

ANTIPASTI

LA ZUPPA DELLA NONNA.....	7.95
Daily fresh homemade soup like grandma used to make	
LA BRUSCHETTA.....	7.95
Wood burning oven toasted bread with tomatoes, fresh basil & a touch of garlic	
I CALAMARI.....	9.75
Served in a basket with a special spicy tomato dip	
CARPACCIO MALATESTA.....	14.00
Thin slices of marinated raw beef with vegetables & aged Parmesan	
BRESAOLA E ARUGULA.....	15.00
Italian imported bresaola with baby arugula, mixed mushrooms & lemon dressing	
BUFFALO MOZZARELLA, POMODORO E BASILICO.....	15.00
Imported buffalo mozzarella, tomatoes, basil & extra virgin olive oil	
IL TARTARE DI SERAFINA.....	15.50
A selection of the best tuna & salmon, the Italian way with a touch of peanut oil	
PROSCIUTTO & BUFALINE.....	16.50
Imported Italian prosciutto di Parma with imported buffalo mozzarella	
IL SASHIMI DI TONNO".....	16.50
Finely sliced sushi grade tuna with avocado & our special dipping sauce	
LA BURRATA CON POMODORINI.....	18.00
Imported Italian burrata, with red & yellow cherry tomatoes. A delicacy	
CARPACCIO DI CARCIOFI E GAMBERETTI.....	17.00
Thin slices of artichoke hearts, baby shrimps, basil, garlic & chopped tomatoes	
CARPACCIO DI ARAGOSTA.....	20.00
Thinly sliced lobster carpaccio with chopped baby arugula, corn & hearts of palm	

INSALATE

DI STAGIONE.....	8.95
Farm fresh seasonal salad	
TRI COLORE.....	9.95
Italian radicchio, arugula, endive, pears & shaved aged Parmesan	
DI SERAFINA.....	10.50
Our own version of the classic Caesar salad.....(with grilled chicken breast. Add...3.50)	
ARUGULA, BASIL & CHERRY TOMATOES.....	12.50
Shaved Parmesan & homemade fig vinegar. An Italian luxury	
PORTO CERVO.....	13.50
Lettuce, carrots, hearts of palm, avocado, corn & our Sardinian secret dressing	
GOAT CHEESE E SPINACH.....	14.95
Baby spinach, warm goat cheese, roasted pine nuts & honey with vinaigrette	
CHICKEN SALAD "Serafina".....	15.95
Grilled Chicken breast, romaine & mesclun, sun dried tomatoes, raisin & pine nuts with pesto dressing	
INSALATA DI SAN PIETRO.....	16.00
Avocado, baby shrimp, arugula, grape tomatoes, endives & cannellini beans	
CARCIOFI E PARMIGIANO.....	16.50
Freshly sliced baby artichoke hearts with aged Parmesan, lemon & extra virgin olive oil	
ARUGULA & FILET MIGNON.....	17.95
Arugula, cherry tomatoes & cubes of filet mignon	

PRIMI PIATTI

PENNE ARRABBIATA	
Spicy tomato sauce with crushed red pepper & parsley.....	12.75
SPAGHETTINI ALLE ZUCCHINE	
Sautéed farm fresh zucchini, basil, butter & aged Parmesan.....	14.00
PENNE ALLA STOLICHNAYA	
Smoked bacon, tomato sauce, vodka & a touch of cream.....	15.50
I TAGLIOLINI DI CORTINA	
Homemade with prosciutto, mushrooms, peas & a touch of cream.....	16.00
LA PAGLIA & FIENO DEL SUD	
Homemade, with tomato sauce, basil, Parmesan, & a touch of cream.....	16.50
LE CREPPELLE DI SOFIA	
Homemade spinach ricotta crepes with a light tomato basil sauce.....	16.50
RIGATONI ALLA BOLOGNESE	
With the finest homemade meat sauce.....	16.95
RAVIOLI ALLA SALVIA	
Serafina's homemade spinach ricotta ravioli with butter & sage sauce.....	17.50
GNOCCHI "DI MAMMA"	
Homemade potato dumplings, served with Italian hillside cherry tomatoes.....	17.50
GARGANELLI AI POMODORO	
Homemade penne with fresh tomato basil sauce. An Italian favorite.....	17.95
LINGUINE ALLE VONGOLE VERACI	
Cockles clam, a touch of tomatoes, garlic & virgin olive oil.....	19.00
RAVIOLI AI PORCINI	
Homemade ravioli with imported fresh porcini mushrooms.....	19.50
RAVIOLI DEGLI INNAMORATI	
Heart shaped homemade lobster ravioli in a lobster bisque sauce.....	22.00
RISOTTO AI PORCINI	
With porcini mushrooms.....	22.00
RISOTTO VEUVE CLICQUOT	
With Champagne & black truffles.....	25.00
RAVIOLI AL TARTUFO NERO	
Homemade black truffle ravioli with a touch of butter.....	24.00
SPAGHETTI AL CAVIALE	
With caviar. Like in 1960 Rome.....	29.00
SPAGHETTI ALL'ARAGOSTA	
Spaghetti with half a lobster in a spicy tomato sauce.....	26.00

SIDE ORDERS

IL CESTINO DI FOCACCIA Basket of hot focaccia with herbs.....	6.50
NONNA'S MASHED POTATO An Italian country version of mashed potatoes.....	7.50
THE CLASSIC FRIES As grandma used to make.....	7.50
GREEN LENTILS With carrots, celery & white wine.....	7.50
RATATOUILLE Peppers, zucchini, onions & tomatoes.....	7.50
STEAMED VEGETABLES Assorted steamed vegetables.....	7.50

