



## ANTIPASTI

<b>ZUPPA DEL GIORNO</b>	<b>11</b>
homemade meatballs in tomato sauce & ricotta	
<b>BRUSHETTA</b>	<b>11</b>
ciabatta bread with tomatoes, fresh basil, e.v.o.o and garlic	
<b>CALAMARI</b>	<b>14</b>
fried calamari served with spicy tomato sauce	
<b>TARTARE TUNA</b>	<b>21</b>
tuna marinated in a special sauce, the Italian way	
<b>POLPETTE</b>	<b>15</b>
homemade meatballs in tomato sauce & ricotta	
<b>VONGOLE AL VINO BIANCO</b>	<b>21</b>
clams, white wine, herbs, red pepper flakes & garlic	

## BUFFALO & BURRATA

<b>BUFFALO MOZZARELLA, POMODORO &amp; BASILICO</b>	<b>19</b>
Imported Italian buffalo mozzarella, sliced tomatoes & basil	
<b>BURRATA PROSCIUTTO</b>	<b>22</b>
imported Italian burrata cheese with Prosciutto di Parma	

## INSALATE

<b>DI SERAFINA</b>	<b>17</b>
our Italian version of the classic Caesar (with grilled chicken add \$5)	
<b>SERAFINA CHICKEN SALAD</b>	<b>20</b>
grilled organic chicken, romaine & mesclun, sun dried tomatoes, raisin & pine nuts, pesto dressing	
<b>AVOCADO "SAN PIETRO"</b>	<b>23</b>
avocado & shrimps, arugula, grape tomatoes & cannellini beans in a champagne mustard sauce	
<b>ARUGULA FILETO</b>	<b>23</b>
Baby arugula salad, seared filet mignon and shaved Parmigiano Reggiano	

## PASTA CLASSIC

<b>SPAGHETTI AL POMODORO</b>	<b>19</b>
Italian peeled San Marzano tomato sauce and fresh basil	
<b>CHICKEN LINGUINE ALLA CARBONARA</b>	<b>26</b>
linguine with Smoked Bacon, chicken & Parmesan Cream Sauce.	
<b>PENNE ALLA STOLICHNAYA</b>	<b>22</b>
italian peeled tomatoes, bacon, vodka & cream	

## PASTA GOURMET

<b>LINGUINE VONGOLE</b>	<b>25</b>
baby clams, fresh tomatoes, white wine, garlic & e.v.o.o	
<b>RIGATONI BOLOGNESE</b>	<b>24</b>
with homemade meat sauce	
<b>FARFALLE AL LIMONCELLO</b>	<b>25</b>
bow tie pasta, shrimps, lemon zest, lemon juice, brandy & cream	
<b>LASAGNA AL FORNO</b>	<b>26</b>
with homemade bolognese sauce	
<b>TAGLIOLINI AL POLLO</b>	<b>25</b>
Homemade tagliolini, grilled chicken breast, peas, mushroom and cream	
<b>RAVIOLI PORCINI</b>	<b>27</b>
homemade ravioli with fresh porcini mushrooms	
<b>RAVIOLI SALVIA</b>	<b>22</b>
homemade spinach and ricotta ravioli with sage butter	
<b>RAVIOLI LOBSTER</b>	<b>29</b>
heart shaped homemade lobster ravioli in a bisque sauce	
<b>RISOTTO PORCINI</b>	<b>27</b>
with fresh porcini mushrooms	
<b>RISOTTO TRUFFLE</b>	<b>27</b>
champagne and black truffles (please allow 15 minutes)	
<b>LINGUINE FRUTTI DI MARI</b>	<b>36</b>
with "FRUITS OF THE SEA" sauce	

