

Serafina[®]

UPPER WEST

OPEN 7 DAYS A WEEK

Free Delivery
212.595.0566

PRIVATE ROOM,
GIFT CARDS AVAILABLE!

2178 Broadway (Corner of 77th St) NYC • 212.595.0092
WWW.SERAFINARESTAURANT.COM

ANTIPASTI

SERAFINA IS REALLY CONCERNED ABOUT ALLERGIES,
PLEASE LET US KNOW OF ANY FOOD ALLERGIES YOU MIGHT HAVE

CLASSIC ANTIPASTI

MINISTRONE Homemade everyday with fresh garden vegetables	10.00
BRUSCHETTA Toasted bread topped with chopped tomatoes, fresh basil, extra virgin olive oil & a touch of garlic	10.00
CALAMARI Fried calamari served with our homemade spicy tomato dip	13.95
CROSTINI DI SOFIA Toasted bread topped with fresh melted Italian mozzarella & prosciutto di Parma	14.00
BRESAOLA Imported bresaola, arugula & mixed mushrooms with extra virgin olive oil & lemon dressing	17.50

CARPACCIO & TARTARE

CARPACCIO MALATESTA Thin slices of marinated beef with vegetable julienne, Parmigiano Reggiano & mustard sauce	17.00
TARTARE DI SOFIA A selection of the best tuna & salmon marinated in a special sauce, the Italian way	20.00
CARPACCIO DI TONNO "SASHIMI" Thinly sliced fresh tuna with soy chive dipping sauce	20.00
CARPACCIO DI FILETTO & TARTUFI NERI Thin sliced prime filet mignon, warm black truffle sauce & boiled potatoes	22.00

MOZZARELLA & BURRATA

BUFFALO MOZZARELLA, POMODORO & BASILICO Imported Italian buffalo mozzarella served with sliced tomatoes	18.00
PROSCIUTTO E BUFALINE Prosciutto di Parma, Italy, with imported Italian buffalo mozzarella	21.00
BURRATA Imported Italian burrata cheese With cherry tomatoes 20.00 , smoked salmon 23.00 , Prosciutto di Parma 23.00	

INSALATE

MISTA VERDE Garden fresh seasonal salad	11.00
DI SOFIA Our Italian version of the classic Caesar	14.00
ARUGULA E PARMIGIANO Baby arugula, cherry tomatoes, shaved Parmigiano Reggiano & fig vinaigrette	15.00
INSALATA DI PORTO CERVO Lettuce, carrots, hearts of palm, avocado, corn & our secret Sardinian dressing	17.00
"OUR"CHOPPED SALAD Frisee salad, green apples, celery hearts, red beets, walnuts, white balsamic vinaigrette	17.00
GOAT CHEESE & SPINACH SALAD Warm Italian goat cheese, baby spinach, honey & roasted pine nuts	18.00
AVOCADO "SAN PIETRO" Avocado & baby shrimps, arugula, grape tomatoes & cannellini beans in a Champagne mustard sauce	18.50
SERAFINA CHICKEN SALAD Grilled organic chicken breast, romaine & mesclun, sun dried tomatoes, raisins & pine nuts, pesto dressing	19.00
CARCIOFI E PARMIGIANO Fresh sliced artichoke hearts with Parmigiano Reggiano, lemon & extra virgin olive oil	19.50
ARUGULA E FILETTO "A Serafina signature", baby arugula salad, sliced seared filet mignon & shaved Parmigiano Reggiano	24.00

(Add... chicken \$5, shrimp \$6)

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SERAFINA

PASTAS

Traditionally made like in Italy "al dente"!!
Gluten Free pasta (add \$5) & whole wheat pasta are now available

CLASSIC

PENNE AL POMODORO Italian peeled tomato sauce & fresh basil	16.00
SPAGHETTI AGLIO & OLIO "AL PACINO" Extra virgin olive oil, crushed red pepper, garlic, Parmigiano Reggiano	17.00
WHOLE WHEAT PENNE Fresh cherry tomato sauce & Parmigiano Reggiano	17.00
PENNE ALLA STOLICHNAYA Italian peeled tomato sauce, a splash of vodka & touch of cream	17.50
PAGLIA & FIENO Homemade fettuccine, light tomato sauce, basil, Parmigiano Reggiano & a touch of cream	19.00
RIGATONI ALLA BOLOGNESE With the finest homemade meat sauce	19.90
LASAGNE AL FORNO Homemade fresh lasagne alla bolognese	21.00

SERAFINA GOURMET

PAPPADELLE DI PORTOFINO Fresh pesto sauce, string beans, pine nuts & potatoes	18.50
CRESELLE DI SOFIA Fresh spinach & ricotta crepes with tomato, Parmigiano Reggiano & basil	18.50
TAGLIOLINI DI "CORTINA" AL POLLO Chopped chicken breast, peas, mushrooms, touch of cream	19.00
GNOCCHI DI MAMMA Homemade gnocchi, fresh cherry tomato sauce, Parmigiano Reggiano & basil	19.50
FARFALLE AL LIMONCELLO Bow tie pasta, baby shrimps, lemon zest, lemon juice & a touch of cream	21.00
TRIS OF SOFIA (min. 2 orders) Ravioli with butter & sage, Gnocchi al Pesto & Paglia & Fieno	22.00pp
SPAGHETTI ALL'ARAGOSTA Spaghetti, half a lobster in a spicy tomato sauce	31.00
TAGLIOLINI AL TARTUFO NERO Homemade tagliolini with black truffle & a touch of butter	31.00
SPAGHETTI AL CAVIALE With caviar, like in Rome 1960!	35.00

