

Serafina®



...

IL MENÙ

ANTIPASTI  INSALATE  PRIMI  SECONDI

CLASSIC ANTIPASTI

BRUSCHETTA

*toasted bread, chopped
tomato, basil, garlic oil
14 •

MEATBALLS

100% Beef topped with
Parmigiano Reggiano, tomato
sauce, basil & toasted bread
• 18 •

***BRESAOLA**

Cured beef, 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, fresh basil & Parmigiano
Reggiano
18

GRILLED OCTOPUS

sauted with onions, arugula, cherry
tomatoes, olives and potatoes
25

TARTARE DI SOFIA

A selection of the best
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

***TAGLIERE DI SALUMI**

Prosciutto di Parma, crudo & cotto,
salame di Felino, Mortadella, truffle
cheese with honey & toasted bread
• 29 •

OUR CAPRESE

Buffalo mozzarella,
sliced tomatoes, &
fresh basil
• 21 •

**PROSCIUTTO
& BURRATA**

Italian burrata &
prosciutto di Parma
• 22 •

**BURRATA &
CHERRY TOMATOES**

Italian burrata &
cherry tomatoes
• 21 •

INSALATE

DI SOFIA

Classic Caesar with Parmigiano Reggiano
15

ARUGULA E PARMIGIANO

Baby arugula, cherry tomatoes, Parmigiano
& fig vinaigrette
16

BRUSSELS SPROUT SALAD

Brussel sprouts, pear, grapefruit, arugula, Parmigiano
Reggiano, cranberries & lemon-honey dressing
19

KALE SALAD*

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

GOAT CHEESE & SPINACH SALAD

Honey, roasted pine nuts & balsamic vinaigrette
19

INSALATA DI PORTO CERVO

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

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 Steak, baby arugula & shaved
Parmigiano Reggiano, tomatoes
25

(Add: chicken 8, shrimp 10, salmon 14, steak 16)

PASTA

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

**SPAGHETTI POMODORI
& BASILICO**

Homemade tomato sauce,
Parmigiano Reggiano &
fresh basil
• 20 •

**SQUID INK TAGLIOLINI
SEAFOOD**

Spicy tomato sauce, calamari,
mussels, shrimp. add lobster +7
• 32 •

FARFALLE AL LIMONCELLO

Bow tie pasta, baby shrimp,
cream & lemon zest
• 23 •

RIGATONI ALLA VODKA

Homemade tomato sauce, a splash
of vodka & cream
• 20 •

***SPAGHETTI ARAGOSTA**

Half lobster in spice tomato
sauce
• 32 •

CACIO E PEPE

Pecorino Romano, crushed black
pepper & extra virgin olive oil
• 23 •

***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**

Bacon, Parmigiano Reggiano,
Pecorino, eggs & black pepper
• 23 •

RIGATONI BOLOGNESE

With our homemade meat sauce
• 23 •

LASAGNA AL FORNO

With our homemade meat sauce
• 23 •

**SPAGHETTI AGLIO & OLIO
"AL PACINO"**

Extra virgin olive oil, red pepper,
garlic & Parmigiano Reggiano
• 20 •

***GNOCCHI DI MAMMA**

Cherry tomato sauce &
Parmigiano Reggiano
(sub bolognese +3, pesto+2)
• 21 •

LINGUINE ALLE VONGOLE

Fresh clams, white wine,
a touch of garlic & parsley
• 25 •

ORECCHIETTE

Spicy sausage & broccoli rabe
• 23 •

***TAGLIOLINI TARTUFO NERO**

Homemade tagliolini, Italian
black truffle &
Parmigiano Reggiano
• 29 •

RISOTTI & RAVIOLI

- RAVIOLI ALLA SALVIA** 23
Homemade spinach & ricotta ravioli served with butter & sage
- *RAVIOLI AI PORCINI** 24
Ricotta & porcini ravioli sautéed with porcini mushrooms
- RAVIOLI DEGLI INNAMORATI** 26
Heart-shaped lobster ravioli in a lobster bisque sauce
- RAVIOLI AL TARTUFO NERO** 29
Black truffle ravioli & a touch of butter
- RISOTTO PORCINI** 26
Carnaroli rice with porcini mushrooms
(Please allow 15 min)
- *RISOTTO TARTUFO & PROSECCO** 29
Carnaroli rice, Prosecco & black truffle
(Please allow 15 min)

All our ravioli are homemade "fatta in casa"

SECONDI PIATTI

PESCE

FILET OF BASS AL PINOTGRIGIO
Sautéed bass wrapped in thinly sliced Potatoes, served with a Pinot Grigio sauce, leeks & zucchini
• 34 •

