



OPEN 7 DAYS A WEEK

LUNCH & DINNER

BRUNCH: SATURDAY & SUNDAY 10AM - 3:30PM

ORDER ONLINE

www.serafinarestaurant.com

GIFT CARDS AVAILABLE

2737 Broadway (@ W 105th Street), NYC • Tel: 212 301 0664

ANTIPASTI

SERAFINA IS CONCERNED ABOUT ALLERGIES,
PLEASE LET US KNOW OF ANY FOOD ALLERGIES YOU MIGHT HAVE

CLASSIC ANTIPASTI

MINISTRONE	Homemade everyday with fresh garden vegetables	9.00
BRUSCHETTA	Toasted bread topped with chopped tomatoes, basil, extra virgin olive oil and a touch of garlic	9.95
CALAMARI	Fried calamari served with our homemade spicy tomato dip	14.50
CROSTINI DI SOFIA	Toasted bread topped with fresh melted Italian mozzarella and prosciutto di Parma	14.50
MEATBALLS	Homemade meatballs topped with Parmigiano Reggiano, served with tomato sauce & toasted bread	15.00
BRESAOLA	Imported bresaola, arugula and mixed mushrooms with extra virgin olive oil & lemon dressing	15.00

CARPACCIO & TARTARE

CARPACCIO MALATESTA	Thin slices of marinated beef with vegetable julienne, Parmigiano Reggiano, mustard sauce	16.00
TARTARE DI SOFIA	A selection of the best tuna and salmon (only tuna \$21)	17.00
CARPACCIO DI TONNO	Thin sliced fresh tuna, avocado, arugula served with soy & chive sauce	17.50
CARPACCIO DI FILETTO & TARTUFI NERI	Thin sliced prime filet mignon, warm black truffle sauce and boiled potatoes	19.00

MOZZARELLA & BURRATA

BUFFALO MOZZARELLA & CHERRY TOMATOES	Imported Italian buffalo mozzarella served with cherry tomatoes	16.00
PROSCIUTTO E BUFALINE	Prosciutto di Parma, Italy, with imported Italian buffalo mozzarella	17.50
BURRATA	Imported Italian burrata cheese	
	With cherry tomatoes 17.00 smoked salmon 18.00 Prosciutto di Parma 19.00	

INSALATE

MISTA VERDE	Garden fresh seasonal salad	10.00
DI SERAFINA	Classic Caesar salad	12.00
ARUGULA E PARMIGIANO	Baby arugula, cherry tomatoes, shaved Parmigiano Reggiano, balsamic vinaigrette	13.00
INSALATA DI PORTO CERVO	Lettuce, carrots, hearts of palm, avocado, corn, oregano-lemon dressing	15.00
GOAT CHEESE & SPINACH	Warm Italian goat cheese crostini, baby spinach, roasted pine nuts, drizzled with honey	16.00
SERAFINA CHICKEN SALAD	Grilled organic chicken breast, romaine & mesclun, sun dried tomatoes, raisin & pine nuts, pesto dressing	17.00
AVOCADO "SAN PIETRO"	Avocado & baby shrimps, arugula, grape tomatoes & cannellini beans in a champagne mustard sauce	17.50
OCTOPUS SALAD	Grilled octopus, served with arugula, onions, potatoes and tomatoes	17.50
CARCIOFI E PARMIGIANO	Fresh sliced artichoke hearts topped with Parmigiano Reggiano, lemon and extra virgin olive oil	18.50
ARUGULA E FILETTO	Arugula, seared sliced filet mignon, topped with marinated tomatoes and shaved Parmigiano Reggiano	19.00

(Add...Chicken \$4 Shrimps \$6 Salmon \$10)

SERAFINA

PASTA

Traditionally made like in Italy "al dente"!!
Gluten Free pasta (add 3) and Whole Wheat pasta are now available
(Add...Chicken \$4 Shrimps \$6 Meatballs \$8)

