

Serafina®



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IL MENÙ

ANTIPASTI



INSALATE



PRIMI



SECONDI

CLASSIC ANTIPASTI

BRUSCHETTA Toasted bread with fresh tomatoes, basil, extra virgin olive oil & touch of garlic • 14 •	NONNA’S MEATBALLS Tomato sauce, Parmigiano Reggiano & basil • 18 •	TARTARE DI SOFIA A selection of raw sushi grade tuna & salmon with avocado, marinated the Italian way • 26 •
CALAMARI Fried calamari served with our homemade spicy tomato dip • 18 •	BRESAOLA Cured beef, arugula, Parmigiano Reggiano, mushroom carpaccio & extra virgin olive oil • 24 •	CARPACCIO DI FILETTO & TARTUFI NERI Thinly sliced filet mignon, warm black truffle sauce & boiled potatoes • 28 •
	ZUPPA DEL GIORNO Soup of the day, changing daily, please ask your server • M/P •	

ITALIAN MOZZARELLA & BURRATA

BUFFALO MOZZARELLA E POMODORO Italian buffalo mozzarella, tomatoes & basil • 24 •	ITALIAN BURRATA & PROSCIUTTO With prosciutto di Parma • 26 •	ITALIAN BURRATA & TOMATOES With cherry tomatoes • 24 •	PROSCIUTTO E BUFALINE Italian buffalo mozzarella & Prosciutto di Parma • 26 •
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INSALATE

MISTA VERDE Fresh seasonal greens & lemon vinaigrette 14	KALE SALAD Dried cranberries, walnuts Pecorino Romano, lemon dressing 24
DI SOFIA Classic Caesar with Parmigiano Reggiano 16	SERAFINA CHICKEN SALAD Free range chicken breast, romaine, mesclun, sun dried tomatoes, raisins, pine nuts & pesto dressing 24
ARUGULA E PARMIGIANO Baby arugula, cherry tomatoes, shaved Parmigiano Reggiano & fig vinaigrette 19	AVOCADO SAN PIETRO Baby shrimp, arugula, grape tomatoes, cannellini beans & Champagne mustard sauce 26
GOAT CHEESE & SPINACH SALAD Honey, roasted pine nuts & balsamic vinaigrette 20	CARCIOFI E PARMIGIANO Raw sliced artichoke hearts with Parmigiano Reggiano, lemon & extra virgin olive oil 26
INSALATA DI PORTO CERVO Romaine, carrots, hearts of palm, avocado, corn & lemon dressing 20	

(+ Half chicken palliard 8, Shrimp 10, Salmon 12, Steak 18)

PASTA

CACIO E PEPE Pecorino Romano, crushed black pepper, cream & extra virgin olive oil • 22 •	SPAGHETTI ZUCCHINI With a touch of butter • 22 •	SPAGHETTI AGLIO & OLIO “AL PACINO” Extra virgin olive oil, red pepper, garlic & Parmigiano Reggiano • 21 •
PENNE ALL’ARRABBIATA Spicy tomato sauce with parsley & crushed red pepper • 19 •	PAGLIA E Fieno Homemade fettuccine, tomato sauce, cream, basil & Parmigiano Reggiano • 22 •	GNOCCHI DI MAMMA Cherry tomato sauce & Parmigiano Reggiano • 24 •
FARFALLE AL LIMONCELLO Bow tie pasta, baby shrimp, cream & lemon zest • 26 •	TAGLIOLINI DI CORTINA Prosciutto di Parma, peas, mushrooms & a touch of cream • 24 •	LINGUINE ALLE VONGOLE Local clams, white wine, garlic, lemon & parsley • 28 •
PENNE ALLA VODKA Homemade tomato sauce with cream • 22 •	SPAGHETTI CARBONARA Pancetta, Parmigiano Reggiano, Pecorino, eggs & black pepper • 25 •	ORECCHIETTE & SPICY SAUSAGE With broccoli rabe, garlic oil & red pepper • 26 •
SPAGHETTI & MEATBALLS Tomato sauce, Parmigiano Reggiano & basil • 26 •	RIGATONI ALLA BOLOGNESE With our homemade meat sauce • 26 •	FETTUCINE NERE DEL MEDITERRANEO Squid ink pasta with langoustines, sea scallops & tomato sauce • 40 •