SECONDI PIATTI

THE VEGETARIAN PLATTER

Spaghetti squash with mixed vegetables, pine nuts & tomato sauce.....17.50

IL PETTO DI POLLO

Marinated & grilled chicken breast paillard with arugula & fresh tomatoes.....20.00

CORNISH HEN

Marinated & roasted in extra virgin olive oil, sage, rosemary & garlic.....24.00

FILETTO DI SALMONE

Grilled Atlantic salmon with lentils, spinach & Champagne mustard sauce.....24.00

VEAL MILANESE

Sauteed breaded veal medallions with tomatoes & basil.....26.00

VEAL SCALOPPINE AL LIMONE

Veal Medallions with lemon, capers & roasted potatoes.....26.00

STEAK & FRIES

Sirloin Steak, aged for tenderness & flavor, served with our fries.....26.00

IL PESCE SPADA

Grilled Swordfish with tomato relish, baby arugula, capers & pine nuts.....27.00

IL TONNO DEL PRINCIPE DI NAPOLI

Grilled Tuna with sesame oil, lemon juice, chives & ginger.....27.00

BRANZINO AL FORNO

Oven roasted Italian sea bass with roasted potatoes.....29.00

FILETTO ALLA GRIGLIA

Grilled Hereford corn-fed Filet Mignon with green peppercorn sauce.....29.00

I NOSTRI DOLCI

Only home made desserts

GELATI & SORBETTI ice cream & sorbets.....7.50

LA TORTA DI MELE VERDI apple pie cooked in our brick oven.....8.50

IL TIRAMISU like grandma used to make, maybe better.....8.50

LA TORTA DI RICOTTA Italian cheese cake, made with Italian ricotta.....8.50

LA PANNA COTTA all'aceto balsamico & parmigiano.....8.50

L'AFFOGATO ALL'ESPRESSO vanilla ice cream with a fresh espresso to pour on top.....8.50

IL PINGUINO AL CIOCCOLATO vanilla ice cream covered with nutella chocolate.....8.50

(nutella is made with hazelnut & peanut oil)

IL SOUFFLE' DI CIOCCOLATO ALLA NUTELLA with a touch of vanilla ice cream.....9.50

(nutella is made with hazelnut & peanut oil)

MIXED BERRY TART home made fresh berry tart.....10.50

LE PIZZE

Our pizzas are prepared in a specially constructed oven in order to ensure a moisture-free & crispy Pizza dough. We also use a special water filtering system to prepare the dough to resemble the water in Naples where pizza originated. All our mozzarella is daily made with fresh milk, fatta in casa.

ITALIAN CLASSIC

MARINARA: tomato, garlic.....	11.00
NAPOLETANA: tomato, mozzarella, anchovies, capers & oregano.....	15.75
MARGHERITA: tomato, mozzarella & fresh basil.....	15.95
MARGHERITA V.I.P.: Imported Italian fior di latte mozzarella, tomato & fresh basil.....	18.50
REGINA MARGHERITA: tomato, buffalo mozzarella & basil.....	20.00

ORIGINALI

AI FORMAGGI D'ITALIA: imported fontina, mozzarella, aged Parmesan, Gorgonzola.....	16.00
ALLA NORCINA: tomato, mozzarella, mushrooms & spicy sausage.....	18.00
4 STAGIONI: tomato, mozzarella, mushrooms, artichokes, Italian olives & prosciutto.....	17.00

DI SERAFINA

ALLE ERBE : tomato, fresh garden herbs, olives, aged Parmesan.....	14.00
PRIMAVERA : tomato, mozzarella & season garden vegetables.....	15.50
PORTOFINO : tomato, mozzarella, homemade pesto & pine nuts.....	16.00
AI FUNGHI : tomato, mozzarella, carpaccio of fresh oven-baked mushrooms.....	16.00
ALLA PANCETTA : tomato, mozzarella, smoked bacon & mushrooms.....	16.50
AL CAPRINO : goat cheese, mozzarella, arugula, red peppers & roasted eggplant.....	16.50
ALL' UOVO : tomato, mozzarella, prosciutto, chopped tomatoes & one egg.....	18.50
BIANCA: baby arugula, fontina, fresh mozzarella & Parmesan. A Serafina Legend.....	17.00
DI FABIO : tomato, mozzarella, prosciutto & chopped tomatoes.....	18.00
CALZONE : mozzarella, tomato, robiola cheese & basil. Topped with prosciutto.....	19.00

“GOURMET” SERAFINA

AI PORCINI: porcini mushrooms, dill & crème fraiche.....	19.00
TONNO: sliced sushi grade tuna over a special robiola sauce.....	19.00
AL CAVIALE: boiled sliced potatoes, crème fraiche & salmon caviar.....	30.00
TARTUFO NERO: robiola cheese & black truffle.....	30.00

PIZZA FOR THE TABLE \$ 25

A large square Pizza served on a wood board with two toppings of your choice. Extra toppings add \$5

LA FOCACCIA

IL CESTINO: basket di focaccia alle erbe.....	6.50
LEGGERA: mozzarella, sliced tomatoes & fresh basil.....	16.00
LIGURE: mozzarella, sliced tomatoes, prosciutto & basil.....	17.00
DI SOFIA: al Tartufo d'Alba. Our own specialty & secret.....	20.00

LA FOCACCIA DI SERAFINA \$26

Robiola, Italian pancetta & arugula served on a wood board, pre-cut squares