CLASSIC

PENNE ALL'ARRABBIATA	Spicy tomato sauce with parsley and crushed red pepper	14.50
PENNE ALLA VODKA	Homemade tomato sauce, a splash of vodka, touch of cream	14.50
SPAGHETTI AGLIO & OLIO "AL PACINO"	e.v.o.o., red pepper, garlic, Parmigiano Reggiano	15.00
SPAGHETTI AL POMODORO	Homemade tomato sauce, Parmigiano Reggiano and fresh basil	15.00
PAGLIA & FIENO	Homemade fresh fettuccine, light tomato sauce, basil, a touch of cream and Parmigiano Reggiano	16.50
TAGLIOLINI PORTOFINO	Homemade fresh tagliolini served with pesto (basil, garlic, pine nuts & Parmigiano)	17.00
TAGLIOLINI AL POLLO	Chopped chicken breast, peas, mushrooms, touch of cream	17.50
LASAGNE AL FORNO	Homemade fresh lasagna with bolognese sauce	18.00
RIGATONI ALLA BOLOGNESE	With homemade meat sauce	18.50

SERAFINA GOURMET

CARBONARA	Spaghetti with bacon, Parmigiano Reggiano, eggs and black pepper	16.50
GNOCCHI DI MAMMA	Homemade gnocchi served with cherry tomato sauce or bolognese sauce (add \$2)	17.00
FARFALLE AL LIMONCELLO	Bow tie pasta, baby shrimps, lemon zest, a touch of cream & a splash limoncello	18.00
SPAGHETTI ALLE VONGOLE	Spaghetti, fresh clams, garlic and parsley	21.00
SPAGHETTI ALL'ARAGOSTA	Spaghetti, with half a lobster in a spicy tomato sauce	25.00
TAGLIOLINI AL TARTUFO NERO	Homemade tagliolini with black truffle and a touch of butter	27.00
BLACK TAGLIOLINI SEAFOOD	Squid ink tagliolini in spicy tomato sauce, served with lobster, calamari, shrimps & clams	33.00

RAVIOLI & RISOTTI

RAVIOLI ALLA SALVIA	Homemade spinach and ricotta ravioli served with butter and sage	16.00
RAVIOLI AI PORCINI	Homemade ravioli filled and sautéed with fresh porcini mushrooms	18.00
RAVIOLI "ALL' ARAGOSTA"	Heart shaped homemade lobster ravioli in a lobster bisque sauce	19.50
RAVIOLI AL TARTUFO NERO	Homemade black truffle ravioli and a touch of butter	26.00
RISOTTO PORCINI	Fresh porcini mushrooms, (please allow 15 minutes)	22.00
RISOTTO "VEUVE CLICQUOT"	Champagne & black truffle (please allow 15 minutes)	26.00

SECONDI PIATTI

FISH

TUNA BURGER	Fresh tuna, Portobello mushrooms & green apple burger, topped with avocado, served with French fries	17.50
GRILLED CALAMARI	Grilled calamari, marinated in garlic and herbs , with arugula salad, chickpeas and roasted peppers	23.00
ATLANTIC SALMON	Grilled filet of salmon, served with lentils, roasted potatoes, Champagne mustard sauce	26.00
BRANZINO AI CHERRY TOMATOES	Sautéed with white wine, served with roasted potatoes and asparagus	27.00
SWORDFISH	Thin sliced grilled swordfish, served with arugula and tomato, onions pine nuts relish	28.00

VEGETARIAN

VEGETARIAN PLATTER	Spaghetti squash served with sautéed mixed vegetables, pine nuts & tomato sauce	18.00
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MEAT

