Serafina®

TIME HOTEL

ANTIPASTI

CLASSIC ANTIPASTI

BRUSCHETTA Toasted bread with fresh tomatoes, basil, extra virgin olive oil & a touch of garlic 15

CALAMARI Fried calamari served with our homemade spicy tomato dip 19

MEATBALLS Homemade meatballs topped with Parmigiano Reggiano, served with tomato sauce, basil & toasted bread 20

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

TARTARE DI SOFIA A selection of the best tuna & salmon with avocado marinated the Italian way 24

EGGPLANT PARMIGIANA Eggplant, "fior di latte" mozzarella, homemade tomato sauce, fresh basil & Parmigiano Reggiano 25

MOZZARELLA & BURRATA

ITALIAN BUFFALO MOZZARELLA Tomatoes & basil 21

ITALIAN BURRATA With cherry tomatoes 24

PROSCIUTTO & BURRATA Italian burrata & prosciutto di Parma 27

INSALATE

MISTA VERDE Fresh seasonal greens & lemon vinaigrette 16

DI SOFIA Classic Caesar with Parmigiano Reggiano 18

ARUGULA E PARMIGIANO Baby arugula, cherry tomatoes, shaved Parmigiano Reggiano & fig vinaigrette 20

BRUSSEL SPROUT SALAD Thinly sliced Brussel sprouts, avocado, Parmigiano Reggiano & fresh lemon 20

CARCIOFI E PARMIGIANO Raw sliced artichoke hearts, Parmigiano Reggiano, lemon & extra virgin olive oil 22

INSALATA DI PORTO CERVO Romaine, carrots, hearts of palm, avocado, corn & oregano-lemon dressing 22

SERAFINA CHICKEN SALAD Free range chicken breast, romaine, mesclun, sun dried tomatoes, raisins, pine nuts & pesto dressing 23

GOAT CHEESE & SPINACH SALAD Honey, roasted pine nuts & balsamic vinaigrette 24

AVOCADO SAN PIETRO Baby shrimp, arugula, grape tomatoes, cannellini beans & Champagne mustard sauce 24

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

(+...Half chicken paillard 9, shrimp 10)

SIDES

CESTINO DI FOCACCIA Baked with herbs 10

NONNA MASH Classic mashed potatoes 10

ROASTED POTATOES 10

FRENCH FRIES 10

SAUTÉED SPINACH 10

SAUTÉED BROCCOLI 10

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

PASTA

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

CLASSIC

PENNE AL POMODORO & BASILICO Homemade tomato sauce & basil 20

PENNE ALL'ARRABBIATA Spicy tomato sauce with parsley & crushed red pepper 21

SPAGHETTI AGLIO & OLIO "AL PACINO" Extra virgin olive oil, red pepper, garlic & Parmigiano Reggiano 22

SPICY PENNE ALLA VODKA Homemade tomato sauce, red pepper flakes, a splash of vodka & cream 23

CACIO E PEPE Pecorino Romano, crushed black pepper & extra virgin olive oil 23

PAGLIA E FIENO Homemade fettuccine, tomato sauce, cream, basil & Parmigiano Reggiano 24

LASAGNA AL FORNO With our homemade meat sauce 25

TAGLIOLINI AL POLLO Free range chicken breast, cream, peas & mushrooms 25

SPAGHETTI CARBONARA Pancetta, Parmigiano Reggiano, Pecorino, eggs & black pepper 25

RIGATONI ALLA BOLOGNESE With our homemade meat sauce 27

SERAFINA GOURMET

GNOCCHI DI MAMMA Cherry tomato sauce & Parmigiano Reggiano 23

FARFALLE AL LIMONCELLO Bow tie pasta, baby shrimp, cream & lemon zest 24

ORECCHIETTE Spicy sausage & broccoli rabe 26

TAGLIOLINI AL TARTUFO NERO GRATINATI Baked tagliolini, Italian black truffle & bechamella 36

