



## ANTIPASTI CLASSIC ANTIPASTI

<b>BRUSCHETTA</b>	13
Toasted bread with fresh tomatoes, basil, extra virgin olive oil & touch of garlic	
<b>CALAMARI</b>	17
Fried calamari served with our homemade spicy tomato dip	
<b>MEATBALLS</b>	17
Homemade meatballs topped with Parmigiano Reggiano, served with tomato sauce, basil & toasted bread	
<b>BRESAOLA</b>	19
Cured filet mignon, arugula, Parmigiano Reggiano, mixed mushrooms & extra virgin olive oil	
<b>EGGPLANT PARMIGIANA</b>	22
Eggplant, "fior di latte" mozzarella, homemade tomato sauce, fresh basil & Parmigiano Reggiano	

### MOZZARELLA & BURRATA

<b>BUFFALO MOZZARELLA</b>	18
Tomatoes & basil	
<b>ITALIAN BURRATA</b>	22
With cherry tomatoes	
<b>PROSCIUTTO &amp; BURRATA</b>	24
Italian burrata & Prosciutto di Parma	

## INSALATE

<b>MISTA VERDE</b>	14
Fresh seasonal greens & lemon vinaigrette	
<b>DI SOFIA</b>	16
Classic Caesar with Parmigiano Reggiano	
<b>ARUGULA E PARMIGIANO</b>	19
Baby arugula, cherry tomatoes, shaved Parmigiano Reggiano & fig vinaigrette	
<b>BRUSSEL SPROUT SALAD</b>	19
Thinly sliced Brussel sprouts, avocado, Parmigiano Reggiano & fresh lemon	
<b>INSALATA DI PORTO CERVO</b>	20
Romaine, carrots, hearts of palm, avocado, corn & oregano-lemon dressing	
<b>GOAT CHEESE &amp; SPINACH SALAD</b>	20
Honey, roasted pine nuts & balsamic vinaigrette	
<b>SERAFINA CHICKEN SALAD</b>	21
Free range chicken breast, romaine, mesclun, sun dried tomatoes, raisins, pine nuts & pesto dressing	
<b>AVOCADO SAN PIETRO</b>	22
Baby shrimp, arugula, grape tomatoes, cannellini beans & Champagne mustard sauce	
<b>ARUGULA E FILETTO</b>	26
Diced seared filet mignon, baby arugula & shaved Parmigiano Reggiano	
(+...Half chicken paillard 8, shrimp 10)	

## SIDES

<b>CESTINO DI FOCACCIA</b>	9
Baked with herbs	
<b>NONNA MASH</b>	9
Classic mashed potatoes	
<b>ROASTED POTATOES</b>	9
<b>FRENCH FRIES</b>	9
<b>SAUTÉED SPINACH</b>	9
<b>SAUTÉED BROCCOLI</b>	9
<b>BRUSSEL SPROUTS</b>	9
<b>CONTORNO</b>	9
Broccoli, potatoes, peppers & artichokes	
<b>CARCIOFFI</b>	9
Artichokes & potatoes	

## I NOSTRI DOLCI

<b>IL TIRAMISÙ*</b>	12
Lady fingers, mascarpone, espresso & cocoa dusting on top. Just like Grandma used to make, maybe better	
<b>THE CHOCOLATE SENSATION*</b>	12
7 chocolate layers with hazelnut cream & hazelnut crunch, served with fresh whipped cream	
<b>MIXED BERRY CAKE</b>	12
Short pastry, filled with custard & topped with mixed berries	
<b>FOCCACCIA ALLA NUTELLA*</b>	16
Special nutella sauce & strawberries. Perfect to share!	
*(Contains hazelnut & peanut oil)	

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

## PASTA CLASSIC

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

### SERAFINA GOURMET

<b>GNOCCHI DI MAMMA</b>	22
Cherry tomato sauce & Parmigiano Reggiano	
<b>ORECCHIETTE</b>	23
Spicy sausage & broccoli rabe	
<b>FARFALLE AL LIMONCELLO</b>	23
Bow tie pasta, baby shrimp, cream & lemon zest	
<b>TAGLIOLINI AL TARTUFO NERO</b>	35
Italian black truffle, Parmigiano Reggiano & butter	
<b>TAGLIOLINI GRATINÉE</b>	35
Italian black truffle, Parmigiano Reggiano & bechamel	

### RAVIOLI & RISOTTI

<b>RAVIOLI ALLA SALVIA</b>	21
Spinach & ricotta ravioli served with butter & sage	
<b>RAVIOLI AI PORCINI</b>	24
Ricotta & porcini ravioli sautéed with porcini mushrooms	
<b>RAVIOLI DEGLI INNAMORATI</b>	27
Heart-shaped lobster ravioli in a lobster bisque sauce	
<b>RISOTTO PORCINI</b> (Please allow 15 min)	29
Carnaroli rice with porcini mushrooms	
<b>RISOTTO TARTUFO &amp; PROSECCO</b> (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

<b>SPAGHETTI SQUASH</b>	24
Spaghetti squash with sautéed mixed vegetables, pine nuts & tomato sauce	

### FISH

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

### MEAT

<b>SERAFINA BURGER</b>	24
Double R Ranch beef, mozzarella or gorgonzola, avocado, caramelized onions & French fries	
<b>CHICKEN BREAST PAILLARD</b>	25
Free range chicken breast with arugula & tomatoes	
<b>CHICKEN MILANESE</b>	30
Sautéed breaded chicken with arugula tomatoes & basil	
<b>STEAK &amp; FRIES</b>	34
Grilled, 10oz free range, grass fed Double R Ranch sirloin, served with fries	
<b>FILET MIGNON ALLA GRIGLIA</b>	39
Grilled, 7oz free range, grass fed Double R Ranch filet mignon, served with vegetables & potatoes	