RAVIOLI & RISOTTO

RAVIOLI ALLA SALVIA Homemade spinach & ricotta ravioli served with butter & sage	19.00
RAVIOLI AI PORCINI Homemade ravioli filled & sautéed with fresh porcini mushrooms	23.00
RAVIOLI "DEGLI INNAMORATI" Heart shaped homemade lobster ravioli in a lobster bisque sauce	26.00
RISOTTO PORCINI Fresh porcini mushrooms, (please allow 15 minutes)	27.00
RISOTTO "VEUVE CLICQUOT" Champagne & black truffles, (please allow 15 minutes)	29.50
RAVIOLI AL TARTUFO NERO Homemade black truffle ravioli & a touch of butter	29.90

SECONDI PIATTI

FISH

GRILLED FRESH ATLANTIC SALMON Lentils, baby spinach, & Champagne mustard sauce	28.00
FILET OF BASS AL PINOT GRIGIO Wrapped in thin sliced potatoes on a bed of zucchini & leeks	29.90
BRANZINO AI CHERRY TOMATOES sautéed with white wine, roasted potatoes & asparagus	32.00
BRANZINO AL "SALE DI MARE" Italian imported branzino, encased in Sicilian salt & baked	P/A

VEGETARIAN

VEGETARIAN PLATTER Spaghetti squash with sautéed mixed vegetables, pine nuts & tomato sauce	19.50
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MEAT

FILET MIGNON BURGER Mozzarella e gorgonzola, avocado, caramelized onions & served with French fries. Fabulous!	22.00
CHICKEN BREAST PAILLARD Grilled organic chicken breast served with arugula & tomatoes	23.50
PETTO DI POLLO ALLA MILANESE Chicken breast, pounded & breaded, tomatoes & basil	27.00
STEAK & FRENCH FRIES Steak, aged for tenderness, served with French fries	32.00
VEAL SCALOPPINE AL LIMONE Served with fresh broccoli & rosemary roasted potatoes	32.00
FILET MIGNON ALLA "GRIGLIA" Served with grilled seasonal vegetables & French fries	35.00

SIDES

CESTINO DI FOCACCIA Baked with herbs	8.00
FRENCH FRIES Fried in vegetable oil	9.00
NONNA MASH Our Italian version of the classic mashed potatoes	9.00
ROASTED POTATOES Roasted with rosemary	9.00
BROCCOLI Sautéed or steamed	9.00
BABY PEAS Sautéed	9.00
LENTILS Braised lentils	9.00

A \$15 minimum charge per person during rush hours. 20% Gratuity recommended for parties 6 and over

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LAPIZZA

We proudly use only superior Italian quality ingredients: farina 00, extra virgin olive oil, San Marzano peeled tomatoes, Sicilian sea salt, handmade mozzarella, buffalo mozzarella & burrata. Our pizza is also prepared in a specially constructed oven in order to ensure moisture free & crispy pizza dough. PLEASE BE AWARE, OUR OLIVES ARE NOT PITTED, HAVE YOUR FAVORITE PIZZA WHOLE WHEAT

ITALIAN CLASSICA

MARINARA tomato, oregano & garlic	15.00
MARGHERITA San Marzano tomatoes, mozzarella, fresh basil & olives	17.50
NAPOLETANA tomato, mozzarella, anchovies, capers & basil	18.50
V.I.P. MARGHERITA imported Italian "fior di latte" mozzarella, tomato & fresh basil	20.00
DOC MARGHERITA tomato, mozzarella, Parmigiano Reggiano & cherry tomatoes	20.00
REGINA MARGHERITA Italian buffalo mozzarella, tomato & fresh basil	22.00
DI VITTORIO imported Italian burrata, San Marzano tomatoes & basil	22.00

ORIGINALI

FORMAGGI D'ITALIA fontina, mozzarella, Parmigiano Reggiano & gorgonzola	18.00
4 STAGIONI tomato, mozzarella, mushrooms, artichokes, pesto & prosciutto di Parma	18.50
ALLA NORCINA tomato, mozzarella, mushrooms & spicy sausage	19.50

DI SERAFINA

ALLE ERBE tomato, fresh garden herbs, olives & Parmigiano Reggiano	15.00
PORTOFINO tomato, mozzarella, homemade pesto & pine nuts	18.50
AI FUNGHI tomato, mozzarella & mushrooms	18.50
GOAT CHEESE goat cheese, mozzarella, arugula, red peppers & roasted eggplant	18.50
PRIMAVERA tomato, mozzarella & seasonal garden vegetables	19.00
DI FABIO tomato, mozzarella, prosciutto di Parma & sliced tomatoes	19.50
ALL' UOVO tomato, mozzarella, prosciutto di Parma, sliced tomatoes & one egg	19.50
IL CALZONE tomato, mozzarella, robiola, basil, topped with prosciutto di Parma	22.00

GOURMET DI SERAFINA

BIANCA baby arugula, shaved Parmigiano Reggiano, fontina & mozzarella	18.50
BRESAOLA fontina cheese, mozzarella, Italian imported bresaola & baby arugula	21.00
AL SALMONE mozzarella, Scottish smoked salmon, wasabi & Thai basil	22.00
AI PORCINI Italian imported porcini mushrooms, roasted in our wood burning oven	23.00
TARTUFO NERO our secret recipe made from a bouquet of Italian cheeses & black truffle	30.00
AL CAVIALE boiled sliced potatoes, crème fraiche & caviar	32.00

LA FOCACCIA

IL CESTINO basket of focaccia with herbs	8.00
LEGGERA mozzarella, sliced tomatoes & fresh basil	18.50
LIGURE mozzarella, sliced tomatoes, prosciutto di Parma & basil	21.00
DI SOFIA our own specialty & secret	22.00
DI SERAFINA robiola cheese, buffalo mozzarella & arugula (& pancetta if you like...)	25.00

LAPIZZA