

# Serafina



## 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 \$17

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 \$15

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 \$14

House made meatballs, served with tomato sauce

### MELENZANE ALLA MILANESE \$14

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 cesare dressing, served with house made garlic crostini & parmigiano

## SOUP

### MEDITERRANEA \$13

Fish soup served with clams, mussels & jumbo shrimp

### VELONESE \$10

Puree of yukon potatoes & fresh leeks, drizzled with truffle oil

### PASTA E FAGIOLI \$10

Pasta, served with house made kidney bean sauce

## PASTA

### ORECCHIETTE CON RAPINI E SALSICCIA \$23

Oval shaped pasta, sautéed with garlic, italian sausage & broccoli rabe

### PENNE ALLA VODKA \$22

Imported penne with smoked prosciutto and peas in a homemade creamy tomato sauce

### GNOCCHI ALLA SORRENTINA \$21

House made potato gnocchi, sautéed with a san marzano tomato sauce, topped with melted mozzarella di buffalo

### RIGATONI ALL'AMATRICIANA \$21

Rigatoni pasta, sautéed with italian bacon, onions and san marzano sauce

### LINGUINI ALLE VONGOLE \$25

Linguini pasta, sautéed with little neck clams in a red or white wine sauce

### CAPELLINI FRA DIAVOLO CON GAMBERI \$28

Angel hair pasta, sautéed with jumbo garlic Shrimp in a spicy san marzano sauce

### LINGUINI PESCATORE AL CARTOCCIO \$32

Linguini pasta, sautéed with slow-cooked clams, mussels, scallops, shrimp and calamari, in a light tomato fish stock reduction sauce

### PAPPARDELLE AL BOLOGNESE \$22

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 \$21

Fresh spinach fettuccine, sautéed in a cream sauce with parmigiano cheese

### ALL ENTREES SERVED WITH MARKET FRESH VEGETABLES AND POTATOES

## RISOTTO

### TUTTO MARE \$32

Imported vialone nano rice, slow cooked in a light tomato white sauce, fresh clams, mussels & shrimp

### FUNGHI DI BOSCO \$26

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, on a bed of linguini

### 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 sautéed vegetables

### SNAPPER FRANCESE MKT

Fresh snapper dipped in egg wash sautéed with lemon, butter and wine

## MEATS

### FILETTO DI MANZO \$42

Pan seared angus filet mignon, served with a pearl onion & raisin sauce or white wine gorgonzola sauce

### SCALOPPINE DI VITELLO AL VOSTRO GUSTO \$32

Veal scaloppine made just how you like it

### COSTOLETTA DI VITELLO ALLA VALENTINO \$49

French cut veal chop, grilled with house spices, topped with a red wine reduction

### OSSO BUCO D'ANGELO \$40

Slow braised lamb shank, served in a demi-glace bola sauce over a bed of wild mushroom risotto

### CHICKEN MILANESE \$27

Organic breaded chicken cutlet topped with baby arugula salad, extra virgin olive oil finished with parmigiano reggiano

### VEAL PARMESAN \$38

Pounded and breaded bone-in veal chop topped with fresh mozzarella, marinara sauce, and served with a side of linguine

### VEAL PICANTE \$32

A chicago specialty, pounded and breaded veal cutlets sautéed in a lemon butter sauce, garnished with pine nuts and parsley, served with a side of capellini in garlic and oil