

Serafina

RISTORANTE

LUNCH

ANTIPASTO

Taleggio Arancini crispy rice, 'nduja, taleggio	12
Chef's Board charcuterie & cheese selection	MKT
Panzanella Salad heirloom cherry tomatoes, baby mozzarella, ciabatta bread, arugula, basil & rosemary crunch	16
Arugula and Radicchio Salad toasted hazelnuts, endive, apple, taleggio & charred lemon vinaigrette	14
Insalata di Finocchi shaved fennel, endive, lemon supremes, pistachio vinaigrette, pecorino	16

PRIMI

Lasagna with crispy eggplant, whipped ricotta, tomato sugo & basil	26
Bolognese mezze rigatoni, parsley & pecorino	24
Cacio e Pepe bucatini, parmesan & pink peppercorn	19
Risotto amatriciana, guanciale, sage, pecorino	14

SECONDI

Grilled Flat Iron Steak * shaved artichokes, arugula, salsa verde, goat cheese, charred red onion	18
Chicken Milanese breaded & pan-fried chicken breast, grilled peach, stracciatella, shaved fennel, pecorino & pistachio dressed with white balsamic, radicchio	18
Crispy Eggplant & Ciabatta balsamic reduction, parmesan frico, grilled red onion	16
Prosciutto Sandwich toasted focaccia, giardiniera, arugula, mozzarella, garlic aioli	15
Steak Sandwich sweet drop peppers, caramelized onions, balsamic demi, gorgonzola	18

Culinary Direction by Executive Chef Matt Greiner

*Items cooked to order. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness.
An automatic gratuity of 18% will be added to all checks for parties of 7 or more.