Serafina®

Un Giorno Senza un Buon Pasto é Come un Giorno Senza Sole •

...

IL MENÙ

ANTIPASTI INSALATE PRIMI SECONDI

serafinarestaurant.com *serafinanewyork*

SERAFINA

Serafina

FOUNDED 1995

CLASSIC ANTIPASTI

BRUSCHETTA
Toasted bread with marinated fresh tomatoes, basil, extra virgin olive oil & a touch of garlic
• 14 •

MEATBALLS
Homemade meatballs topped with Parmigiano Reggiano, tomato sauce, basil & toasted bread
• 18 •

*** BRESAOLA**
Cured filet mignon, arugula, Parmigiano Reggiano, mixed mushrooms & extra virgin olive oil
• 20 •

*** CARPACCIO DI FILETTO & TARTUFO NERO**
Thinly sliced filet mignon, warm black truffle sauce & boiled potatoes
• 25 •

*** TAGLIERE DI SALUMI**
Prosciutto di Parma, crudo & cotto, salame di Felino, truffle cheese with honey & toasted bread
(Add Mortadella +7)
• 27 •

TARTARE DI SOFIA
A selection of the best tuna & salmon crudo & avocado marinated the Italian way
• 27 •

CROSTINI DI SOFIA
Toasted bread topped with fresh melted Italian mozzarella & prosciutto di Parma
• 19 •

FRESH CALAMARI
Fried calamari served with our homemade spicy tomato dip
• 18 •

ITALIAN MOZZARELLA & BURRATA

CARCIOFI ALLA GIUDEA & BURRATA
Lightly fried artichokes & burrata
• 25 •

OUR CAPRESE
Buffalo mozzarella, sliced tomatoes, avocado & fresh basil
• 25 •

PROSCIUTTO & BURRATA
Italian burrata & prosciutto di Parma
• 27 •

BURRATA & CHERRY TOMATOES
Italian burrata & cherry tomatoes
• 24 •

INSALATE

DI SOFIA 17
Classic Caesar with Parmigiano Reggiano

ARUGULA E PARMIGIANO 19
Baby arugula, cherry tomatoes, Parmigiano & fig vinaigrette

BRUSSELS SPROUT SALAD 21
Brussel sprouts, pear, walnuts, grapefruit, arugula, Parmigiano Reggiano, cranberries & lemon-honey dressing

*** KALE SALAD** 19
With Pecorino Romano, pear, fresh mint, Serrano chili & mini croûtons

GOAT CHEESE & SPINACH SALAD 20
Honey, roasted pine nuts & balsamic vinaigrette

INSALATA DI PORTO CERVO 20
Romaine, carrots, hearts of palm, avocado & lemon dressing

SERAFINA CHICKEN SALAD 22
Free range chicken breast, romaine, mesclun,sun dried tomatoes, raisins, pine nuts & pesto dressing

AVOCADO SAN PIETRO 23
Shrimp, arugula, grape tomatoes, cannellini & Champagne mustard

ARUGULA E FILETTO 29
Diced seared filet mignon, baby arugula & shaved Parmigiano Reggiano

(Add: chicken paillard 8, shrimp 10, salmon 12)

PASTA

SPAGHETTI POMODORI & BASILICO
Homemade tomato sauce, Parmigiano Reggiano & fresh basil
• 19 •

PENNE ALL'ARRABBIATA
Spicy tomato sauce with parsley & crushed red pepper
• 19 •

FARFALLE AL LIMONCELLO
Bow tie pasta, baby shrimp, cream & lemon zest
• 25 •

*** SPICY PENNE ALLA VODKA**
Homemade tomato sauce, red pepper flakes, a splash of vodka & cream
• 21 •

LASAGNA AL FORNO
With our homemade meat sauce
• 26 •

CACIO E PEPE
Pecorino Romano, crushed black pepper & extra virgin olive oil
• 22 •

