

Serafina[®]

WEST 105

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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<b>IL CALZONE</b> mozzarella, tomato, robiola cheese, basilico, topped with prosciutto di Parma	<b>19.00</b>

### GOURMET DI SERAFINA

(white pizza)

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

### LA FOCACCIA

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

2737 Broadway (Corner of 105 St.) NYC  
Tel: 212.301.0664

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# BRUNCH

## DRINKS

SANGRIA, MIMOSA, BELLINI	8.00
MARGARITA	9.00
Flavored: strawberry, mango & passion fruit	
BLOODY MARY	10.00
Stoli vodka, homemade Serafina bloody Mary mix	
ROSÉ NEGRONI	12.00
Campari,, Antica Formula, Prosecco Rosé	

## APPETIZERS

CINNAMON BUNS (each)	3.50
Two for 6, Five for 13	
TRUFFLE FRIES	9.00
Herbs, Parmigiano, roasted garlic aioli	
TRUFFLE MAC & CHEESE	14.00
Fontina cheese, Parmigiano, herb crumbs, with lobster add 12	
P.E.I. MUSSELS	14.00
Tomato, shallots, chili, fresh thyme, white wine, toasted bread	
CALAMARI	14.50
Crispy squids, spicy tomato sauce	
MEATBALLS	15.00
Veal, pork, beef, plum tomato, Parmigiano, toasted bread	
BURRATA	18.00
Burrata cheese, prosciutto di Parma, cherry tomatoes Served with toasts bread	
TUNA TARTARE	21.00
Sushi quality tuna	

## BURGERS & SANDWICHES

FRIED CHICKEN SANDWICH	15.00
Corn jalapeño slow, pickles, potato roll	
TUNA BURGER	17.50
Made with tuna, Portbello mushrooms and green apples	
SMOKED SALMON & BAGEL	17.50
Smoked salmon, toasted bagel, cream cheese, onion, capers	
TRUFFLE BURGER	18.00
Sunny side up egg, pancetta, fontina, truffle mushrooms	
NY STEAK SANDWICH	19.50
Fontina cheese, onion raisin jam, watercress & roasted garlic aioli	
LOBSTER ROLL	22.00
Maine lobster, celery, lemon herb roasted garlic aioli	

## PASTA

ARRABBIATA	14.50
Penne, tomato, chili pepper, parsley	
PENNE VODKA	14.50
Tomato sauce, splash of vodka and a touch of cream	
CARBONARA	16.50
Spaghetti, bacon, eggs, black pepper, Parmigiano	
FARFALLE AL LIMONCELLO	18.00
Bow tie pasta, baby shrimps, lemon and a touch of cream	
RIGATONI BOLOGNESE	18.50
Homemade veal & beef sauce	

## SIDES

TOAST 2	ROASTED POTATOES 5.
EXTRA EGG 2	SAUSAGE 6
AVOCADO 4	SMOKED SALMON 7
BACON 4	PROSCIUTTO 8
SIDE SALAD 5	

JALAPEÑO MARGARITA	11.00
Tanteo Jalapeño Tequila, fresh lime juice & agave	
CHAMPAGNE COCKTAIL	12.00
Stoli Vodka, St. Germain, Champagne & raspberries	
ESPRESSO MARTINI	13.00
Shot of espresso, Caffé Borghetti, Stoli Vanilla	

## EGGS AND THINGS WE LIKE

EGGS ANY STYLE	12.50
Two farm fresh eggs, roasted tomatoes, roasted potatoes, choice of bacon, pork sausage	
AVOCADO TOAST	14.00
English cucumber, lemon, parsley, served with roasted tomatoes on 7 grain bread ( add an egg 3 )	
EGGS BENEDICT	14.00
English muffins, Hollandaise sauce, roasted potatoes Choice of pancetta, spinach, smoked salmon add 3.00 lobster add 12	
HERB OMELET	15.00
Three farm fresh eggs, fresh herbs, fontina cheese, roasted tomatoes, roasted potatoes	
BAKED EGGS	16.00
Three fresh farm eggs, plum tomatoes, fresh herbs, Parmigiano, served with herb toasted bread	
LEMON RICOTTA BLUEBERRY PANCAKES	16.00
Warm blueberry compote, maple syrup	

## HEALTHY BOWLS & SALADS

CAESAR SALAD	12.00
Classic Caesar salad	
TUSCAN KALE SALAD	14.00
Pistachios, Parmigiano, yellow pepper vinaigrette	
GRAIN BOWL	14.00
Chickpeas, watercress, quinoa, avocado, pickled onions Add one egg 3, chicken 5, shrimps 7, steak cubes 8 , Add salmon 10	
CHIA PUDDING	14.00
Organic chia seeds, organic almond milk and fresh fruits	
PORTO CERVO SALAD	15.00
Romaine, carrots, hearts of palms, corn and avocado	
ACAI BOWL	16.00
Organic acai, organic almond milk, fresh fruits	
AVOCADO SAN PIETRO	17.50
Avocado, baby shrimps, arugula, cherry tomatoes cannellini beans, Champagne mustard sauce	
ARUGULA & FILETTO	19.00
Arugula salad, tomatoes , seared cubes of filet mignon	

## ENTRÉE

VEGETARIAN PLATTER	18.00
Spaghetti squash, topped with sauteed vegetables, pine nuts and light tomato sauce	
CHICKEN PAILLARD	21.00
Thinly pounded grilled chicken breast, arugula and tomatoes	
GRILLED SALMON	26.00
Grilled filet of salmon, served with lentils & roasted potatoes	
STEAK FRITES	32.00
NY Strip steak, crispy fries, garlic aioli	