

# Serafina®

## ANTIPASTI

<b>FETTA UNTA</b>	10
Bruschetta, garlic & tomatoes	
<b>ZUPPA AL POMODORO &amp; PEPERONI GRIGLIATI</b>	14
Made with hillside ripe cherry tomatoes, grilled yellow or red peppers & croutons	
<b>FUNGHI ALLE ERBE</b>	15
Bouquet of shiitake & oyster mushrooms sautéed with wine & herbs	
<b>GRILLED CALAMARI</b>	16
Served with baby field green light herb dressing	
<b>CARPACCIO MALATESTA</b>	18
Thin slices of seasoned filet mignon with vegetables & aged Parmigiano Reggiano	
<b>PROSCIUTTO CON LA FRUTTA DI STAGIONE</b>	19
Italian prosciutto di Parma with fresh seasonal delicacies	
<b>CARCIOFI ALLA ROMANA CON MOZZARELLA</b>	20
Artichokes with herbs & Italian buffalo mozzarella	
<b>IL TAGLIERE</b> (add mortadella \$6)	24
3 Italian cold cuts from Parma. Prosciutto crudo, prosciutto cotto & salame	
<b>LOBSTER SALAD MARE &amp; MONTI</b>	28
Herb infused Maine lobster served with avocado, tomatoes & mustard vinaigrette	

## PRIMI PIATTI

<b>PENNE ALL'ARRABBIATA</b>	16
Tomatoes, hot red pepper flakes, Pecorino Romano, parsley & a touch of garlic	
<b>TAGLIOLINI AGLIO, OLIO, POMODORO &amp; PEPERONCINO</b>	17
Tomatoes, extra virgin olive oil, garlic & hot red pepper flakes	
<b>SPAGHETTINI PUTTANESCA</b>	18
Tomatoes, garlic, anchovies, oregano, olives & fresh basil	
<b>PENNETTE STOLICHNAYA</b>	19
Smoked bacon, tomatoes, a touch of cream & a splash of vodka (No id no vodka)	
<b>CACIO E PEPE</b>	21
Pecorino Romano, crushed black pepper, a touch of extra virgin olive oil	
<b>GARGANELLI AI POMODORINI DI COLLINA</b>	21
Classic tomato sauce made from Italian cherry tomatoes	
<b>SPAGHETTI CARBONARA</b>	22
Pancetta, Parmigiano Reggiano, egg, crushed black pepper & extra virgin olive oil	
<b>SPAGHETTINI AL LIMONE</b>	22
Lemon & cream, aged Parmigiano Reggiano	
<b>TAGLIOLINI AL MELONE</b>	22
Homemade fresh tagliolini, cantaloupe, fillets of Italian anchovies & cream	
<b>BUCATINI ALLA MATRICIANA</b>	23
Pancetta, onions, tomatoes & hot peppers	
<b>FETTUCCINE CASARECCIE ALLA BOLOGNESE</b>	23
In a tomato base. With our special homemade beef ragout	
<b>TAGLIOLINI AL SALMONE</b>	25
Smoked salmon, tomatoes, cream & shallots	
<b>LINGUINE ALLE VONGOLE</b>	25
Clams, touch of tomatoes, Pinot Grigio & hot red pepper flakes	
<b>LINGUINE PESCATORA</b>	29
Calamari, shrimps, scallops, mussels, clams & a touch of tomatoes	
<b>FETTUCCINE ALL' ARAGOSTA</b>	32
Herb infused lobster from Maine, homemade fettuccine	
<b>SPAGHETTINI AI RICCI DI MARE</b>	32
Spaghetti with sea scallops, sea urchin a touch of white wine & tomato sauce. Our signature dish	

## INSALATE

<b>DEL FATTORE</b>	14
Garden fresh salad with marinated onions, extra virgin olive oil & Chianti vinegar	
<b>VENEZIANA</b>	15
Tomatoes, potatoes, corn, eggs, baby peas, mozzarella & basil	
<b>SERAFINA'S SPECIAL CAESAR</b>	16
Our variation of the classic with romaine hearts only	
<b>CLASSICA ALL' ACETO DI FICHI</b>	16
Baby arugula, cherry tomatoes, shaved Parmigiano Reggiano & aged Italian fig vinegar	
<b>DEL SOLE</b>	16
Arugula, tomatoes, tuna, carrots, corn & lemon dressing	
<b>CIABATTONI, TONNO E CIPOLLA</b>	17
Imported Italian "Fagioli Bianchi" beans, Sicilian tuna & vinegar marinated onions	
<b>INSALATA PERE &amp; NOCI</b>	17
Mesclun salad, walnuts, pears & truffle Pecorino Romano	
<b>GOAT CHEESE &amp; SPINACH</b>	17
Baby spinach, warm goat cheese, sun dried tomatoes & lemon vinaigrette	

