

Serena Pastificio

301 Plaza Real · +15619226699 · Updated: Jan 14, 2026

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DESSERT 8

CHOCOLATE MOON	\$12.00
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chocolate mousse, pate a glacer, almond cookie base, bourbon crème anglaise, Amarena cherry, gold leaf

TIRAMISÙ	\$14.00
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mascarpone, lady finger, brandy, marsala, almond tuile, cocoa powder

PANNA COTTA	\$12.00
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dark chocolate and mascarpone layers, rose dark chocolate shards, raspberry

GELATO E SORBETTO	\$8.00
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chef's seasonal flavors

LIMONCELLO CAKE	\$12.00
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mascarpone icing, limoncello glaze, toasted almond, candied lemon peel

ZEPPOLE	\$10.00
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Italian donut, lemon curd, powdered sugar

AFFOGATO	\$10.00
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your choice of gelato topped with a shot of espresso

AMARETTO MASCARPONE CHEESECAKE	\$13.00
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ladyfinger crust, amaretto caramel, toasted almond

ANTIPASTI 9

CALAMARI	\$21.00
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fried, artichoke, meyer lemon, sage, fresno, roasted garlic salmoriglio

CRISPY BRUSSELS SPROUTS	\$17.00
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prosciutto, parmesan, truffle oil

SPRING VEGETABLE GRATIN	\$17.00
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snap pea, green bean, fennel, leek, artichoke, fingerling potato, lemon-parmesan breadcrumb

MEATBALLS	\$19.00
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braised veal, pork and ricotta, house tomato sauce, parmesan, grilled crostini

OCTOPUS	\$27.00
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char-grilled, smoked potato crema, confit tomato, gaeta olive, arugula, mista vinaigrette

CHARCUTERIE	\$26.00
chef's assortment of artisan meats, cheeses and accompaniments	
CAPRESE	\$17.00
charred mozzarella, grilled heirloom tomato, lemon-basil emulsion, ciabatta crostini	
MUSSELS	\$18.00
lobster jus, roasted vine ripe tomato, fennel, extra virgin olive oil, grilled crostini	
GRILLED RADICCHIO	\$16.00
ricotta salata, candied pistachio, pea tendrils, lemon vinaigrette	
INSALATE 4	
INSALATA ITALIANA	\$16.00
lettuce mix, fresh herbs, tomato, sun-dried tomato, artichoke, Cerignola olive, pepperoncini, sunflower seed, Ricotta Salata, sherry vinaigrette	
BURRATA	\$16.00
roasted baby peppers, pachino tomato sauce, lemon basil emulsion, micro basil	
CESARE	\$15.00
romaine, ceasar dressing, parmesan, crouton, white anchovy	
GRILLED ASPARAGUS ARUGULA	\$17.00
artichoke, frisee, snap pea, Calabrian chili, parsley, shaved parmesan, lemon vinaigrette	
PASTA 8	
FETTUCCINE ALLA BOLOGNESE	\$21.00
beef, pork and pancetta bolognese sauce, parmesan	
GNOCCHETTI WITH SAUSAGE	\$19.00
sausage, roasted fennel and tomato, Fiore Sardo, white wine butter sauce	
LINGUINE ALLE VONGOLE	\$25.00
little neck clams, parsley, lemon, white wine garlic sauce	
SPAGHETTI POMODORO	\$18.00
pachino tomato sauce, parmesan, basil	
SCAMPI	\$28.00
prawn, mussel, capellini, corn, fragrant butter, fine herbs, prosecco	
SHORT RIB PARPPADELLE	\$32.00
short rib ragu, pappardelle, wild mushroom, thyme mascarpone	
TRENETTE AL PESTO	\$19.00
pesto, fingerling potato, green bean, pine nut, lemon, parmesan	
BUCATINI CARBONARA	\$23.00
guanciale, asparagus, kale gremolata, egg yolk bottarga, pea tendrils	

FILLED PASTA 4

FONDUTELLI AL TARTUFO	\$24.00
fontina and taleggio filling, braised leek, black truffle cream sauce, parmesan	
LOBSTER MEZZELUNE	\$46.00
lobster, ricotta and mozzarella filling, lobster meat, lobster tomato jus, confit heirloom tomato, charred cippolini, chive	
CRAB RAVIOLI	\$34.00
spinach, ricotta and fresh herb filling, lump crab, brown butter, parmesan, herbs, almond picada	
SPINACH AND MASHROOM CANNELLONI	\$26.00
spinach, wild mushroom, ricotta, porcini scamorza cream, parmesan breadcrumb, lemon	

