



**Serafina**  
AUTHENTIC ITALIAN CUISINE  
WATERFRONT TRATTORIA

# BRUNCH MENU

## CHEF

### BRUNCH SPECIAL (Saturday and Sunday)

A brunch special created by the chef that changes every weekend

## BRUNCH BEVERAGES

### Mimosa 13

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

Sauteed 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

### TUNA TARTARE \$22

Sushi grade yellow fin tuna, marinated with sesame oil, over a bed with thinly sliced avocado

## ENTRÉE

### STEAK AND EGGS \$24

Prime skirt steak served with organic eggs any way you like along with a fresh crostini

### EGGS AND PROSCIUTTO \$18

Organic eggs any way you like it, with fresh cut prosciutto, and a fresh crostini

### SERAFINA OMELETTE \$17

Organic eggs, provolone cheese, sausage, and spinach served with a side of San Marzano tomato sauce

### BUILD YOUR OWN OMELETTE \$17

An omelette made to your liking with the following available toppings: mushrooms, onions, peppers, mozzarella, provolone cheese

## 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

### 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

### FRITTATA \$17

Italian specialty just like grandma used to make, with a side of spinach and potatoes

### VODKA CHICKEN PARMIGIANA

### SANDWICH \$16

Chicken Milanese on fresh ciabatta bread, homemade vodka sauce, and buratta cheese

### CHICKEN

### MILANESE \$28

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

### SALMON

### AL LIMONE \$30

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

## 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

### LINGUINE AND MEATBALLS \$26

Homemade San Marzano tomato sauce, served with linguine and meatballs

### LASAGNA TRADIZIONALE \$23

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

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