## SECONDI PIATTI

<b>PETTO DI POLLO ALLA CONTADINA</b>	27
Grilled marinated chicken breast on a bed of garden salad, tomatoes & onions	
<b>STRACCETTI ROMANI ALLA GRIGLIA</b>	28
Single side grilled beef served with sautéed broccoli rabe	
<b>GALLETTO ALLA DIAVOLA</b>	28
Butterflied Cornish hen with a spicy brandy reduction	
<b>SWORDFISH "SALMORIGLIO"</b>	32
Grilled thin slices of herb marinated swordfish, served with salad, apples & onions	
<b>SCALOPPINE ALLA ZINGARA</b>	33
Milk-fed veal scaloppine, sautéed with mushrooms & dry Florio Marsala	
<b>BRANZINO DI PORTOFINO</b>	34
Filet of Mediterranean sea bass with Pinot Grigio, lemon & vegetables of the day	

## INOSTRI DOLCI

<b>GELATI E SORBETTI</b>	9
Ask your server for flavors	
<b>CHOCOLATE MOUSSE</b>	10
Dark chocolate mousse cake, served with whipped cream	
<b>MINI RICOTTA CHEESE CAKE</b>	10
Cheesecake with imported Italian ricotta & orange zest	
<b>IL TIRAMISÙ</b>	12
Lady fingers, mascarpone, espresso & cocoa dusting on top. Just like Grandma used to make, maybe better	
<b>LA TORTA DI MELE VERDI</b>	12
Green apple tart, served with vanilla gelato	
<b>THE CHOCOLATE SENSATION</b>	12
7 layers of different chocolates made with cocoa from Ecuador. Chocolate & hazelnut cream & hazelnut crunch, served with whipped cream	
<b>PROFITEROLES</b>	12
Cream puffs filled with chantilly cream & covered in dark chocolate	
<b>TORTA DELLA NONNA</b>	12
Pastry cream with a hint of lemon on short pastry, covered with pine nuts, almonds & powdered sugar	
<b>AFFOGATO AL CAFFÈ</b>	12
Shot of espresso poured over vanilla gelato	
<b>BERRY AL PIACERE</b>	12
All'arancio or with Grand Marnier	
<b>TARTUFO</b>	12
Zabaione cream center surrounded by chocolate gelato & caramelized hazelnuts, topped with cocoa powder	

\*(Nutella contains hazelnut & peanut oil)

A COVID-19 Recovery Charge of 5% 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.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

# WINE

## WHITE BY THE GLASS

<b>PINOT GRIGIO</b> , Fantinel Riserva, SeraVino	13
<b>RIESLING</b> , Chateau Ste. Michelle	14
<b>SAUVIGNON BLANC</b> , Reserve SeraVino	14
<b>GAVI DI GAVI</b> , Villa Sparina	15
<b>CHARDONNAY</b> , SeraVino, Tuscany	15
<b>SANCERRE</b> , Les Vignes du Baron, Loire	16
<b>CHARDONNAY</b> , Sonoma Cutrer	16

## RED BY THE GLASS

<b>MONTEPULCIANO</b> , Zonin	13
<b>MALBEC</b> , Forever Young	14
<b>MERLOT</b> , La Roncaia, Venezia Giulia	15
<b>CHIANTI RISERVA</b> , DOCG, Tenuta Il Palazzo	15
<b>PINOT NOIR</b> , Lyric Etude, Santa Barbara	15
<b>CABERNET SAUVIGNON</b> , Sonoma County	16
<b>SUPER TUSCAN</b> , Under the Tuscan Sun	16
<b>SYRAH TOSCANA</b> , SeraVino, Arezzo	16

## ROSÉ BY THE GLASS

<b>CHATEAU PIGOUDET RESERVE</b> , SeraVino, Provence	15
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## SPARKLING BY THE GLASS

<b>SERAVINO</b> , Moscato Spumante Dolce	10
<b>SERAVINO</b> , Prosecco Riserva Fantinel	14
<b>SERAVINO ROSÉ</b> , Brut Riserva Fantinel	15