SERAFINA BURGER	Gorgonzola cheese, mozzarella, caramelized onions	16.50
CHICKEN BREAST PAILLARD	Grilled organic chicken breast served with arugula and tomatoes	21.00
PETTO DI POLLO ALLA MILANESE	Chicken breast, pounded and breaded, served with cherry tomatoes and basil	24.00
CORNISH HEN	Marinated in extra virgin olive oil, and herbs, served with carrot mashed poatatoes and spinach	25.00
VEAL SCALOPPINE	Served with broccoli rabe roasted potatoes in mushroom white wine sauce	27.00
STEAK & FRIES	12 oz NY Strip served with grilled seasonal vegetables & French fries	32.00
FILET MIGNON ALLA "GRIGLIA"	Served with grilled seasonal vegetables and roasted potatoes	33.00

SIDES

FRENCH FRIES	Fried in vegetable oil	7.00
CESTINO DI FOCACCIA	Baked with herbs	8.00
MASHED POTATOES	Like grandma used make	8.00
ROASTED POTATOES	Roasted with rosemary and garli	8.00
BRUSSEL SPROUTS	Sautéed with garlic and extra virgin olive oil	8.00
LENTILS	Braised with carrots and celery	8.00
BROCCOLI RABE	Sautéed with garlic and extra virgin olive oil	9.00
GRILLED ASPARAGUS	Grilled with extra virgin olive oil	10.00
GRILLED VEGETABLES	Asparagus, zucchini, peppers, grilled with extra virgin olive oil	10.00

A \$15 minimum charge per person during rush hours. 20% Gratuity recommended for parties 6 and over
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PIZZA

ITALIAN CLASSICA

MARINARA	Tomato sauce, oregano and garlic	13.00
MARGHERITA	San Marzano tomato sauce , mozzarella & fresh basil and olives	15.00
NAPOLETANA	Tomato, mozzarella, anchovies, capers and basil	15.50
V.I.P. MARGHERITA	Imported Italian "fior di latte" mozzarella, tomato & fresh basil	16.00
D.O.C. MARGHERITA	Tomato, mozzarella, Parmigiano Reggiano, cherry tomatoes	16.50
REGINA MARGHERITA	Italian buffalo mozzarella, tomato & fresh basil	18.00
DI VITTORIO	Imported Italian burrata, San Marzano tomato & basil	20.00

ORIGINALI

FORMAGGI D'ITALIA	fontina, mozzarella, Parmigiano Reggiano, gorgonzola (white pizza)	16.00
4 STAGIONI	tomato, mozzarella, mushrooms, artichokes, pesto, prosciutto di Parma	18.00
ALLA NORCINA	tomato, mozzarella, mushrooms & spicy sausage	18.00

DI SERAFINA

PRIMAVERA	tomato, mozzarella and season garden vegetables	16.50
FUNGHI	tomato, mozzarella, mushrooms	16.50
GOAT CHEESE	goat cheese, mozzarella, arugula, red peppers and roasted eggplant (white pizza)	17.50
DI FABIO	tomato, mozzarella, prosciutto di Parma, sliced tomatoes	18.00
ALL' UOVO	tomato, mozzarella, prosciutto di Parma, sliced tomatoes and one egg	18.50
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IL CALZONE	mozzarella, tomato, robiola cheese, basilico, topped with prosciutto di Parma	19.00

## GOURMET DI SERAFINA (white pizza)

BIANCA	baby arugula, shaved Parmigiano Reggiano, fontina and mozzarella	17.00
BRESAOLA	fontina cheese, mozzarella, Italian imported bresaola and baby arugula	18.00
AL SALMONE	mozzarella, Scottish smoked salmon, wasabi & basil	19.00
TARTUFO NERO	robiola cheese, fontina, truffle cheese, truffle oil and black truffle	27.00

## LA FOCACCIA

IL CESTINO	basket of focaccia with herbs	7.50
LEGGERA	mozzarella, sliced tomatoes and fresh basil	16.00
LIGURE	mozzarella, sliced tomatoes, prosciutto di Parma and basil	18.00
DI SOFIA	robiola cheese and truffle oil	21.00

LA PIZZA