

Serafina



APPETIZERS

PEPATA DI VONGOLE E COZZE \$18

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

*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 and sliced tomatoes topped with extra virgin olive oil

ANTIPASTO DELLA CASA \$22

A variety of cured meats, seasonal pickled vegetables, mozzarella di buffalo and sliced tomatoes

POLPETTE DI CARNE \$15

House made meatballs, served with tomato sauce

MELENZANE ALLA MILANESE \$16

Breaded and fried eggplants, covered in tomato and basil sauce

CHARRED OCTOPUS \$22

Grilled octopus served with homemade potato salad and orange vinaigrette

CALAMARI FRITTI \$20

Fried calamari, served with fresh tomato sauce

CERVELLATA \$18

Fresh cheese and parsley sausage grilled, served on a bed of sautéed peppers and onions

SOUP/SALAD

PASTA E FAGIOLI \$12

Pasta, served with house made kidney bean sauce

CAPRESE \$17

Sliced mozzarella de buffalo, served with mix greens and fresh roma tomatoes

DELLA CASA \$13

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

*CESARE \$13

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

PASTA

ORECCHIETTE CON RAPINI E SALSICCIA \$25

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

RIGATONI ALLA VODKA \$24

Imported rigatoni in a homemade, creamy vodka sauce

GNOCCHI ALLA SORRENTINA \$22

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

BUCATINI ALL'AMATRICIANA \$23

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

LINGUINI ALLE VONGOLE \$26

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

CAPELLINI FRA DIAVOLO CON GAMBERI \$30

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

PAPPARDELLE AL BOLOGNESE \$24

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

LASAGNA TRADIZIONALE \$22

Homemade lasagna pasta, layered with fresh ricotta, ground meat and oven cooked in a tomato basil sauce

FETTUCCINE CON PANNA \$22

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

SACCHETONI PESTO \$26

Pear and ricotta stuffed purse-shaped pasta served with pine nuts, pesto sauce and sun dried tomatoes

RAVIOLI MKT

Ravioli specially created daily by the Chef

SIDES

BROCCOLI RABE \$10

SAUTEED SPINACH \$9

CAPELLINI AND OIL \$9

MASHED POTATOES \$9

ENTREES

FUNGHI DI BOSCO RISOTTO \$26

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

ZUPPA DI PESCE \$40

Assorted Fresh Fish slow-cooked to perfection in a light tomato broth over a bed of linguine

MAHI-MAHI ADRIATICO \$36

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

SALMON AL LIMONE \$30

Market fresh salmon, lemon and capers, and with a white lemon sauce, served with mashed potatoes and a seasonal vegetable

BUTTERFIELD BRANZINO \$40

Sautéed in garlic white wine and capers, served with mashed potatoes and a seasonal vegetable

SNAPPER FRANCESE MKT

Fresh snapper dipped in egg wash sautéed with lemon, butter and wine, served with mashed potatoes and a seasonal vegetable

COSTINE DI MANZO \$38

Slow-braised short rib in a red wine reduction sauce, served with mashed potatoes and a seasonal vegetable

SCALOPPINE DI VITELLO AL VOSTRO GUSTO \$34

Veal scaloppine made just how you like it, served with mashed potatoes and a seasonal vegetable

OSSO BUCO D'ANGELO \$42

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

MILANESE | PARMESAN \$38

Pounded and breaded bone-in veal chop, served milanese or parmesan

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

CHICKEN ROLLATINI \$30

Pounded chicken breast stuffed with spinach, prosciutto, fontina cheese in a madeira mushroom sauce, served with mashed potatoes and a seasonal vegetable