*** PAGLIA E FIENO**
Homemade fettuccine, tomato sauce, cream, basil & Parmigiano Reggiano
• 23 •

TAGLIOLINI AL POLLO
Free range chicken breast, cream, peas & mushrooms
• 24 •

SPAGHETTI CARBONARA
Bacon, Parmigiano Reggiano, Pecorino, eggs & black pepper
• 23 •

RIGATONI ALLA BOLOGNESE
With our homemade meat sauce
• 25 •

SPAGHETTI AGLIO & OLIO "AL PACINO"
Extra virgin olive oil, red pepper, garlic & Parmigiano Reggiano
• 21 •

*** GNOCCHI DI MAMMA**
Cherry tomato sauce & Parmigiano Reggiano
• 26 •

SPAGHETTI ALLE VONGOLE
Fresh clams, white wine, a touch of garlic & parsley
• 27 •

ORECCHIETTE
Spicy sausage & broccoli rabe
• 24 •

*** TAGLIOLINI TARTUFO NERO**
Homemade tagliolini, Italian black truffle & Parmigiano Reggiano
• 39 •

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

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WINE & COCKTAIL OF THE MONTH

January
Amarone della Valpolicella, Allegrini
...
Manhattan

February
Barbera d'Alba Superiore, Riserva Terre Sabaude
...
Old Fashioned

March
Chardonnay Cervaro della Sala, Antinori
...
Made in Europe

April
Chardonay, Far Niente
...
Moscow Mule

May
Whispering Angel Rosé
...
Strawberry Basil Martini

June
Franciacorta Brut Rosé, Mirabella
...
Aperol Spritz

July
Sauvignon Blanc, Cloudy Bay
...
Jalapeno Margarita

August
Arneis Blangé Ceretto
...
Chandon Spritz

September
Lambrusco Riserva DOP, Venturini Baldini
...
Negroni

October
Brunello di Montalcino, Pian delle Vigne Antinori
...
Espresso Martini

November
Tignanello, Antinori
...
Penicillin

December
Cabernet Caymus
...
Champagne Cocktail

RISOTTI & RAVIOLI

RAVIOLI ALLA SALVIA 25
Homemade spinach & ricotta ravioli served with butter & sage

*** RAVIOLI AI PORCINI** 26
Ricotta & porcini ravioli sautéed with porcini mushrooms

RAVIOLI DEGLI INNAMORATI 28
Heart-shaped lobster ravioli in a lobster bisque sauce

RAVIOLI AL TARTUFO NERO 29
Black truffle ravioli & a touch of butter

RISOTTO PORCINI 29
Carnaroli rice with porcini mushrooms
(Please allow 15 min)

*** RISOTTO TARTUFO & PROSECCO** 33
Carnaroli rice, Prosecco & black truffle
(Please allow 15 min)

All our ravioli are homemade "fatta in casa"

SECONDI PIATTI

PESCE

FILET OF BASS AL PINOT GRIGIO
Sautéed bass wrapped in thinly sliced potatoes, served with a Pinot Grigio sauce, leeks & zucchini
• 34 •

*** BRANZINO AL CARTOCCIO**
Mediterranean sea bass, cherry tomatoes, spinach, cooked in parchment
• 36 •

FAROE ISLANDS SALMON
Grilled, served with cherry tomatoes, avocado, & basil
• 30 •

CARNE

*** SERAFINA BURGER**
Wagyu beef, fontina cheese, avocado, caramelized onions & French fries
• 26 •

STEAK & FRIES
10oz. free range, grass fed, Certified Angus Steak, grilled, served with French fries
• 36 •

*** POLLO MILANESE**
Free range chicken breast, breaded & sautéed with arugula tomatoes & basil
• 29 •

CHICKEN BREAST PAILLARD
Free range chicken breast with arugula & tomatoes
• 27 •

FILET MIGNON ALLA GRIGLIA
7oz. free range, grass fed grilled filet mignon, served with French fries
• 39 •

PETTO DI POLLO PARMIGIANA
Free range chicken breast, breaded & sautéed, topped with tomato & mozzarella. Side of penne pomodoro
• 29 •