RISOTTO E GNOCCHI 2

SEAFOOD RISOTTO	\$30.00
scallop, shrimp, mussel, clam, lobster jus, pachino sauce, saffron, lemon-basil emulsion	
LEMON BASIL GNOCCHI	\$24.00
snap pea, asparagus, cherry heirloom tomato, preserved lemon, basil emulsion, parmesan	

ENTRÉES 5

BRANZINO	\$42.00
herb marinated whole branzino, meyer lemon, sauté of cherry tomato, caper and olive, rosemary vinaigrette	
SALMONE WITH LENTILS	\$29.00
pan-seared, black beluga lentil, Calabrian chili, orange-thyme emulsion	
LEMON CHICKEN	\$29.00
half chicken, grilled, beech mushroom, caper, sun-dried tomato, lemon-chicken jus	
BONE-IN IBERICO PORK CHOP	\$39.00
fennel dry-rub, grilled, spring onion pesto, arugula, tomato, ricotta salata, mista vinaigrette	
WAGYU SIRLOIN	\$45.00
8oz, char-grilled, toasted fennel-herb butter baste, spring onion salad, shaved parmesan	

BRUNCH 10

BISCUITS AND GRAVY	\$14.00
black pepper biscuits, Italian sausage gravy	
ZEPPOLE	\$9.00
Italian donut, lemon curd, powdered sugar	
WAFFLE DI RICOTTA AL LIMONE	\$17.00
basil crème fraiche, preserved lemon, macerated seasonal berries, pomegranate maple syrup, micro basil	
POLLO E WAFFLE	\$22.00
double breaded fried chicken breast, lemon ricotta waffle, powdered sugar, pomegranate maple syrup, micro greens	

RAVIOLI ALLA CARBONARA	\$20.00
egg yolk and Maldon salt filling, guanciale, carbonara	
STEAK AND EGGS	\$29.00
flat iron, Amatriciana, Fresno pepper, fried egg	
SERENA EGG BREAKFAST	\$19.00
eggs (2) cooked to order, roasted fingerling potato, bacon, housemade breakfast sausage, ciabatta toast	
OMELETTE	\$19.00
build your own with Chef's curated and prepared selection of fillings, frisée salad	
PROSCIUTTO BENEDICT	\$20.00
poached eggs, crispy prosciutto, grilled tomato, lemon-basil hollandaise, english muffin, roasted fingerling potato	
SALMON BENEDICT	\$22.00
poached eggs, grilled salmon, artichoke spread, cucumber, lemon-basil hollandaise, english muffin, roasted fingerling potato	
PANINI 3	
PANINO CON POLLO E PEPERONI	\$15.00
chicken breast, sweet peppers, La Tur, foccacia with parmesan-rosemary potato chips and peperoncini	
PANINO CON POMODORO E MOZZARELLA	\$13.00
grilled eggplant and zucchini, roasted tomato, mozzarella, foccacia with parmesan-rosemary potato chips and peperoncini	
MUFFALETTA ITALIANA	\$16.00
mortadela, capicola, coppa, provolone, olive salad, focaccia with parmesan-rosemary potato chips and peperoncini	
SMALL BITES 8	
EGGPLANT	\$11.00
herb marinated, grilled, pesto broth, tomato jam, pine nuts, pomegranate	
PORK BELLY SALSA VERDE	\$10.00
fennel-milk braise, seared, arugula salsa verde, Calabrian chili hot sauce, focaccia	
LEMON RICOTTA RAVIOLI	\$13.00
lemon ricotta filling, lemon cream, meyer lemon confit, parmesan, herbs	
PENNE PASTA SALAD	\$12.00
green bean, fennel, dill, taleggio, heirloom tomato, pea tendrils, parsley, lemon vinaigrette	
HEIRLOOM TOMATO	\$11.00
grilled, gorgonzola mousse, candied pecan, arugula, honey-dijon vinaigrette, smoked salt	
PROSCIUTTO PESTO FOCACCIA	\$14.00
prosciutto, four cheese sauce, mozzarella, roasted baby heirloom tomato, pesto, arugula	
GRILLED SHRIMP BRUSCHETTA	\$13.00
lemon-herb marinated, tomato, basil, onion marmalade, aged balsamic, toasted focaccia	

OLIVE E FORMAGGIO

\$8.00

marinated assorted olives, chef’s choice cheese preparations