

Serafina®



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IL MENÙ

ANTIPASTI



INSALATE



PRIMI



SECONDI

CLASSIC ANTIPASTI

BRUSCHETTA

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

MEATBALLS

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

GRILLED OCTOPUS

Grilled octopus, braised tomatoes, onions, olives & potatoes
• 25 •

BRESAOLA

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

CARPACCIO DI FILETTO & TARTUFO NERO

Thinly sliced filet mignon, warm black truffle sauce & boiled potatoes
• 25 •

EGGPLANT PARMIGIANA

Eggplant, Fior di Latte mozzarella, tomato sauce & Parmigiano Reggiano
• 18 •

TARTARE DI SOFIA

A selection of the best sushi grade tuna & salmon crudo & avocado marinated the Italian way
• 23 •

CROSTINI DI SOFIA

Toasted bread topped with fresh melted Italian mozzarella & prosciutto di Parma
• 18 •

FRESH CALAMARI

Fried calamari served with our homemade spicy tomato dip
• 18 •

ITALIAN MOZZARELLA & BURRATA

BURRATA & CHERRY TOMATOES

Lightly fried artichokes & burrata
• 21 •

OUR CAPRESE

Buffalo mozzarella, cherry tomatoes, avocado & fresh basil
• 21 •

PROSCIUTTO & BURRATA

Italian burrata & prosciutto di Parma
• 22 •

INSALATE

DI SOFIA

Classic Caesar with Parmigiano Reggiano 15

ARUGULA E PARMIGIANO

Baby arugula, cherry tomatoes, Parmigiano Reggiano & fig vinaigrette 16

BRUSSELS SPROUT SALAD

Sliced Brussels sprouts, avocado, Parmigiano & lemon 19

***KALE SALAD**

With Pecorino Romano, pear, fresh mint, Serrano chili & mini croûtons 19

INSALATA DI PORTO CERVO

Romaine, carrots, hearts of palm, avocado, corn & lemon dressing 18

GOAT CHEESE & SPINACH SALAD

Honey, roasted pine nuts & balsamic vinaigrette 19

SERAFINA CHICKEN SALAD

Free range chicken breast, romaine, mesclun, sun dried tomatoes, raisins, pine nuts & pesto dressing 21

AVOCADO SAN PIETRO

Shrimp, arugula, grape tomatoes, cannellini & Champagne mustard 22

ARUGULA E FILETTO

Diced seared filet mignon, baby arugula & shaved Parmigiano Reggiano 25

(Add: chicken 7, shrimp 10, salmon 14, steak 16)

PASTA

SPAGHETTI POMODORO & BASILICO

Homemade tomato sauce, Parmigiano Reggiano & fresh basil

• 20 •

BLACK TAGLIOLINI SEAFOOD

Spicy tomato sauce, calamari, mussels & shrimp, add lobster +7

• 32 •

FARFALLE AL LIMONCELLO

Bow tie pasta, baby shrimp, cream & lemon zest

• 23 •

PENNE**ALLA VODKA**

Homemade tomato sauce, a splash of vodka & cream

• 20 •

CACIO E PEPE

Pecorino Romano, crushed black pepper & extra virgin olive oil

• 23 •

GNOCCHI DI MAMMA

Homemade potato gnocchi, cherry tomato sauce, basil & Parmigiano Reggiano. Sub Bolognese +3, Pesto +2

• 21 •

PAGLIA E FIENO

Homemade fettuccine, tomato sauce, cream, basil & Parmigiano Reggiano

• 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

• 23 •

SPAGHETTI AGLIO & OLIO "AL PACINO"

Extra virgin olive oil, red pepper, garlic & Parmigiano Reggiano

• 20 •

LASAGNE AL FORNO

With our homemade meat sauce

• 23 •

LINGUINE ALLE VONGOLE

Fresh clams, white wine, touch of garlic and parsley

• 25 •

ORECCHIETTE

With spicy sausage and broccoli rabe

• 23 •

TAGLIOLINI TARTUFO NERO

Homemade tagliolini, Italian black truffle & Parmigiano Reggiano

• 29 •

SPAGHETTI ARAGOSTA

Half a lobster and spicy tomato sauce

• 32 •

All pasta are traditionally cooked al dente like in Italy
Artisan gluten free pasta + 3 & whole wheat pastas are available

LA PIZZA

Our pizza ingredients all come from Italy; San Marzano tomatoes, "fior di latte" mozzarella, buffalo mozzarella, burrata, extra virgin olive oil, 00 flour & Sicilian sea salt

ITALIAN CLASSICA

MARINARA

Tomato, oregano & garlic
• 17 •

MARGHERITA

Tomato, mozzarella, basil & olives
• 21 •

NAPOLETANA

Tomato, mozzarella, anchovies, capers & basil
• 22 •

PEPPERONI

Tomato, mozzarella & pepperoni
• 22 •

V.I.P.

Tomato, "fior di latte" mozzarella & basil
• 23 •

*REGINA

Tomato, buffalo mozzarella & basil
• 25 •

D.O.C.

Tomato, mozzarella, Parmigiano Reggiano & cherry tomatoes
• 24 •

4 STAGIONI

Tomato, mozzarella, mushrooms, artichokes, pesto & prosciutto di Parma
• 24 •

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 •

GOAT CHEESE

Mozzarella, roasted peppers, eggplant & baby arugula
• 27 •

*TARTUFO NERO

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

DI SERAFINA

FUNGHI

Tomato, mozzarella & mushrooms
• 23 •

PIZZA ALL VODKA

Homemade vodka sauce & fior di latte mozzarella
• 23 •

DI FABIO

Tomato, mozzarella, prosciutto di Parma & chopped tomatoes
• 24 •

*DI VITTORIO

Fresh burrata, tomato, basil & prosciutto di Parma
• 29 •

NORCINA

Tomato, mozzarella, mushrooms & spicy sausage
• 24 •

ALL' UOVO

Tomato, mozzarella, prosciutto di Parma, sliced tomatoes & one egg
• 25 •



THE SKINNY PIZZA

A thin crust Margherita with 40% less dough. This pizza is hand rolled & baked for only 30 seconds, removed from the oven and flattened with a hand roller, resulting in a much crispier & lighter crust.

Additional toppings add \$2 per topping.

• 24 •

UBAH HOT PIZZA

Created by Ubah Hassan, founder of UBAH HOT & star on BRAVO's The Real Housewives of New York City.

Habanero infused San Marzano tomato sauce, fior di latte mozzarella, finely sliced habanero & julienned fresh basil

• 25 •

FOCACCIA

CESTINO

Focaccia baked with herbs
• 10 •

LEGGERA

"Fior di latte" mozzarella, sliced tomatoes & basil
(Add prosciutto di Parma...5)
• 23 •

DI SOFIA

Robiola & truffle oil.
Our own specialty
• 29 •