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

GOURMET DI SERAFINA White pizza	
<b>BIANCA</b> Mozzarella, fontina, baby arugula & shaved Parmigiano Reggiano	21
<b>FORMAGGI D'ITALIA</b> Mozzarella, fontina, Parmigiano Reggiano & gorgonzola	22
<b>BRESAOLA</b> Mozzarella, fontina, Italian bresaola & baby arugula	24
<b>AI PORCINI</b> Italian porcini mushrooms & herbs	26
<b>TARTUFO NERO</b> Secret recipe, a bouquet of Italian cheeses & black truffle	30

DI SERAFINA	
<b>ALLE ERBE</b> Tomato, fresh garden herbs, olives & Parmigiano Reggiano	17
<b>PORTOFINO</b> Tomato, mozzarella, homemade pesto & pine nuts	22
<b>AI FUNGHI</b> Tomato, mozzarella & mushrooms	22
<b>DI FABIO</b> Tomato, mozzarella, prosciutto di Parma & chopped tomatoes	23
<b>ALL' UOVO</b> Tomato, mozzarella, prosciutto di Parma, sliced tomatoes & one egg	24

ORIGINALI	
<b>4 STAGIONI</b> Tomato, mozzarella, mushrooms, artichokes, pesto & prosciutto di Parma	24
<b>SUPER VEGAN</b> Tomato, artichokes, mushrooms & broccoli rabe	24

LA FOCACCIA	
<b>IL CESTINO</b> Focaccia baked with herbs	9
<b>LEGGERA</b> "Fior di latte" mozzarella, sliced tomatoes & basil	20
<b>LIGURE</b> "Fior di latte" mozzarella, sliced tomatoes, prosciutto di Parma & basil	22

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	
<b>PINOT GRIGIO</b> , Fantinel Riserva, SeraVino	14
<b>SAUVIGNON BLANC</b> , Reserve SeraVino	14
<b>CHARDONNAY</b> , SeraVino, Tuscany	14
<b>VERMENTINO TOSCANO</b> , SeraVino	14
<b>SANCERRE</b> , Les Vignes du Baron, Loire	16
<b>CHARDONNAY</b> , Sonoma Cutrer	16

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

RED BY THE GLASS	
<b>ROBERT MONDAVI</b> , Cabernet Sauvignon, Napa Valley	14
<b>MONTEPULCIANO</b> , Arche	14
<b>MALBEC</b> , Antigal Uno, SeraVino, Mendoza	13
<b>CHIANTI RISERVA</b> , DOCG Tenuta Il Palazzo	14
<b>PINOT NOIR</b> , Lyric Etude, Santa Barbara	15
<b>CABERNET SAUV</b> , St. Francis, SeraVino, Napa Valley	15
<b>SUPER TUSCAN</b> , Under the Tuscan Sun	16

ROSÉ BY THE GLASS	
<b>LE PETIT</b> , Toledan, Spain	14

## WHITE WINE

ITALIAN	
<b>SERAVINO</b> , Fantinel Riserva, Pinot Grigio	48
<b>SERAVINO</b> , Tenuta Il Palazzo, Chardonnay	53
<b>SERAVINO</b> , Vermentino Toscano	55
<b>VILLA SPARINA</b> , Gavi di Gavi	55
<b>ANTINORI</b> , Bramito, Chardonnay	57
<b>LIVIO FELLUGA</b> , Pinot Grigio	67
<b>LA SCOLCA</b> , Gavi di Gavi, Black Label	95
<b>ANTINORI</b> , Castello Della Sala, Cervaro	120

FRENCH	
<b>LES VIGNES DU BARON</b> , Sancerre, Loire	69

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

NEW ZEALAND	
<b>SERAVINO</b> , Reserve, Sauvignon Blanc, Marlborough	53
<b>CLOUDY BAY</b> , Sauvignon Blanc, Marlborough	85

ROSÉ	
<b>LE PETIT</b> , Toledan, Spain	55

## RED WINE

ITALIAN	
<b>SERAVINO</b> , Tenuta Il Palazzo, Chianti Riserva DOCG	55
<b>SERAVINO</b> , Under the Tuscan Sun, Super Tuscan	64
<b>LA RONCAIA</b> , Friuli-Venezia Giulia, Merlot	65
<b>OCCHETTI</b> , Prunotto, Nebbiolo	65
<b>ANTINORI</b> , Peppoli, Chianti Classico DOCG	68
<b>ANTINORI</b> , Brunello di Montalcino	120
<b>PIO CESARE</b> , Barolo,	129

ARGENTINIAN	
<b>SERAVINO</b> , Malbec, Antigal Uno, Mendoza	58

AMERICAN	
<b>ROBERT MONDAVI</b> , Cabernet Sauvignon, Napa Valley	55
<b>ST. FRANCIS</b> , Cabernet Sauvignon, Napa Valley	64
<b>CENTERED</b> , Cabernet Sauvignon, Napa Valley	75
<b>ETUDE</b> , Pinot Noir, Carneros Estate	95
<b>JOSEPH PHELPS</b> , Cabernet Sauvignon, Napa Valley	129

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

A 20% Gratuity recommended for parties 6 & over.