

Serafina



APPETIZERS

*TONNO TARTAR \$19

Sushi grade yellow fin tuna, marinated with sesame oil, over fresh guacamole

PEPATA DI VONGOLE E COZZE \$18

Spicy mussels or clams sautéed in a choice white wine garlic or marinara

GAMBERI SERAFINA \$20

Seared jumbo shrimp flambéed in a spicy Brandy sauce, over sautéed spinach

*CARPACCIO DI MANZO \$18

Thin sliced cured filet mignon served with arugula, truffle oil and parmigiano reggiano shavings

MOZZARELLA IN CAROZZA \$16

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 \$17

Sliced mozzarella di buffalo, served with Mix greens and fresh roma tomatoes

ANTIPASTO DELLA CASA \$19

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 \$15

Breaded and fried eggplants, covered in tomato & basil sauce

CHARRED OCTOPUS \$22

Grilled Octopus served with homemade potato salad and orange vinaigrette

FRITTO MISTO \$20

Fried Calamari, shrimps, mushrooms served with fresh tomato sauce

SALAD

DELLA CASA \$13

Arugula salad, tossed in a house dressing, with roasted walnuts and goat cheese

RUCOLA \$13

Baby green arugula salad, tossed in a balsamic reduction house dressing with parmigiana reggiano shavings

*CESARE \$13

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 20

Ravioli with spinach and ricotta cheese in a fresh tomato sauce

FETTUCCINE CON PANNA \$21

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

SIDES

BROCCOLI RABE \$10

SAUTEED SPINACH \$9

CAPELLINI AND OIL \$9

RISOTTO

TUTTO MARE \$32

Imported carnaroli rice, slow cooked in a light tomato sauce, calamari, clams, mussels, scallops, shrimp, and fresh fish

FUNGHI DI BOSCO \$26

Imported carnaroli rice, slow cooked with wild mushrooms and drizzled with truffle oil

FISH

MAHI-MAHI ADRIATICO \$36

Egg washed mahi-mahi fillet with artichoke, capers, mushroom, white wine lemon sauce over capellini garlic and oil

SALMON AL LIMONE \$30

Market fresh salmon, lemon & capers, and with a white lemon sauce, served with oven baked potato and sauteed vegetable

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, served with oven baked potato and sauteed vegetable

MEATS

FILETTO DI MANZO \$44

Pan seared angus filet mignon, served with a pearl onion & raisin sauce or white wine gorgonzola sauce, served with oven baked potato and sauteed vegetable

SCALOPPINE DI VITELLO AL VOSTRO GUSTO \$32

Veal scaloppine made just how you like it, served with oven baked potato and sauteed vegetable

COSTOLETTA DI VITELLO ALLA VALENTINO \$51

French cut veal chop, grilled with house spices, topped with a red wine reduction, served with oven baked potato and sauteed vegetable

OSSO BUCO D'ANGELO \$42

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

CHICKEN MILANESE \$28

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