

Serafina®

ANTIPASTI

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

PRIMI PIATTI

PENNE ALL'ARRABBIATA Tomatoes, hot red pepper flakes, Pecorino Romano, parsley & a touch of garlic	16
TAGLIOLINI AGLIO, OLIO, POMODORO & PEPERONCINO Tomatoes, extra virgin olive oil, garlic & hot red pepper flakes	17
SPAGHETTINI PUTTANESCA Tomatoes, garlic, anchovies, oregano, olives & fresh basil	18
PENNETTE STOLICHNAYA Smoked bacon, tomatoes, a touch of cream & a splash of vodka	19
CACIO E PEPE Pecorino Romano, crushed black pepper, a touch of extra virgin olive oil	21
GARGANELLI AI POMODORINI DI COLLINA Classic tomato sauce made from Italian cherry tomatoes	21
SPAGHETTI CARBONARA Pancetta, Parmigiano Reggiano, egg, crushed black pepper & extra virgin olive oil	22
SPAGHETTINI AL LIMONE Lemon & cream, aged Parmigiano Reggiano	22
TAGLIOLINI AL MELONE Homemade fresh tagliolini, cantaloupe, fillets of Italian anchovies & cream	22
BUCATINI ALLA MATRICIANA Pancetta, onions, tomatoes & hot peppers	23
FETTUCCINE CASARECCIE ALLA BOLOGNESE In a tomato base. With our special homemade beef ragout	23
TAGLIOLINI AL SALMONE Smoked salmon, tomatoes, cream & shallots	25
LINGUINE ALLE VONGOLE Clams, touch of tomatoes, Pinot Grigio & hot red pepper flakes	25
LINGUINE PESCATORA Calamari, shrimps, scallops, mussels, clams & a touch of tomatoes	29
FETTUCCINE ALL' ARAGOSTA Herb infused lobster from Maine, homemade fettuccine	32
SPAGHETTINI AI RICCI DI MARE Spaghetti with sea scallops, sea urchin a touch of white wine & tomato sauce. Our signature dish	32

INSALATE

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

SECONDI PIATTI

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

INOSTRI DOLCI

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

*(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

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

RED BY THE GLASS

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

ROSÉ BY THE GLASS

CHATEAU PIGOUDET RESERVE , SeraVino, Provence	15
WHISPERING ANGEL , Cinsault, Grenache, Provence	16

SPARKLING BY THE GLASS

SERAVINO , Moscato Spumante Dolce	10
SERAVINO , Prosecco Riserva Fantinel	14
SERAVINO ROSÉ , Brut Riserva Fantinel	15

WINE

WHITE WINE

ITALY

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

FRANCE

LES VIGNES DU BARON , Sancerre, Loire	64
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USA

SONOMA CUTRER , Russian River, Chardonnay	64
FAR NIENTE , Chardonnay, Napa Valley	99

NEW ZEALAND

SERAVINO , Reserve, Sauvignon Blanc, Marlborough	55
CLOUDY BAY , Sauvignon Blanc, Marlborough	85

ROSÉ

WHISPERING ANGEL , Cinsault, Grenache, Provence	69
SERAVINO , Chateau Pigoudet Reserve, Provence 750 ml	60
SERAVINO , Chateau Pigoudet Reserve, Provence 1.5 liter	110
SERAVINO , Chateau Pigoudet Reserve, Provence 3 liter	210

SPARKLING

SERAVINO , Moscato Spumante Dolce	45
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RED WINE

ITALY

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

FRANCE

LYNCH BAGES , Grand Cru, Pauillac	280
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USA

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

CHAMPAGNE

VEUVE CLICQUOT , Brut Yellow Label	99
DOM PÉRIGNON	350

* All wines are current release

BEER

PERONI , AMSTEL LIGHT , MENABREA , HEINEKEN , CORONA	10
BUCKLER (non alcoholic)	7

WATER

SAN BENEDETTO	
Small	4.50
Large	8

COFFEE & TEA

COFFEE	3.00	DOUBLE ESPRESSO	4.50	ICED COFFEE	3.50
DECAF COFFEE	3.00	CAPPUCCINO	4.25	ICED CAPPUCCINO	4.50
ESPRESSO	3.50	AMERICANO	3.50	TEA	3.00
ESPRESSO MACCHIATO	3.75	CAFÉ AU LAIT	3.75	ICE TEA	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.