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

WINE & COCKTAIL
OF THE MONTH



January
Amarone
Tommasi
Manhattan

February

Meiomi
Pinot Noir
Old Fashioned



March
Chardonnay
Cervaro
della Sala,
Antinori
Made in Europe

April

Chardonnay
Chateau Montelena
Whales of East End



May
Whispering
Angel Rosé
Rizzi Spritz

June

Antinori
Vermentino
Passion
Margarita



July
Baby Ornellaia
Jalapeño
Margarita

August

Barolo Pio Cesare
Chandon
Spritz



September

Lambrusco Riserva
DOP, Venturini
Baldini
Negroni



October

Brunello di
Montalcino,
Pian delle
Vigne Antinori
Espresso Martini



November

Tignanello, Antinori
Mezcaluna



December

Cabernet
Joseph Phelps
Cas Del Serafina



RISOTTI & RAVIOLI

RAVIOLI ALLA SALVIA

24

Spinach ricotta ravioli with butter & sage

RAVIOLI AI PORCINI

26

Ricotta porcini ravioli with cream & porcini mushrooms

RAVIOLI DEGLI INNAMORATI

30

Heart-shaped lobster ravioli with a lobster bisque sauce

RAVIOLI AL TARTUFO NERO

34

Black truffle ravioli with shaved black truffle

RISOTTO PORCINI

42

Porcini risotto with sea scallops & asparagus

RISOTTO DEL GIORNO

M/P

Risotto of the day, changing daily, please ask your server

All our ravioli are homemade “fatta in casa”

SECONDI PIATTI

PESCE

ATLANTIC SALMON*

Grilled, served with lentils, baby spinach & bearnaise sauce
• 34 •

BRANZINO AL FORNO

Oven baked, served with roasted finger potatoes & broccoli
• 36 •

CATCH OF THE DAY

Changing daily, please ask your server
• M/P •



CARNE

**CHICKEN BREAST
PAILLARD**

Free range chicken breast with arugula & tomatoes
• 28 •

VEAL MILANESE
Sautéed breaded veal medallions with arugula, tomatoes & basil
• 36 •



**POLLO ALLA
MILANESE**

Breaded free range chicken breast with tomatoes & basil
• 29 •

STEAK & FRIES*
New York strip steak, French fries & baby arugula
• 38 •

**VEAL SCALOPPINE
AL LIMONE**

Sautéed in white wine & lemon, served with broccoli & potatoes
• 36 •

VEGETARIAN & VEGAN

QUINOA SALAD

Organic quinoa, avocado, shiitake mushrooms & extra virgin olive oil
• 26 •

VEGETARIAN PLATTER

Spaghetti squash with sautéed mixed vegetables, pine nuts & tomato sauce
• 25 •

EGGPLANT PARMIGIANA

Tomato sauce, mozzarella & broccoli rabe
• 28 •

SIDES

ROASTED POTATOES

• 12 •

ASSORTED VEGETABLES

Steamed or Sautéed:
Spinach, Broccoli, Broccoli Rabe,
Zucchini, Yellow Squash,
Asparagus
• 12 •

BRAISED LENTILS

Braised with carrots & celery
• 12 •

FRENCH FRIES

• 9 •

TRUFFLE CORN

• 12 •

*Item can be cooked to order

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
• 18 •

MARGHERITA

Tomato, mozzarella, basil & olives
• 21 •

NAPOLETANA

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

V.I.P. MARGHERITA

Tomato, “fior di latte” mozzarella & basil
• 25 •

REGINA MARGHERITA*

Tomato, Buffalo mozzarella & basil
• 26 •

DI VITTORIO

Tomato, burrata & basil
(Add prosciutto di Parma +6)
• 27 •



GOURMET DI SERAFINA

• White Pizza •

BIANCA*

Mozzarella, fontina, baby arugula & shaved Parmigiano Reggiano
• 23 •

FORMAGGI D’ITALIA

Mozzarella, fontina, Parmigiano Reggiano & gorgonzola
• 23 •

AI PORCINI

Italian porcini mushrooms & herbs
• 26 •

TARTUFO NERO*

Our secret recipe made from a bouquet of Italian cheeses & black truffle
• 35 •

ORIGINALI

SUPER VEGAN

Tomato, artichokes, mushrooms & broccoli rabe
• 24 •

4 STAGIONI

Tomato, mozzarella, mushrooms, artichokes & prosciutto di Parma
• 26 •

ALLA NORCINA

Tomato, mozzarella, mushrooms & spicy sausage
• 26 •

(Gluten free pizza available add...7)

DI SERAFINA

AI FUNGHI

Tomato, mozzarella & mushrooms
• 23 •

PRIMAVERA

Tomato, mozzarella & garden vegetables
• 23 •

PORTOFINO

Tomato, mozzarella, homemade pesto & pine nuts
• 23 •

DI FABIO

Tomato, mozzarella, prosciutto di Parma & chopped tomatoes
• 26 •

ALL’ UOVO

Tomato, mozzarella, prosciutto di Parma, sliced tomatoes & one egg
• 27 •

IL CALZONE

Tomato, mozzarella, robiola, prosciutto di Parma
• 28 •

FOCACCIA

LEGGERA

“Fior di latte” mozzarella, sliced tomatoes & basil
• 24 •

IL CESTINO

Focaccia baked with herbs
• 10 •

DI SERAFINA

Buffalo mozzarella, robiola, arugula & pancetta
• 34 •

DI SOFIA

Robiola & truffle oil. Our own specialty
• 30 •

LIGURE

“Fior di latte” mozzarella, sliced tomatoes, prosciutto di Parma & basil
• 26 •