

*Serafina*®

**ALWAYS**

# ANTIPASTI

## CLASSIC ANTIPASTI

<b>BRUSCHETTA</b> Toasted bread with fresh tomatoes, basil, extra virgin olive oil & a touch of garlic	14
<b>CALAMARI</b> Fried calamari served with our homemade spicy tomato dip	18
<b>MEATBALLS</b> Homemade meatballs topped with Parmigiano Reggiano, served with tomato sauce, basil & toasted bread	18
<b>BRESAOLA</b> Cured filet mignon, arugula, Parmigiano Reggiano, mixed mushrooms & extra virgin olive oil	19
<b>EGGPLANT PARMIGIANA</b> Eggplant, "fior di latte" mozzarella, homemade tomato sauce, fresh basil & Parmigiano Reggiano	22
<b>TARTARE DI SOFIA</b> A selection of the best tuna & salmon with avocado marinated the Italian way	27

## MOZZARELLA & BURRATA

<b>ITALIAN BUFFALO MOZZARELLA</b> Tomatoes & basil	19
<b>ITALIAN BURRATA</b> With cherry tomatoes	23
<b>PROSCIUTTO &amp; BURRATA</b> Italian burrata & prosciutto di Parma	25

## INSALATE

<b>MISTA VERDE</b> Fresh seasonal greens & lemon vinaigrette	15
<b>DI SOFIA</b> Classic Caesar with Parmigiano Reggiano	17
<b>ARUGULA E PARMIGIANO</b> Baby arugula, cherry tomatoes, shaved Parmigiano Reggiano & fig vinaigrette	19
<b>BRUSSEL SPROUT SALAD</b> Thinly sliced Brussel sprouts, avocado, Parmigiano Reggiano & fresh lemon	19
<b>INSALATA DI PORTO CERVO</b> Romaine, carrots, hearts of palm, avocado, corn & oregano-lemon dressing	20
<b>GOAT CHEESE &amp; SPINACH SALAD</b> Honey, roasted pine nuts & balsamic vinaigrette	20
<b>SERAFINA CHICKEN SALAD</b> Free range chicken breast, romaine, mesclun, sun dried tomatoes, raisins, pine nuts & pesto dressing	22
<b>AVOCADO SAN PIETRO</b> Baby shrimp, arugula, grape tomatoes, cannellini beans & Champagne mustard sauce	22
<b>ARUGULA E FILETTO</b> Diced seared filet mignon, baby arugula & shaved Parmigiano Reggiano	27

(+...Half chicken paillard 8, shrimp 10)

## SIDES

<b>CESTINO DI FOCACCIA</b> Baked with herbs	10
<b>NONNA MASH</b> Classic mashed potatoes	10
<b>ROASTED POTATOES</b>	10
<b>BRUSSELS SPROUTS</b> Sautéed with garlic & extra virgin olive oil	10
<b>FRENCH FRIES</b>	10
<b>SAUTÉED SPINACH</b>	10

## PASTA

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

### CLASSIC

<b>PENNE AL POMODORO &amp; BASILICO</b> Homemade tomato sauce & basil	19
<b>SPAGHETTI AGLIO &amp; OLIO "AL PACINO"</b> Extra virgin olive oil, red pepper, garlic & Parmigiano Reggiano	21
<b>SPICY PENNE ALLA VODKA</b> Homemade tomato sauce, red pepper flakes, a splash of vodka & cream	22
<b>CACIO E PEPE</b> Pecorino Romano, crushed black pepper & extra virgin olive oil	22
<b>PAGLIA E FIENO</b> Homemade fettuccine, tomato sauce, cream, basil & Parmigiano Reggiano	22
<b>LASAGNA AL FORNO</b> With our homemade meat sauce	23
<b>TAGLIOLINI AL POLLO</b> Free range chicken breast, cream, peas & mushrooms	23
<b>SPAGHETTI CARBONARA</b> Pancetta, Parmigiano Reggiano, Pecorino, eggs & black pepper	23
<b>RIGATONI ALLA BOLOGNESE</b> With our homemade meat sauce	25

### SERAFINA GOURMET

<b>GNOCCHI DI MAMMA</b> Cherry tomato sauce & Parmigiano Reggiano	22
<b>FARFALLE AL LIMONCELLO</b> Bow tie pasta, baby shrimp, cream & lemon zest	23
<b>ORECCHIETTE</b> Spicy sausage & broccoli rabe	24
<b>TAGLIOLINI AL TARTUFO NERO GRATINATI</b> Baked tagliolini, Italian black truffle & bechamella	35

