

Serafina



APPETIZERS

PEPATA DI VONGOLE E COZZE \$20

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

*CARPACCIO DI MANZO \$19

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

MOZZARELLA IN CAROZZA \$17

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 \$23

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

POLPETTE DI CARNE \$16

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 \$14

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

*CESARE \$14

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 \$26

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 \$23

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

BUCATINI ALL'AMATRICIANA \$24

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

LINGUINI ALLE VONGOLE \$28

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 \$25

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

LASAGNA TRADIZIONALE \$23

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

FETTUCCINE CON PANNA \$23

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

CHEF PASTA SPECIAL MKT

Chef Fabiano Lazzari's special pasta dish of the day

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 \$42

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 \$32

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

BUTTERFLIED BRANZINO \$42

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

MARSALA | FRANCESE | PICCATA \$35

Veal scaloppine or Pollo scaloppine made the way 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 \$42

Pounded and breaded bone-in veal chop, served milanese or parmesan
Can substitute for chicken

CHICKEN ROLLATINI \$34

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

CHEF ENTREE SPECIAL MKT

Chef Fabiano Lazzari's special entree of the day