



Serafina
AUTHENTIC ITALIAN CUISINE
WATERFRONT TRATTORIA

LUNCH MENU

CHEF BRUNCH SPECIAL (Saturday and Sunday)

A brunch special created by the chef that changes every weekend

BRUNCH BEVERAGES Bottomless Mimosas and Bellini's 17

Mimosa 11

Champagne and Orange Juice

Bellini 11

Champagne and Peach Puree

APPETIZERS

POLPETTE DI CARNE \$15

House made meatballs, served with tomato sauce

CERVELLATA \$18

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

ARANCINI \$17

Homemade arancini with prosciutto, sundried tomato, and smoked mozzarella

CALAMARI FRITTI \$20

Fried calamari, served with fresh tomato sauce

BROCCOLI RABE \$10

Sautéed in garlic and oil

MELENZANE ALLA MILANESE \$16

Breaded and fried eggplants, covered in tomato and basil sauce

BURRATA PER DUE \$23

Imported Italian burrata cheese (for two) prosciutto di parma and sliced tomatoes topped with extra virgin olive oil

MOZZARELLA IN CAROZZA \$16

Fresh breaded mozzarella served on a bed of tomato sauce

SALAD

DELLA CASA \$13

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

*CAESAR SALAD \$13

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

CHOPPED SALAD \$14

Chopped celery, cheese, tomatoes, cucumber and Romaine lettuce tossed with our vinaigrette

ARUGULA SALAD \$13

Arugula salad tossed in house made vinaigrette with shaved parmesan

CAPRESE \$17

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

*Add Salmon, Skirt Steak, Chicken, Shrimp

PASTA

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 PESTO \$23

Bucatini pasta served with pine nuts in a homemade pesto sauce and sundried tomatoes

PAPPARDELLE AL BOLOGNESE \$24

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

ENTRÉE

SALMON AL LIMONE \$30

Market fresh salmon, lemon & capers, and with a wine zinfandel sauce
Fish Special MKT

CHICKEN MILANESE \$28

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

CHICKEN PARMESAN SANDWICH \$17

Pounded and breaded chicken breast topped with mozzarella and marinara sauce, served on ciabatta bread

SAUSAGE AND PEPPERS SANDWICH \$18

Grilled sausage served with sautéed peppers and onions, a balsamic glaze, and a side of marinara sauce

CHICKEN CAESAR SANDWICH \$17

Pounded and breaded chicken breast served on a ciabatta bread with Caesar dressing and Romaine lettuce

SERAFINA STEAK SANDWICH \$22

Skirt steak topped with onions and mushrooms, topped with a chimichurri sauce served on ciabatta bread with garlic aioli

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