



Serafina

AUTHENTIC ITALIAN CUISINE
WATERFRONT TRATTORIA

DINNER MENU

APPETIZERS

Tonno Tartar 18

Sushi Grade Yellow Fin Tuna, Marinated with Sesame Oil, over a bed of thinly sliced Avocado

Pepata Di Vongole e Cozze 16

Spicy Mussels OR Clams sautéed in a choice white wine garlic OR Marinara

Gamberi Serafina 19

Searred Jumbo Shrimp Flambeed in a spicy Brandy sauce, over sautéed spinach

Carpaccio Di Manzo 17

Thin sliced cured Filet Mignon served with Arugula, Truffle oil and Parmigiano Reggiano shavings

Mozzarella in Carozza 14

Fresh breaded Mozzarella served on a bed of Tomato Sauce

Burrata Per Due 23

Imported Italian Burrata Cheesed (For Two) Prosciutto di Parma & sliced tomatoes topped with extra virgin olive oil

Caprese 16

Sliced mozzarella Di Buffalo, served with Mix greens and fresh Roma Tomatoes

Antipasto Della Casa 18

A Variety of cured meats, Seasonal Pickled Vegetables, Mozzarella di Buffalo & Sliced Tomatoes

Polpette Di Carne 13

House made Meatballs, Served with Tomato Sauce

Melanzane alla Milanese 13

Breaded and Fried Eggplants, Covered in Tomato & Basil sauce

SALAD

Della Casa 13

Arugula Salad, Tossed in a House Dressing, with Roasted Walnuts and Goat Cheese

Rucola 12

Baby Green Arugula salad, Tossed In a Balsamic Reduction House dressing with Parmigiana Reggiano Shavings

Cesare 12

Hearts of Romaine Salad, Tossed in a House made Cesar dressing, Served with House made Garlic Crostini & Parmigiano

SOUP

Mediterranea 13

Fish Soup Served with Clams, Mussels & Jumbo Shrimp

Velonese 9

Puree of Yukon Potatoes & Fresh Leeks, Drizzled with Truffle Oil

Pasta e Fagioli 9

Pasta, Served with House made Kidney Bean sauce

PASTA

Orecchiette Con Rapini e Salsiccia 21

Oval Shaped Pasta, Sauteed with Garlic. Italian Sausage & Broccoli Rabe

Tagliatelle al Porcini 23

Egg noodle Pasta, Sauteed with a Reduction of Porcini Mushrooms, Topped with Truffle oil

Gnocchi alla Sorrentina 20

House made Potato Gnocchi, Sauteed with a San Marzano Tomato sauce, Topped with Melted Mozzarella di Buffalo

Rigatoni all'Amatriciana 20

Rigatoni Pasta, Sauteed with Italian Bacon, Onions and San Marzano sauce

Linguini alle Vongole 24

Linguini Pasta, Sauteed with Little neck Clams in a Red OR white wine Sauce

Capellini Fra Diavolo Con Gamberi 28

Angel Hair Pasta, Sauteed with Jumbo Garlic Shrimp in a spicy San Marzano sauce

Linguini Pescatore al Cartoccio 31

Linguini Pasta, Sauteed with Slow-Cooked Clams, Mussels, Scallops, Shrimp and Calamari, in a Light Tomato Fish Stock Reduction sauce

Pappardelle al Bolognese 20

Wide Egg noodle Pasta, Served with a Mixed Meat Ragu sauce

Lasagna Tradizionale 20

Homemade Lasagna Pasta, Layered with fresh Ricotta, Ground Meat and Oven Cooked in a Tomato Basil sauce

Ravioli Del Giorno MKT

Ravioli Pasta, Served Daily with a Variety of Seasonal Toppings

Fettuccine Con Panna 20

Fresh Spinach Fettuccine, Sautéed in a Cream Sauce with Parmigiano Cheese

RISOTTO

Tutto Mare 30

Imported Vialone nano Rice, Slow-Cooked in a light tomato white wine Sauce, Fresh Clams, Mussels & Shrimp

Funghi di Bosco 25

Imported Vialone nano Rice, Slow Cooked with wild Mushrooms and Drizzled with Truffle Oil

FISH

Spigola Cilena alla Positano 36

Market Fresh Chilean Sea Bass Seared, with Garlic white wine sauce, Shrimp, Mussels, Clams, Capers & Cherry Tomatoes

Salmon Al Limone 26

Searred Market Fresh Salmon, Lemon & Capers Served with a white wine Zinfandel sauce

Zuppa Di Pesce 35

Market fresh Assorted Fish, Slow-Cooked to Perfection in a light Tomato Broth

MEATS

Filetto Di Manzo 38

Pan Seared Angus Filet Mignon, Served with a Pearl Onion & Raisin Sauce OR white wine Gorgonzola Sauce

Scaloppine di Vitello Al Vostro Gusto 30

Veal Scaloppine Made Just How You Like It

Costoletta di Vitello alla Valentino 49

Double French Cut Veal Chop, Grilled with House Spices, Topped with a red wine reduction

Osso Buco D'angelo 36

Slow Braised Lamb Shank, Served in a Demi-Glace Bola Sauce over a Bed of wild Mushroom Risotto

Angello Aromatico 40

Grilled Rack of Lamb, Encrusted with Rosemary & Garlic Finished with a Balsamic Reduction Sauce

Chicken Milanese 26

Organic breaded chicken cutlet topped with Baby Arugula Salad, extra virgin olive oil finished with Parmigiano Reggiano

Chicken Marsala 26

Organic Chicken Breast with Marsala Wine & Mushrooms

Chicken Francese 26

Organic Chicken Breast dipped in egg wash, sautéed with lemon, butter and wine

Pollo Val D'ostana 27

Grain Fed Chicken, Topped with Prosciutto and Mozzarella Cheese, Served with a white wine Demi-Glace sauce

All Entrees Served with Market Fresh Vegetables

No Substitutions are permitted. Sharing Charge \$9.00

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.