



Serafina

AUTHENTIC ITALIAN CUISINE
WATERFRONT TRATTORIA

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

Seared Jumbo Shrimp Flambéed 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

Melenzane alla Milanese 13

Breaded and Fried Eggplants, Covered in Tomato & Basil sauce

Charred Octopus 22

Grilled Octopus and Calamari, Served on a Bed of Greens with an Orange Vinaigrette

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

DINNER MENU

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 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 28

Market Fresh Salmon, lemon & capers, and with a wine Zinfandel sauce

Branzino 36

Salt Crusted and Oven Baked Branzino. Filleted Table Side and Served with Oven Baked Potatoes and Sauteed Vegetables.

Snapper Francese 35

Fresh Snapper Dipped in Egg Wash Sauteed with Lemon, Butter and Wine

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 38

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

Chicken Milanese 26

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

Pollo Val D'ostana 27

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

Veal Parmesan 36

Pounded and Breaded Bone-In Veal Chop Topped with Fresh Mozzarella, Marinara Sauce, and Served with a Side of Linguine

Scaloppine di Pollo Al Vostro Gusto 26

Chicken Scaloppine Made Just How You Like It

All Entrees Served with Market Fresh Vegetables

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

WINE MENU

WINES BY THE GLASS

Whites

	Price
Prosecco Brut, Maschio, Italy (split)	11
Moscato, Biagio, Italy (split)	12
Pinot Grigio, Torresella, Italy	10 40
Pinot Grigio, Pighin, Fruili, Italy	12 44
Chardonnay, Chalk Hill, Russian River, CA	13 48
Sauvignon Blanc, The Little Sheep New Zealand	12 44
Rose di Primitivo, San Marzano "Tramari", Puglia, Italy	12 44
Riesling, Thomas Schmitt Kabinett, Germany	10 38

Reds

Pinot Noir, Picket Fence, Russian River, CA	13 47
Pinot Noir, Monte Degli Angeli, Italy	11 42
Malbec, Norton Reserva, Mendoza, Argentina	11 42
Cabernet Sauvignon, Imagery, Sonoma, CA	13 48
Cabernet Sauvignon, BR Cohn, North Coast, CA	14 52
Famiglia Castellani, Chianti, Italy	12 44
La Lecciaia, Lupaia Toscana Blend, Tuscany, Italy	10 40

CHAMPAGNE & SPARKLING WINES

Champagne, Dom Perignon, Brut Vintage, Epernay, France	275
Champagne, Taittinger Brut La Francaise Reims, France	120
Prosecco Brut, Maschio, Italy	40
Prosecco Extra Dry, Riondo Collezione, Italy	48
Prosecco, Brut Rose, Gancia, Italy	46

WHITE WINES

Pinot Grigio, Santa Margherita, Alto Adige, Italy	50
Pinot Grigio, Famiglia Castellani, Italy	42
Chardonnay, Edda, Italy	55
Chardonnay, Nozzole "Le Bruniche", Tuscany, Italy	48
Chardonnay, Chalk Hill, Russian River, CA	48
Chardonnay, Plumpjack, Napa Valley, CA	95
Sauvignon Blanc, Vavasour, Malbournough, NZ	48
Riesling, Thomas Schmitt Kabinett, Mosel, Germany	42
Gavi di Gavi, La Scolca "Black Label", Piedmont, Italy	99
Gavi, Michele Chiarlo "Le Marne", Piedmont, Italy	56
Orvietto, Salviano, Umbria, Italy	48

RED WINES OF ITALY

Amarone Classico, Bertani, Veneto, Italy	235
Amarone Della Valpolicella, Vecchio Marone, Veneto, Italy	80
Barbera D'Asti, Prunotto "Fiulot", Piedmont, Italy,	55
Barbera Del Monferrato, Villa Sparina, Piedmont, Italy	60
Barolo, Gianni Gagliardo, Italy	105
Barolo, Prunotto, Piedmont, Italy	132
Brunello di Montalcino, Antinori Pian delle Vigne, Tuscany, Italy	150
Brunello di Montalcino, Col D' Orcia, Tuscany, Italy	120
Chianti Classico Riserva, Lamole, Tuscany, Italy	64
Chianti Classico Riserve, Santa Margherita, Tuscany, Italy	67
Chianti Classico, Antinori "Peppoli", Tuscany, Italy	66
Chianti Classico, Banfi, Tuscany, Italy	48
Nebbiolo, Tavaglini, 'Coste della Sesia', Piedmont, Italy	69
Nero D'Avola, Feudo Zirtari, Sicily, Italy	35
Primitivo di Manduria, San Marzano, Puglia, Italy	80
Primitivo, Il Pumo, Salento, Italy	42
Rosso di Montalcino, La Leccia, Italy	54
Super Tuscan, Banfi "Aska", Bolgheri, Italy	70
Super Tuscan, Gaja Ca' Marcanda "Promis", Tuscany, Italy	90
Super Tuscan, Petra Zingari, Tuscany, Italy	62
Super Tuscan, Tenura Guado al Tasso "Il Bruciato", Bolgheri, Italy	68

RED WINES OF THE WORLD

Cabernet Sauvignon, Adaptation by Plumpjack, Napa Valley, CA	115
Cabernet Sauvignon, Caymus "Special Selection", Napa Valley, CA	270
Cabernet Sauvignon, Caymus, Napa Valley, CA	145
Cabernet Sauvignon, Duckhorn, Napa Valley, CA	110
Cabernet Sauvignon, Justin, Paso Robles, CA	72
Cabernet Sauvignon, Plumpjack, Oakville, CA	235
Cabernet Sauvignon, Rodney Strong Reserve, Sonoma County, CA	95
Cabernet Sauvignon, Silver Oak, Alexander Valley, CA	135
Cabernet Sauvignon, Stag's Leap, Artemis, Napa Valley, CA	105
Malbec, Luigi Bosca, Mendoza, Argentina	58
Meritage, Charles Krug "Generations", Napa Valley, CA	115
Merlot, Duckhorn, Napa Valley, CA	95
Merlot, Swanson, Napa Valley, CA	60
Pinot Noir, Erath, Oregon	54

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