Serafina®

UPPER WEST

ANTIPASTI

CLASSIC ANTIPASTI

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

CALAMARI Fried calamari served with our homemade spicy tomato dip 18

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

BRESAOLA Cured filet mignon, arugula, Parmigiano Reggiano, mixed mushrooms & extra virgin olive oil 19

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

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

MOZZARELLA & BURRATA

ITALIAN BUFFALO MOZZARELLA Tomatoes & basil 19

ITALIAN BURRATA With cherry tomatoes 23

PROSCIUTTO & BURRATA Italian burrata & prosciutto di Parma 25

INSALATE

MISTA VERDE Fresh seasonal greens & lemon vinaigrette 15

DI SOFIA Classic Caesar with Parmigiano Reggiano 17

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

BRUSSEL SPROUT SALAD Thinly sliced Brussel sprouts, avocado, Parmigiano Reggiano & fresh lemon 19

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

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

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

AVOCADO SAN PIETRO Baby shrimp, arugula, grape tomatoes, cannellini beans & Champagne mustard sauce 22

ARUGULA E FILETTO Diced seared filet mignon, baby arugula & shaved Parmigiano Reggiano 27

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

SIDES

CESTINO DI FOCACCIA Baked with herbs 10

NONNA MASH Classic mashed potatoes 10

ROASTED POTATOES 10

BRUSSELS SPROUTS Sautéed with garlic & extra virgin olive oil 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 19

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

SPICY PENNE ALLA VODKA Homemade tomato sauce, red pepper flakes, a splash of vodka & cream 22

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

PAGLIA E FIENO Homemade fettuccine, tomato sauce, cream, basil & Parmigiano Reggiano 22

LASAGNA AL FORNO With our homemade meat sauce 23

TAGLIOLINI AL POLLO Free range chicken breast, cream, peas & mushrooms 23

SPAGHETTI CARBONARA Pancetta, Parmigiano Reggiano, Pecorino, eggs & black pepper 23

RIGATONI ALLA BOLOGNESE With our homemade meat sauce 25

SERAFINA GOURMET

GNOCCHI DI MAMMA Cherry tomato sauce & Parmigiano Reggiano 22

FARFALLE AL LIMONCELLO Bow tie pasta, baby shrimp, cream & lemon zest 23

ORECCHIETTE Spicy sausage & broccoli rabe 24

TAGLIOLINI AL TARTUFO NERO Made with Italian black truffle 35

TAGLIOLINI AL TARTUFO NERO GRATINATI Baked tagliolini, Italian black truffle & bechamella 35

RAVIOLI & RISOTTI

RAVIOLI ALLA SALVIA Spinach & ricotta ravioli served with butter & sage 21

RAVIOLI AI PORCINI Ricotta & porcini ravioli sautéed with porcini mushrooms 25

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

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

RISOTTO TARTUFO & PROSECCO Carnaroli rice with Prosecco & black truffle (Please allow 15 min) 31

SECONDI PIATTI

VEGETARIAN

SPAGHETTI SQUASH Spaghetti squash with sautéed mixed vegetables, pine nuts & tomato sauce 24

FISH

ATLANTIC SALMON Grilled, served with lentils, baby spinach & bearnaise sauce 30

BRANZINO AI CHERRY TOMATOES Sautéed in white wine, served with cherry tomatoes, roasted potatoes & asparagus 33

FILET OF BASS PINOT GRIGIO Sautéed bass wrapped in thinly sliced potatoes, served with a Pinot Grigio sauce, leeks & zucchini 33

MEAT

SERAFINA BURGER Double R Ranch beef, mozzarella or gorgonzola, avocado, caramelized onions & French fries 24

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

CHICKEN MILANESE Sautéed breaded chicken with arugula tomatoes & basil 30

STEAK & FRIES Grilled, 10oz free range, grass fed Double R Ranch sirloin, served with French fries 35

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 17

MARGHERITA Tomato, mozzarella, basil & olives 21

NAPOLETANA Tomato, mozzarella, anchovies, capers & basil 22

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

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

REGINA MARGHERITA Tomato, buffalo mozzarella & basil 25

ORIGINALI

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

SUPER VEGAN Tomato, artichokes, mushrooms & broccoli rabe 24

DI SERAFINA

ALLE ERBE Tomato, fresh garden herbs, olives & Parmigiano Reggiano 18

PORTOFINO Tomato, mozzarella, homemade pesto & pine nuts 23

AI FUNGHI Tomato, mozzarella & mushrooms 23

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

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

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

AI PORCINI Italian porcini mushrooms & herbs 27

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

LA FOCACCIA

IL CESTINO Focaccia baked with herbs 10

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

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

DI SOFIA Robiola & truffle oil. Our own specialty 27

FREE DELIVERY
Call: 212.595.0092

PRIVATE ROOM AVAILABLE

ORDER ONLINE
www.serafinarestaurant.com