*** BRANZINO CHERRY TOMATOES**
Sautéed in white wine sauce & cherry tomatoes, served with roasted potatoes & asparagus
• 30 •

FAROE ISLANDS SALMON
Grilled, served with lentils, sautéed spinach.
• 29 •

P.E.I. MUSSELS
white wine, parsley served with fries
25

CARNE

ROASTED CHICKEN
Half roasted chicken baked with white wine, served with mashpotato, asparagus, stringbeans
32

***POLLO MILANESE**
Free range chicken breast, breaded & sautéed with arugula tomatoes & basil
• 27 •

VEAL SCALLOPINE
Sautéed in red wine, mushrooms served with brocoli rabe, roasted potatoes
• 32 •

CHICKEN BREAST PAILLARD
Free range chicken breast with arugula & tomatoes
• 27 •

PETTO DI POLLO PARMIGIANA
Free range chicken breast, breaded & sautéed, topped with tomato & mozzarella. Side of penne pomodoro
• 27 •

STEAKS

STEAK & FRIES
12oz. free range, grass fed, Certified Angus Steak, grilled, served with French fries
• 38 •

• BONE IN RIB EYE
• 16oz. Certified Angus beef, served with rosemary fingerling potatoes
• 69 •

FILET MIGNON ALLA GRIGLIA
7oz. free range, grass fed grilled filet mignon, served with French fries
• 42 •

VEGETARIAN

SPAGHETTI SQUASH
Spaghetti squash with sautéed vegetable mix, pine nuts & tomato sauce
• 22 •

BURGERS

***SERAFINA BURGER**
8oz grass fed beef, gorgonzola mozzarella, caramelized onions & French fries
• 20 •

TUNA BURGER
Sushi grade tuna, portobello, green apple, Sweet potato fries
• 25 •

SIDES

- SAUTÉED BROCCOLI
- SAUTÉED SPINACH
- FRENCH FRIES
- BRUSSELS SPROUTS
- CESTINO DI FOCACCIA
- ROASTED POTATOES
- BROCOLI RABE

• 9 •

PRIVATE ROOM AVAILABLE

*OUR FAVORITES

ORDER ONLINE
serafinawest105.com



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
• 18 •

NAPOLETANA

Tomato, mozzarella, anchovies, capers & basil
• 19 •

PEPPERONI

Tomato, mozzarella & pepperoni
• 21 •

V.I.P.

Tomato, "fior di latte" mozzarella & basil
• 21 •

*REGINA

Tomato, buffalo mozzarella & basil
• 22 •

D.O.C.

Tomato, mozzarella, Parmigiano Reggiano & cherry tomatoes
• 22 •

4 STAGIONI

Tomato, mozzarella, mushrooms, artichokes, pesto & prosciutto di Parma
• 22 •

GOURMET DI SERAFINA

• White Pizza •

*BIANCA

Mozzarella, fontina, baby arugula & shaved Parmigiano Reggiano
• 22 •

FORMAGGI D'ITALIA

Mozzarella, fontina, Parmigiano Reggiano & gorgonzola
• 22 •

BRESAOLA

Mozzarella, fontina, Italian bresaola & baby arugula
• 23 •

GOAT CHEESE

Mozzarella, roasted peppers, eggplant & baby arugula
• 22 •

*TARTUFO NERO

Our secret recipe, a bouquet of Italian cheeses & black truffle
• 29 •



DI SERAFINA

FUNGHI

Tomato, mozzarella & mushrooms
• 20 •

PIZZA ALL VODKA

Homemade vodka sauce & fior di latte mozzarella
• 21 •

DI FABIO

Tomato, mozzarella, prosciutto di Parma & chopped tomatoes
• 22 •

*BURRATA

Fresh burrata, tomato, basil & prosciutto di Parma
• 23 •

NORCINA

Tomato, mozzarella, mushrooms & spicy sausage
• 22 •

ALL' UOVO

Tomato, mozzarella, prosciutto di Parma, sliced tomatoes & one egg
• 23 •

FOCACCIA

LEGGERA

"Fior di latte" mozzarella, sliced tomatoes & basil
• 25 •

CESTINO

Focaccia baked with herbs
• 9 •

LIGURE

"Fior di latte" mozzarella, sliced tomatoes, prosciutto di Parma & basil
• 28 •

DI SOFIA

Robiola & truffle oil.
Our own specialty
• 29 •

PERFECT TO SHARE AS A STARTER