorgonzola, avocado, caramelized onions & French fries	
CHICKEN BREAST PAILLARD	26
Free range chicken breast with arugula & tomatoes	
CHICKEN MILANESE	29
Sautéed breaded chicken with arugula tomatoes & basil	
CHICKEN PARMIGIANA	32
Breaded chicken with tomato sauce & mozzarella served with a choice of mixed green salad or penne pomodoro	
STEAK & FRIES	34
Grilled, 10oz free range, grass fed Double R Ranch sirloin, served with french fries	
FILET MIGNON ALLA GRIGLIA	39
Grilled, 7oz free range, grass fed Double R Ranch filet mignon, served with salad & french fries	

LET US KNOW OF ANY FOOD ALLERGIES YOU MIGHT HAVE
PLEASE REFRIGERATE ALL ITEMS IF NOT CONSUMED
WITHIN 10 MIN OF DELIVERY

A COVID-19 Recovery Charge of 10% will be added to your bill.

The COVID-19 Recovery Charge is a surcharge associated with costs to the restaurant as a result of the pandemic.
It is not a gratuity or purported to be a gratuity and is not distributed to any employee.

It is used by the restaurant to cover various COVID-19 related costs. Gratuities are left separately and at your discretion.

PIZZA

ITALIAN CLASSICA	
MARINARA Tomato, oregano & garlic	16
MARGHERITA Tomato, mozzarella, basil & olives	20
NAPOLETANA Tomato, mozzarella, anchovies, capers & basil	21
V.I.P. MARGHERITA Tomato, "fior di latte" mozzarella & basil	22
D.O.C. MARGHERITA Tomato, mozzarella, Parmigiano Reggiano & cherry tomatoes	23
REGINA MARGHERITA Tomato, buffalo mozzarella & basil	24

GOURMET DI SERAFINA	
White pizza	
BIANCA Mozzarella, fontina, baby arugula & shaved Parmigiano Reggiano	21
FORMAGGI D'ITALIA Mozzarella, fontina, Parmigiano Reggiano & gorgonzola	22
BRESAOLA Mozzarella, fontina, Italian bresaola & baby arugula	24
TARTUFO NERO Secret recipe, a bouquet of Italian cheeses & black truffle	30

DI SERAFINA	
ALLE ERBE Tomato, fresh garden herbs, olives & Parmigiano Reggiano	17
AL SALAME PICCANTE Tomato, mozzarella, pepperoni	20
PORTOFINO Tomato, mozzarella, homemade pesto & pine nuts	22
AI FUNGHI Tomato, mozzarella & mushrooms	22
DI FABIO Tomato, mozzarella, prosciutto di Parma & chopped tomatoes	23

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

LA FOCACCIA	
IL CESTINO Focaccia baked with herbs	9
LEGGERA "Fior di latte" mozzarella, sliced tomatoes & basil	20
DI SOFIA Robiola & truffle oil. Our own specialty	26

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

WINE

* All wines are current release

WHITE BY THE GLASS	
PINOT GRIGIO , Fantinel Riserva, SeraVino	12
SAUVIGNON BLANC , Reserve SeraVino	13
CHARDONNAY , SeraVino, Tuscany	14
VERMENTINO TOSCANO , SeraVino	14
SANCERRE , Les Vignes du Baron, Loire	16
CHARDONNAY , Sonoma Cutrer	16

SPARKLING BY THE GLASS	
SERAVINO , Moscato Spumante Dolce	10
SERAVINO , Prosecco Riserva Fantinel	13
SERAVINO ROSÉ , Brut Riserva Fantinel	14
VEUVE CLICQUOT , Brut "Yellow Label"	20
VEUVE CLICQUOT , Rosé	24

RED BY THE GLASS	
MALBEC , Antigal Uno, SeraVino, Mendoza	13
CHIANTI RISERVA , DOCG Tenuta Il Palazzo	13
PINOT NOIR , Lyric Etude, Santa Barbara	15
MERLOT , La Roncaia, Friuli-Venezia Giulia	15
CABERNET SAUV , St. Francis, SeraVino, Napa Valley	15
SUPER TUSCAN , Under the Tuscan Sun	16

ROSÉ BY THE GLASS	
CHATEAU PIGOUDET RESERVE , SeraVino, Provence	14

WHITE WINE

ITALIAN	
SERAVINO , Fantinel Riserva, Pinot Grigio	48
SERAVINO , Tenuta Il Palazzo, Chardonnay	53
SERAVINO , Vermentino Toscano	55
VILLA SPARINA , Gavi di Gavi	55
ANTINORI , Bramito, Chardonnay	57
LIVIO FELLUGA , Pinot Grigio	67
ANTINORI , Castello Della Sala, Cervaro	120

FRENCH	
LES VIGNES DU BARON , Sancerre, Loire	69

AMERICAN	
CHARLES KRUG , Sauvignon Blanc, Napa Valley	58
SONOMA CUTRER , Russian River, Chardonnay	60
FAR NIENTE , Chardonnay, Napa Valley	99

NEW ZEALAND	
SERAVINO , Reserve, Sauvignon Blanc, Marlborough	53
CLOUDY BAY , Sauvignon Blanc, Marlborough	85

ROSÉ

SERAVINO , Chateau Pigoudet Reserve, Provence 750ml	60
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RED WINE

ITALIAN	
SERAVINO , Tenuta Il Palazzo, Chianti Riserva DOCG	55
SERAVINO , Under the Tuscan Sun, Super Tuscan	64
LA RONCAIA , Friuli-Venezia Giulia, Merlot	65
ANTINORI , Peppoli, Chianti Classico DOCG	68
PIO CESARE , Barolo,	129
ARGIANO , Brunello di Montalcino	120
AMARONE , Costa Delle Corone	149
ANTINORI , Tignanello	250
BOLGHERI , Tenuta San Guido, Sassicaia	390

ARGENTINIAN	
SERAVINO , Malbec, Antigal Uno, Mendoza	58

AMERICAN	
LYRIC ETUDE , Pinot Noir, Santa Barbara	58
CABERNET SAUV , St. Francis, SeraVino, Napa Valley	64
JOSEPH PHELPS , Cabernet Sauvignon, Napa Valley	129
OPUS ONE , Napa Valley	450

SPARKLING

SERAVINO , Moscato Spumante Dolce	45
SERAVINO , Prosecco Riserva Fantinel	60
SERAVINO , Rosé Brut Riserva Fantinel	65
VEUVE CLICQUOT , Brut Yellow Label	110
VEUVE CLICQUOT , Rosé	130
KRUG	375
LOUIS ROEDERER , Cristal	495

A 20% Gratuity recommended for parties 6 & over.