# WINE

## WHITE WINE

### ITALY

<b>FANTINEL</b> , SeraVino Riserva, Pinot Grigio	49
<b>ANTINORI</b> , Bramito, Chardonnay	52
<b>SERAVINO</b> , Tenuta Il Palazzo, Chardonnay	55
<b>VILLA SPARINA</b> , Gavi di Gavi	58
<b>ANTINORI</b> , Vermentino, Guado al Tasso	65
<b>LIVIO FELLUGA</b> , Pinot Grigio	69
<b>ANTINORI</b> , Castello Della Sala, Cervaro	120

### FRANCE

<b>LES VIGNES DU BARON</b> , Sancerre, Loire	64
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### USA

<b>SONOMA CUTRER</b> , Russian River, Chardonnay	64
<b>FAR NIENTE</b> , Chardonnay, Napa Valley	99

### NEW ZEALAND

<b>SERAVINO</b> , Reserve, Sauvignon Blanc, Marlborough	55
<b>CLOUDY BAY</b> , Sauvignon Blanc, Marlborough	85

## ROSÉ

<b>SERAVINO</b> , Chateau PigouDET Reserve, Provence 750 ml	60
<b>SERAVINO</b> , Chateau PigouDET Reserve, Provence 1.5 liter	110
<b>SERAVINO</b> , Chateau PigouDET Reserve, Provence 3 liter	210

## SPARKLING

<b>SERAVINO</b> , Moscato Spumante Dolce	45
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## RED WINE

### ITALY

<b>LYRIC ETUDE</b> , Pinot Noir, Santa Barbara	58
<b>SERAVINO</b> , Tenuta Il Palazzo, Chianti Riserva, DOCG	59
<b>LA RONCAIA</b> , Friuli-Venezia Giulia, Merlot	60
<b>SERAVINO</b> , Under the Tuscan Sun, Super Tuscan	64
<b>SERAVINO</b> , Syrah Toscana, Arezzo	64
<b>OCCHETTI</b> , Prunotto, Nebbiolo	65
<b>ANTINORI</b> , Peppoli, Chianti Classico, DOCG	68
<b>FEUDI DEL PICSIOTTO BY VERSACE</b> , Nero d'Avola	95
<b>GUIDALBERTO</b> , Baby Sassicaia	95
<b>ANTINORI</b> , Brunello di Montalcino	120
<b>MASI</b> , Costasera, Amarone	125
<b>PIO CESARE</b> , Barolo	129
<b>ANTINORI</b> , Tignanello	195
<b>TENUTA SAN GUIDO</b> , Sassicaia	390

### FRANCE

<b>LYNCH BAGES</b> , Grand Cru, Pauillac	280
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### USA

<b>CHATEAU STE. Michelle</b> , Columbia Valley, Riesling	55
<b>SONOMA CUTRER</b> , Sonoma Coast, Pinot Noir	60
<b>ST. FRANCIS</b> , Cabernet Sauvignon, Napa Valley	64
<b>ETUDE</b> , Pinot Noir, Carneros Estate	79
<b>STAG'S LEAP</b> , Petite Syrah	89
<b>JOSEPH PHELPS</b> , Cabernet	129
<b>CAYMUS VINEYARDS</b> , Cabernet Sauvignon, Napa Valley	170

## CHAMPAGNE

<b>VEUVE CLICQUOT</b> , Brut Yellow Label	99
<b>DOM PÉRIGNON</b>	350

\* All wines are current release

## BEER

<b>PERONI</b> , <b>AMSTEL LIGHT</b> , <b>MENABREA</b> , <b>HEINEKEN</b> , <b>CORONA</b>	10
<b>BUCKLER</b> (non alcoholic)	7

## WATER

<b>SAN BENEDETTO</b>	
Small	4.50
Large	8

## COFFEE & TEA

<b>COFFEE</b>	3.00	<b>DOUBLE ESPRESSO</b>	4.50	<b>ICED COFFEE</b>	3.50
<b>DECAF COFFEE</b>	3.00	<b>CAPPUCCINO</b>	4.25	<b>ICED CAPPUCCINO</b>	4.50
<b>ESPRESSO</b>	3.50	<b>AMERICANO</b>	3.50	<b>TEA</b>	3.00
<b>ESPRESSO MACCHIATO</b>	3.75	<b>CAFÉ AU LAIT</b>	3.75	<b>ICE TEA</b>	4.75

We are open Monday to Saturday: Lunch 11:30 - 3:30 dinner 5:00 - 11:00  
20% Gratuity included on parties 6 or more. \$15.00 Minimum during rush hours. We only accept American Express, Visa & Mastercard.

A 20% Gratuity recommended for parties 6 & over.