• PORTERHOUSE FIORENTINA •
20oz. Certified Angus Porterhouse beef, served with rosemary fingerling potatoes
• 69 •

VEGETARIAN

SPAGHETTI SQUASH
Spaghetti squash with sautéed vegetable mix, pine nuts & tomato sauce
• 24 •

EGGPLANT PARMIGIANA
Eggplant, "fior di latte" mozzarella, tomato sauce, fresh basil & Parmigiano Reggiano
• 22 •

SIDES

SAUTÉED BROCCOLI · SAUTÉED SPINACH · FRENCH FRIES · BRUSSELS SPROUTS
CESTINO DI FOCACCIA · ROASTED POTATOES · FINGERLING POTATOES

• 10 •

PRIVATE ROOM AVAILABLE

* FABIO'S & VITTORIO'S SUGGESTIONS

ORDER ONLINE
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LA PIZZA

Our pizza ingredients all come from Italy; San Marzano tomatoes, "fior di latte" mozzarella, buffalo mozzarella, burrata, extra virgin olive oil, 00 flour & Sicilian sea salt

ITALIAN CLASSICA

MARINARA
Tomato, oregano & garlic
• 17 •

MARGHERITA
Tomato, mozzarella, basil & olives
• 21 •

NAPOLETANA
Tomato, mozzarella, anchovies, capers & basil
• 22 •

PEPPERONI
Tomato, mozzarella & pepperoni
• 23.00 •

V.I.P.
Tomato, "fior di latte" mozzarella & basil
• 23 •

*** REGINA**
Tomato, buffalo mozzarella & basil
• 25 •

D.O.C.
Tomato, mozzarella, Parmigiano Reggiano & cherry tomatoes
• 24 •

4 STAGIONI
Tomato, mozzarella, mushrooms, artichokes, pesto & prosciutto di Parma
• 24 •

GOURMET DI SERAFINA

• *White Pizza* •

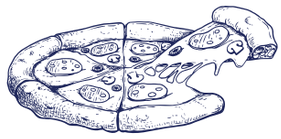
*** BIANCA**
Mozzarella, fontina, baby arugula & shaved Parmigiano Reggiano
• 22 •

FORMAGGI D'ITALIA
Mozzarella, fontina, Parmigiano Reggiano & gorgonzola
• 23 •

BRESAOLA
Mozzarella, fontina, Italian bresaola & baby arugula
• 25 •

GOAT CHEESE
Mozzarella, roasted peppers, eggplant & baby arugula
• 27 •

*** TARTUFO NERO**
Our secret recipe, a bouquet of Italian cheeses & black truffle
• 31 •



DI SERAFINA

FUNGHI
Tomato, mozzarella & mushrooms
• 23 •

PIZZA ALL VODKA
Homemade vodka sauce & fior di latte mozzarella
• 23 •

DI FABIO
Tomato, mozzarella, prosciutto di Parma & chopped tomatoes
• 24 •

*** DI VITTORIO**
Fresh burrata, tomato, basil & prosciutto di Parma
• 29 •

NORCINA
Tomato, mozzarella, mushrooms & spicy sausage
• 24 •

ALL' UOVO
Tomato, mozzarella, prosciutto di Parma, sliced tomatoes & one egg
• 25 •

PINSA

Pinsa is made with a mix of rice, soy & 00 wheat flour. This recipe dates back to the Roman empire. It is the lightest version of all pizzas. It was considered so good & healthy that the ancient people used to offer it to their gods.

*** MARGHERITA**
Tomato, mozzarella, basil & olives
• 24 •

BUFALA
Tomato, buffalo mozzarella & basil
• 25 •

FOCACCIA

LEGGERA
"Fior di latte" mozzarella, sliced tomatoes & basil
• 21 •

CESTINO
Focaccia baked with herbs
• 10 •

LIGURE
"Fior di latte" mozzarella, sliced tomatoes, prosciutto di Parma & basil
• 22 •

DI SOFIA
Robiola & truffle oil. Our own specialty
• 29 •

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
20% Gratuity recommended for parties 6 & over