### RAVIOLI & RISOTTI

<b>RAVIOLI ALLA SALVIA</b> Spinach & ricotta ravioli served with butter & sage	21
<b>RAVIOLI AI PORCINI</b> Ricotta & porcini ravioli sautéed with porcini mushrooms	25
<b>RAVIOLI DEGLI INNAMORATI</b> Heart-shaped lobster ravioli in a lobster bisque sauce	28
<b>RISOTTO PORCINI</b> Carnaroli rice with porcini mushrooms (Please allow 15 min)	29
<b>RISOTTO TARTUFO &amp; PROSECCO</b> Carnaroli rice with Prosecco & black truffle (Please allow 15 min)	31

## SECONDI PIATTI

### VEGETARIAN

<b>SPAGHETTI SQUASH</b> Spaghetti squash with sautéed mixed vegetables, pine nuts & tomato sauce	24
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### FISH

<b>ATLANTIC SALMON</b> Grilled, served with lentils, baby spinach & bearnaise sauce	30
<b>BRANZINO AI CHERRY TOMATOES</b> Sautéed in white wine, served with cherry tomatoes, roasted potatoes & asparagus	33
<b>FILET OF BASS PINOT GRIGIO</b> Sautéed bass wrapped in thinly sliced potatoes, served with a Pinot Grigio sauce, leeks & zucchini	33

### MEAT

<b>SERAFINA BURGER</b> Double R Ranch beef, mozzarella or gorgonzola, avocado, caramelized onions & French fries	24
<b>CHICKEN BREAST PAILLARD</b> Free range chicken breast with arugula & tomatoes	27
<b>CHICKEN MILANESE</b> Sautéed breaded chicken with arugula tomatoes & basil	29
<b>STEAK &amp; FRIES</b> Grilled, 10oz free range, grass fed Double R Ranch sirloin, served with French fries	35
<b>FILET MIGNON ALLA GRIGLIA</b> Grilled, 7oz free range, grass fed Double R Ranch filet mignon, served with vegetables & potatoes	40

# PIZZA

Our pizza ingredients all come from Italy; San Marzano tomatoes, mozzarella, buffalo mozzarella, burrata, extra virgin olive oil & even our sea salt

## ITALIAN CLASSICA

<b>MARINARA</b> Tomato, oregano & garlic	17
<b>MARGHERITA</b> Tomato, mozzarella, basil & olives	21
<b>NAPOLETANA</b> Tomato, mozzarella, anchovies, capers & basil	22
<b>V.I.P. MARGHERITA</b> Tomato, "fior di latte" mozzarella & basil	23
<b>D.O.C. MARGHERITA</b> Tomato, mozzarella, Parmigiano Reggiano & cherry tomatoes	24
<b>REGINA MARGHERITA</b> Tomato, buffalo mozzarella & basil	25

## ORIGINALI

<b>4 STAGIONI</b> Tomato, mozzarella, mushrooms, artichokes, pesto & prosciutto di Parma	24
<b>SUPER VEGAN</b> Tomato, artichokes, mushrooms & broccoli rabe	24

## DI SERAFINA

<b>ALLE ERBE</b> Tomato, fresh garden herbs, olives & Parmigiano Reggiano	18
<b>PORTOFINO</b> Tomato, mozzarella, homemade pesto & pine nuts	23
<b>AI FUNGHI</b> Tomato, mozzarella & mushrooms	23
<b>DI FABIO</b> Tomato, mozzarella, prosciutto di Parma & chopped tomatoes	24
<b>ALL' UOVO</b> Tomato, mozzarella, prosciutto di Parma, sliced tomatoes & one egg	25

## GOURMET DI SERAFINA

White pizza

<b>BIANCA</b> Mozzarella, fontina, baby arugula & shaved Parmigiano Reggiano	22
<b>FORMAGGI D'ITALIA</b> Mozzarella, fontina, Parmigiano Reggiano & gorgonzola	23
<b>BRESAOLA</b> Mozzarella, fontina, Italian bresaola & baby arugula	25
<b>AI PORCINI</b> Italian porcini mushrooms & herbs	27
<b>TARTUFO NERO</b> Our secret recipe, a bouquet of Italian cheeses & black truffle	31

## LA FOCACCIA

<b>IL CESTINO</b> Focaccia baked with herbs	10
<b>LEGGERA</b> "Fior di latte" mozzarella, sliced tomatoes & basil	21
<b>LIGURE</b> "Fior di latte" mozzarella, sliced tomatoes, prosciutto di Parma & basil	22
<b>DI SOFIA</b> Robiola & truffle oil. Our own specialty	27

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**FREE DELIVERY**  
Call: 212.702.9898

**PRIVATE ROOM**  
**AVAILABLE**

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