



Serafina
AUTHENTIC ITALIAN CUISINE
WATERFRONT TRATTORIA

LUNCH MENU

APPETIZERS

* Tonno Tartar 19

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

Polpette Di Carne 14

House made meatballs, served with tomato sauce

Pepata Di Vongole E Cozze 18

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

Mozzarella In Carozza 16

Fresh breaded mozzarella served on a bed of tomato sauce

Charred Octopus 22

Grilled Octopus served with homemade potato salad and orange vinaigrette

SOUP AND SALAD

* Cesare 13

Hearts of romaine salad, tossed in a house made cesare dressing, served with house made garlic crostini & parmigiano

Della Casa 13

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

Pasta E Fagioli 10

Pasta, served with house made kidney bean sauce

PASTA

Penne Alla Vodka 22

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

Pappardelle Al Bolognese 22

Wide egg noodle pasta, served with a mixed meat ragu sauce

Linguini Alle Vongole 25

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

Gnocchi Alla Sorrentina 22

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

Spaghetti and Meatballs 23

Linguine pasta, sautéed in a san marzano tomato sauce, topped with homemade meatballs

ENTRÉE

Chicken Milanese 28

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

Veal Marsala 32

Veal Scallopine with Marsala Wine & Mushrooms served with potato vegetables

Chicken Parmigiana 27

Pounded and breaded chicken breast topped with mozzarella, marinara sauce, and served with a side of linguine

Salmon Al Limone 30

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

Chef's Daily Fish Special

BRUNCH SPECIALS (Saturday and Sunday)

Frittata 17

Potatoes, organic eggs, caramelized onions, peppers, with a sauteed spinach side

The Mick 20

Grilled skirt steak with organic eggs the way you want and Serafina style home fries

Shrimp Cocktail 19

Chilled Shrimp served with housemade cocktail sauce

Bruschetta 14

Ciabatta bread, fresh tomatoes, fresh mozzarella, oil, and vinegar

French Toast 16

Not your ordinary French toast with syrup and fresh fruit

BRUNCH BEVERAGES

Bottomless Mimosas and Bellini's 17

Mimosa 10

Champagne and Orange Juice

Bellini 10

Champagne and Peach Puree