

# Serafina®

## ANTIPASTI

### CLASSIC ANTIPASTI

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

### MOZZARELLA & BURRATA

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

## PASTA

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

### SERAFINA GOURMET

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

### RAVIOLI & RISOTTI

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

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

## INSALATE

### CLASSIC

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

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

## SECONDI PIATTI

### VEGETARIAN

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

### FISH

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

### MEAT

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

## 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

## I NOSTRI DOLCI

<b>IL TIRAMISÙ*</b>	14
Lady fingers, mascarpone, espresso & cocoa dusting on top. Just like Grandma used to make, maybe better	
<b>PROFITEROLES</b>	14
Cream puffs filled with chantilly cream covered with dark chocolate	
<b>THE CHOCOLATE SENSATION*</b>	14
7 chocolate layers with hazelnut cream & hazelnut crunch, served with fresh whipped cream	
<b>FOCCACCIA ALLA NUTELLA*</b>	17
Special Nutella sauce & strawberries. Perfect to share!	

\*(Contains hazelnut & peanut oil)

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

# PIZZA

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>DI VITTORIO</b> Burrata, tomato & fresh basil	24
<b>REGINA MARGHERITA</b> Tomato, buffalo mozzarella & basil	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

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

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

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

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

# WINE

\* All wines are current release

WHITE BY THE GLASS	
<b>PINOT GRIGIO</b> , Fantinel Riserva, SeraVino	13
<b>SAUVIGNON BLANC</b> , Whitehaven, Marlborough	14
<b>VERMENTINO TOSCANO</b> , SeraVino	14
<b>CHARDONNAY</b> , SeraVino, Tuscany	15
<b>SANCERRE</b> , Les Vignes du Baron, Loire	16
<b>CHARDONNAY</b> , Smoke Tree Sonoma	16

SPARKLING BY THE GLASS	
<b>SERAVINO</b> Moscato Spumante Dolce	10
<b>SERAVINO</b> , Prosecco, Riserva Fantinel	13
<b>SERAVINO ROSÉ</b> , Brut Riserva Fantinel	15
<b>VEUVE CLICQUOT</b> , Brut "Yellow Label"	21
<b>VEUVE CLICQUOT</b> , Rosé	25

RED BY THE GLASS	
<b>MONTEPULCIANO</b> , Marche	14
<b>MALBEC</b> , Antigal Uno, SeraVino, Mendoza	14
<b>CHIANTI RISERVA</b> , DOCG Tenuta Il Palazzo	15
<b>PINOT NOIR</b> , Smoke Tree, Sonoma	15
<b>MERLOT</b> , La Roncaia, Friuli-Venezia Giulia	15
<b>CABERNET SAUV</b> , St. Francis, SeraVino, Napa Valley	15
<b>SUPER TUSCAN</b> , Under the Tuscan Sun	16
<b>SYRAH TOSCANA</b> , SeraVino, Arezzo	16

ROSÉ BY THE GLASS	
<b>CHATEAU PIGOUDET RESERVE</b> , SeraVino, Provence	14
<b>WHISPERING ANGEL</b> , Cinsault, Grenache, Provence	16

WHITE WINE ITALIAN	
<b>SERAVINO</b> , Fantinel Riserva, Pinot Grigio	50
<b>SERAVINO</b> , Tenuta Il Palazzo, Chardonnay	54
<b>SERAVINO</b> , Vermentino Toscano	55
<b>VILLA SPARINA</b> , Gavi di Gavi	57
<b>BRAMITO</b> , Antinori, Chardonnay	58
<b>LIVIO FELLUGA</b> , Pinot Grigio	67
<b>LA SCOLCA</b> , Gavi di Gavi, Black Label	95
<b>CERVARO</b> , Antinori Castello Della Sala	120

FRENCH	
<b>LES VIGNES DU BARON</b> , Sancerre, Loire	70

AMERICAN	
<b>CHARLES KRUG</b> , Sauvignon Blanc, Napa Valley	60
<b>SONOMA CUTRER</b> , Russian River, Chardonnay	60
<b>FAR NIENTE</b> , Chardonnay, Napa Valley	99

NEW ZEALAND	
<b>WHITEHAVEN</b> , Sauvignon Blanc, Marlborough	55
<b>CLOUDY BAY</b> , Sauvignon Blanc, Marlborough	85

ROSÉ	
<b>SERAVINO</b> , Chateau Pigoudet Reserve, Provence 750ml	60
<b>WHISPERING ANGEL</b> , Cinsault, Grenache, Provence	69

RED WINE ITALIAN	
<b>MONTEPULCIANO</b> , Marche	49
<b>SERAVINO</b> , Tenuta Il Palazzo, Chianti Riserva DOCG	57
<b>SERAVINO</b> , Under the Tuscan Sun, Super Tuscan	64
<b>LA RONCAIA</b> , Syrah Toscana, Arezzo	64
<b>LA RONCAIA</b> , Friuli-Venezia Giulia, Merlot	65
<b>OCCHETTI</b> , Prunotto, Nebbiolo	65
<b>PEPPOLI</b> , Antinori, Chianti Classico DOCG	68
<b>PIAN DELLE VIGNE</b> , Antinori, Brunello	120
<b>PIO CESARE</b> , Barolo	129
<b>TIGNANELLO</b> , Antinori, Toscana	290
<b>SASSICAIA</b> , Toscana	450

ARGENTINIAN	
<b>SERAVINO</b> , Malbec, Antigal Uno, Mendoza	59

AMERICAN	
<b>SMOKE TREE</b> , Pinot Noir, Sonoma	60
<b>ST. FRANCIS</b> , Cabernet Sauvignon, Napa Valley	65
<b>ETUDE</b> , Pinot Noir, Carneros Estate	97
<b>JOSEPH PHELPS</b> , Cabernet Sauvignon, Napa Valley	129
<b>CAYMUS VINEYARDS</b> , Cabernet Sauvignon, Napa Valley	170
<b>OPUS ONE</b> , Cabernet Sauvignon, Napa Valley	490

SPARKLING	
<b>SERAVINO</b> , Moscato Spumante Dolce	45
<b>SERAVINO</b> , Prosecco Riserva Fantinel	60
<b>SERAVINO</b> , Rosé Brut Riserva Fantinel	65
<b>VEUVE CLICQUOT</b> , Brut Yellow Label	110
<b>DOM PERIGNON</b> , Moët & Chandon	420
<b>KRUG</b> , Grand Cuvee Brut	420
<b>LOUIS ROEDERER</b> , Cristal	495

A 20% Gratuity recommended for parties 6 & over.