RAVIOLI & RISOTTI

RAVIOLI ALLA SALVIA Spinach & ricotta ravioli served with butter & sage 23

RAVIOLI AI PORCINI Ricotta & porcini ravioli sautéed with porcini mushrooms 27

RAVIOLI DEGLI INNAMORATI Heart-shaped lobster ravioli in a lobster bisque sauce 31

RISOTTO PORCINI Carnaroli rice with porcini mushrooms (Please allow 15 min) 31

RISOTTO TARTUFO & PROSECCO Carnaroli rice with prosecco & black truffle (Please allow 15 min) 32

SECONDI PIATTI

VEGETARIAN

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

FISH

HIDDEN FJORD FAROE ISLAND SALMON Grilled, served with lentils, baby spinach & bearnaise sauce 32

BRANZINO AI CHERRY TOMATOES Sautéed in white wine, served with cherry tomatoes, roasted potatoes & asparagus 34

FILET OF BASS PINOT GRIGIO Sautéed bass wrapped in thinly sliced potatoes, served with a Pinot Grigio sauce, leeks & zucchini 35

MEAT

SERAFINA BURGER Double R Ranch beef, mozzarella or gorgonzola, avocado, caramelized onions & French fries 25

CHICKEN BREAST PAILLARD Free range chicken breast with arugula & tomatoes 30

CHICKEN MILANESE Sautéed breaded chicken with arugula tomatoes & basil 31

CHICKEN PARMIGIANA Breaded chicken with tomato sauce & mozzarella served with a choice of mixed green salad or penne pomodoro 33

STEAK & FRIES Grilled, 10oz free range, grass fed Double R Ranch sirloin, served with French fries 36

FILET MIGNON ALLA GRIGLIA 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

MARINARA Tomato, oregano & garlic 18

MARGHERITA Tomato, mozzarella, basil & olives 22

NAPOLETANA Tomato, mozzarella, anchovies, capers & basil 23

V.I.P. MARGHERITA Tomato, "fior di latte" mozzarella & basil 24

D.O.C. MARGHERITA Tomato, mozzarella, Parmigiano Reggiano & cherry tomatoes 25

REGINA MARGHERITA Tomato, buffalo mozzarella & basil 26

ORIGINALI

4 STAGIONI Tomato, mozzarella, mushrooms, artichokes, pesto & prosciutto di Parma 25

SUPER VEGAN Tomato, artichokes, mushrooms & broccoli rabe 25

DI SERAFINA

ALLE ERBE Tomato, fresh garden herbs, olives & Parmigiano Reggiano 19

PORTOFINO Tomato, mozzarella, homemade pesto & pine nuts 24

AI FUNGHI Tomato, mozzarella & mushrooms 24

DI FABIO Tomato, mozzarella, prosciutto di Parma & chopped tomatoes 26

ALL' UOVO Tomato, mozzarella, prosciutto di Parma, sliced tomatoes & one egg 26

GOURMET DI SERAFINA

White pizza

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

FORMAGGI D'ITALIA Mozzarella, fontina, Parmigiano Reggiano & gorgonzola 25

BRESAOLA Mozzarella, fontina, Italian bresaola & baby arugula 26

AI PORCINI Italian porcini mushrooms & herbs 28

TARTUFO NERO Our secret recipe, a bouquet of Italian cheeses & black truffle 32

LA FOCACCIA

IL CESTINO Focaccia baked with herbs 10

LEGGERA "Fior di latte" mozzarella, sliced tomatoes & basil 22

LIGURE "Fior di latte" mozzarella, sliced tomatoes, prosciutto di Parma & basil 23

DI SOFIA Robiola & truffle oil. Our own specialty 28

FREE DELIVERY
Call: 212.247.1000

PRIVATE ROOM AVAILABLE

ORDER ONLINE
www.serafinarestaurant.com