



# BOTTOMLESS BRUNCH

## BOTTOMLESS BRUNCH RULES

- **Bottomless Policy:** Mandatory for all; no exceptions.
- **Punctuality:** Be on time; brunch starts at your reservation and ends with the timer.
- **Entrée:** One bottomless menu item.
- **Pitcher Policy:** Determined by server, not in last 30 mins.
- **Parties of 10 or More:** 3-hour duration required.
- **Responsible Alcohol Consumption:** Intoxicated guests may be asked to leave.
- **Cleanliness:** Keep tidy; excess mess may incur 20% fee.



SCAN FOR BOTTOMLESS  
BRUNCH MENU

Enjoy your brunch!

# À LA CARTE

## MENU

### EGGS BENEDICT 18

Poached eggs with Canadian bacon on an English muffin, topped with homemade hollandaise sauce

### EGGS FLORENTINE 20

English muffins, sautéed spinach, two poached eggs, hollandaise sauce, home fries & house salad  
(Add poached egg + \$2)

### SERAFINA BREAKFAST 14

Served with two eggs any style and a side of bacon

### EGGS "FRA DIAVOLO" 17

Two eggs in our homemade spicy tomato sauce, baked in the pizza oven

### SPINACH & MUSHROOM OMELETTE 20

Spinach & mushrooms, fontina cheese, French fries & house salad

### AVOCADO TOAST 16

Avocado, cherry tomatoes, sunny side up egg, sprinkled with red crushed pepper & served with mixed greens  
(Add poached egg + \$2)

### STEAK & EGGS 30

Eggs any style served with French fries & house salad

### STEAK SANDWICH 25

NY strip, lettuce, tomato & truffle parmesan fries

## BRUNCH PASTA

### SPICY PENNE ALLA VODKA 22

Homemade tomato sauce, red pepper flakes, a splash of vodka & cream

### TAGLIOLINI CARBONARA 23

Pancetta, Pecorino Romano, eggs & black pepper

### CACIO E PEPE 21

Pecorino Romano, crushed black pepper & extra virgin olive oil

### FARFALLE AL LIMONCELLO 21

Bow tie pasta, baby shrimp, cream & lemon zest

## SALADS

### DI SOFIA 14

Classic Caesar with Parmigiano Reggiano

### ARUGULA E FILETTO 25

Baby arugula, diced seared filet mignon, & shaved Parmigiano Reggiano

### BRUSSEL SPROUT SALAD 16

Thinly sliced Brussel sprouts, avocado, Parmigiano Reggiano & fresh lemon

## SIDES

EXTRA EGG 3

ITALIAN SAUSAGE 6

BACON 4

AVOCADO 4

BRUNCH FRIDAY SATURDAY & SUNDAY 12:00PM - 4:00PM

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

# COCKTAILS 15

**SERAFINA SPRITZ**

Hibiscus infused vodka combined with a hint of simple syrup, shaken with fresh mint sprigs & topped with tonic

**LYCHEE MARTINI**

The perfect harmony of vodka, lychee & a splash of lemon, an elegant & fruity indulgence

**STRAWBERRY MARTINI**

Blend of muddled strawberry & basil, harmonized with Vodka, St Germain & a touch of lemon

**SPICY MARGARITA**

Ignite your taste buds with a bold twist on the classic margarita, featuring tequila, lime, chili syrup & a splash of agave, a fiery sensation

**PINEAPPLE MARGARITA**

Transport yourself to a tropical paradise with this refreshing fusion of tequila, lime & pineapple juice, a revitalizing experience

**THE SMOKIN’ GUN**

Embark on a smoky & mysterious journey with this mezcal based creation, blending pineapple, lime & a touch of agave, a uniquely captivating flavor.

**SOUTH SIDE**

Immerse yourself in the crisp & invigorating blend of gin, lemon, lime, simple syrup & fresh mint, shaken to perfection for a refreshing botanical experience

**JUNGLE BIRD**

Surrender to the exotic allure of rum, pineapple, lime & Campari in this tropical elixir that will transport you to lush rainforests & pristine beaches

**KENTUCKY MULE**

Savor the classic combination of whiskey, lime & ginger beer, expertly crafted for a timeless & refreshing libation

**SEASONAL COCKTAIL**

A constantly evolving cocktail that captures the essence of each passing season in every sip

SCAN TO & FOLLOW  
US ON INSTAGRAM



SHOW YOUR SERVER TO  
RECEIVE A FREE SHOT

# MOCKTAILS 9

**SPICY LEMONADE**

A zesty & invigorating blend of chili-infused simple syrup, ginger & freshly squeezed lemon juice. Topped with soda & served in a highball glass for a kick of fiery refreshment.

**TROPICAL SUNSET**

A refreshing blend of pineapple, blood orange, lime juice & a hint of agave topped with soda & served elegantly in a rocks glass

# BEER & SELTZER

**BOTTLES 7**

PERONI  
CORONA

**DRAFT 8**

SERAFINA PILSNER  
LAGUNITAS IPA  
ALLAGASH WHITE

**SELTZER 12**

MOËT CHANDON GARDEN SPRITZ  
CÎROC PINEAPPLE  
CÎROC SUNSET CITRUS

# WINE

BY THE GLASS 15 BY THE BOTTLE 60

**WHITE**

PINOT GRIGIO, Fantinel Riserva, SeraVino  
SAUVIGNON BLANC, Whitehaven, Marlborough  
SANCERRE, Les Vignes du Baron, Loire  
CHARDONNAY, Toscano, SeraVino

**ROSÉ**

SERAVINO, Chateau Pigoudet Reserve, Provence  
WHISPERING ANGEL, Cinsault, Grenache, Provence

**ORANGE**

KRASNO, Slovenia, Dry Goriška Bîrda

**RED**

PINOT NOIR, Lyric Etude, Santa Barbara  
CHIANTI RISERVA, DOCG Tenuta Il Palazzo  
SUPER TUSCAN, Under The Tuscan Sun  
MONTEPULCIANO, D’Abruzzo Riserva  
MALBEC, Antigal Uno, SeraVino, Mendoza  
CABERNET SAUV, St. Francis, SeraVino, Sonoma  
MERLOT, La Roncaia, Friuli-Venezia Giulia

**SPARKLING**

SERAVINO, Prosecco, Riserva Fantinel  
SERAVINO ROSÉ, Brut Riserva Fantinel  
SERAVINO, Moscato Spumante Dolce

\* All wines are current release