**MEATS**

<b>FILET MIGNON BURGER</b>	<b>21</b>
gorgonzola cream, mozzarella cheese, caramelized onions & french fries	
<b>CHICKEN PAILLARD</b>	<b>22</b>
grilled organic chicken breast, arugula and tomatoes	
<b>STEAK &amp; FRENCH FRIES</b>	<b>35</b>
with seasonal vegetables & french fries	
<b>FILET MIGNON</b>	<b>39</b>
with seasonal vegetables and french fries	
<b>VEGGIE PLATTER</b>	<b>23</b>
butternut squash, sautéed mixed vegetables, pine nuts & tomato sauce (vegan/gluten free)	

**FISH**

<b>FRESH ATLANTIC SALMON</b>	<b>32</b>
braised lentils, baby spinach & bernaise sauce	
<b>BRANZINO</b>	<b>32</b>
cherry tomatoes wine sauce, roasted potatoes & grilled asparagus	

**PIZZA**

<b>MARGHERITA</b>	<b>20</b>
San Marzano tomato, mozzarella, fresh basil & olives	
<b>ALLA NORCINA</b>	<b>22</b>
tomato, mozzarella, mushrooms & spicy sausage	
<b>PEPPERONI</b>	<b>21</b>
tomato sauce & mozzarella	
<b>BIANCA</b>	<b>21</b>
baby arugula, Parmigiano Reggiano, fontina & mozzarella	
<b>ALLA PANCETTA</b>	<b>22</b>
tomato, mozzarella, Italian smoked bacon & mushrooms	
<b>DI FABIO</b>	<b>23</b>
tomato, mozzarella, Prosciutto di Parma & fresh tomatoes	
<b>TARTUFO NERO</b>	<b>31</b>
robiola cheese, fontina, truffle sauce, truffle oil and black truffle	

**SIDES**

<b>FRENCH FRIES</b>	<b>10</b>
<b>STEAMED VEGETABLES</b>	<b>10</b>
seasonal steamed vegetables	
<b>LENTILS</b>	<b>10</b>
braised	
<b>SAUTEE SPINACH</b>	<b>11</b>
roasted garlic & red pepper flakes	
<b>TRUFFLE FRENCH FRIES</b>	<b>12</b>
truffle oil & parmesan cheese	

**CLASSIC COCKTAILS**

<b>CLASSIC MOJITO</b>	<b>13</b>
Rum, Fresh Mint, Lime Juice, Agave Nectar, Soda	
<b>STRAWBERRY BASIL MARTINI</b>	<b>13</b>
Vodka, Lime, Basil, Fresh Strawberries	
<b>JALAPEÑO MARGARITA</b>	<b>13</b>
Tequila, Cointreau, Jalapeño Lime	
<b>SKINNY CAPIROSKA</b>	<b>13</b>
Vodka, Grapefruit, Lime, Grapefruit, Agave Nectar	
<b>SERAFINA CHAMPAGNE</b>	<b>13</b>
Champagne, Vodka, St. Germain, Fresh Raspberries	
<b>PASSION</b>	<b>13</b>
Rum, St Germain, Passion Fruit, Orange, Agave Nectar	
<b>GINGER LADY</b>	<b>13</b>
Vodka, Domaine Canton, Ginger, Lemon Juice, Ginger Soda	
<b>PASSION MOJITO</b>	<b>13</b>
Rum, Fresh Mint, Passion Fruit, Ginger, Lime, Soda	

**SIGNATURE COCKTAILS**

<b>OLD FASHIONED</b>	<b>15</b>
Whiskey, Brown Sugar, a Dash of Bitter Angostura, Garnished with a slice of Fresh Orange	
<b>APEROL SPRITZ</b>	<b>15</b>
Aperol, Prosecco, Club Soda, Fresh Macerated Orange & garnished with a orange slice	
<b>ESPRESSO MARTINI</b>	<b>15</b>
Vodka, Godiva, Espresso, Angostura, Cinnamon, Orange Peel	
<b>SANGRIA RED &amp; WHITE</b>	<b>15</b>
Rum, Brandy, Passion Fruit, Orange & Pineapple juice, Wine & Fresh Fruits	