

Serafina Osteria

38 E 58th St 10022-1914 · +12128328888 · Updated: Jan 14, 2026

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ANTIPASTI 10

Fetta Unta **\$10.00**

Bruschetta, garlic and tomatoes

Zuppa al Pomodoro & Pepperoni Grigliati **\$14.00**

Made with hillside ripe cherry tomatoes with grilled yellow or red peppers & croutons

Funghi alle Erbe **\$15.00**

Bouquet of shiitake & oyster mushrooms sautéed with wine and herbs

Grilled Calamari **\$16.00**

Baby field green light herb dressing

Carpaccio Malatesta **\$18.00**

Thin slices of seasoned filet mignon with vegetables and aged Parmigiano Reggiano

Prosciutto con la Frutta di Stagione **\$19.00**

Italian prosciutto di Parma with fresh seasonal delicacies

Carciofi alla Romana con Mozzarella **\$20.00**

Artichokes with herbs and Italian buffalo mozzarella

IL Tagliere

3 Italian cold cuts from Parma. Prosciutto crudo & cotto, salame. Add mortadella \$6

Carciofi al Ferro Rovente **\$24.00**

(only for Dinner) Blanched baby artichokes with shrimps

Lobster Salad Mare & Monti **\$28.00**

Herb infused Maine lobster served with avocado, tomatoes & mustard vinaigrette

INSALATE 8

Del Fattore **\$14.00**

Garden fresh salad with marinated onions, extra virgin olive oil & Chianti vinegar

Veneziana **\$15.00**

Tomatoes, potatoes, corn, eggs, baby peas, mozzarella and basil

Serafina's Special Caesar **\$16.00**

Variation of the classic with romaine hearts only

Classica All' Aceto di Fichi	\$16.00
Baby arugula, cherry tomatoes, shaved Parmigiano Reggiano & aged Italian fig vinegar	
Del Sole	\$16.00
Arugula, tomatoes, tuna fish, carrots, corn and lemon dressing	
Ciabattoni, Tonno e Cipolla	\$17.00
Imported Italian "Fagioli Bianchi" beans, Sicilian tuna & vinegar marinated onions	
Insalata Pere & Noci	\$17.00
Mesclun salad, walnuts, pears and truffle pecorino cheese	
Goat Cheese & Spinach	\$17.00
Baby spinach, warm goat cheese, sun dried tomatoes and lemon vinaigrette	

PRIMI PIATTI 16

Penne All' Arrabbiata	\$16.00
Tomatoes, hot red pepper flakes, pecorino cheese, parsley & a touch of garlic	
Tagliolini Aglio, Olio, Pomodoro e Peperoncino	\$17.00
Tomatoes, olive oil, garlic and hot red pepper flakes	
Spaghettoni Puttanesca	\$18.00
Tomatoes, garlic, anchovies, oregano, olives and fresh basil	
Pennette Stolichnaya	\$19.00
Smoked bacon, tomatoes, a touch of cream and a splash of vodka	
Cacio & Pepe	\$21.00
Black pepper and Pecorino Romano	
Garganelli ai Pomodorini di Collina	\$21.00
Italian cherry tomatoes	
Spaghetti Carbonara	\$22.00
Pancetta, Parmigiano Reggiano, egg, black pepper, extra virgin olive oil. Like in Rome!	
Spaghettoni al Limone	\$22.00
Lemon and cream & aged Parmigiano Reggiano	
Tagliolini al Melone	\$22.00
Homemade fresh tagliolini, cantaloupe, filet of Italian anchovies & cream. Memorable!	
Bucatini alla Matriciana	\$23.00
Pancetta, onions, tomatoes, hot peppers	
Fettuccine Casarecce alla Bolognese	\$23.00
In tomato base. With our special homemade beef ragout	
Tagliolini al Salmone	\$25.00
Smoked salmon, tomatoes, cream and shallots	

Linguine alla Vongole	\$25.00
Clams, touch of tomatoes, Pinot Grigio and hot red pepper flakes	
Linguine Pescatora	\$29.00
Calamari, shrimps, scallops, mussels, clams, touch of tomatoes	
Spaghettoni ai Ricci di Mare	\$32.00
Our signature dish	
Fettuccine All' Aragosta	\$32.00
Herb infused lobster from Maine, homemade fettuccine. A truly unique dish	

SECONDI PIATTI 6

Petto di Pollo alla Contadina	\$27.00
Grilled marinated chicken breast on a bed of garden salad, tomatoes and onions	
Straccetti Romani alla Griglia	\$28.00
Single side grilled beef served with sauteed broccoli rab	
Galletto alla Diavola	\$28.00
Butterflied Cornish hen with a spicy brandy reduction	
Swordfish "Salmoriglio"	\$32.00
Grilled thin slices of herb marinated swordfish, served with salad, apples & onions	
Scaloppine alla Zingara	\$33.00
Milk fed veal scaloppine, sautéed with mushrooms & dry Florio Marsala	
Branzino di Portofino	\$34.00
Filet of Mediterranean sea bass with Pinot Grigio, lemon and vegetables of the day	

WHITE 7

Pinot Grigio, Fantinel Riserva, Seravino	\$13.00
Riesling, Chateau Ste. Michelle	\$14.00
Sauvignon Blanc, Reserve Seravino	\$14.00
Gavi di Gavi, Villa Sparina	\$15.00
Chardonnay, Seravino, Tuscany	\$15.00
Sancerre, Les Vignes du Baron	\$16.00
Chardonnay, Sonoma Cutrer	\$16.00

CHAMPAGNE 2

Seravino Prosecco Riserva Fantinel	\$14.00
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Seravino Rosé, Brut Riserva Fantinel

\$15.00

RED 7

Montepulciano, Zonin

\$13.00

Malbec, Forever Young

\$14.00

Merlot, La Roncaia, Venezia Giulia

\$15.00

Chianti Riserva, DOCG Tenuta Il Palazzo

\$15.00

Pinot Noir, Lyric Etude, Santa Barbara

\$15.00

Cabernet Sauvignon, Sonoma County

\$16.00

Super Tuscan, Under The Tuscan Sun

\$16.00

ROSÉ 1

Seravino, Chateau Pigoudet, Reserve, Provence

\$15.00

ITALY 7

Fantinel, Seravino Riserva, Pinot Grigio

\$49.00

Antinori, Bramito, Chardonnay

\$52.00

Seravino, Tenuta Il Palazzo, Chardonnay

\$55.00

Villa Sparina, Gavi di Gavi

\$58.00

Antinori, Vermentino, Guado al Tasso

\$65.00

Livio Felluga, Pinot Grigio

\$69.00

Antinori, Castello della Sala, Cervaro

\$120.00

FRANCE 1

Les Vignes du Baron, Sancerre, Loire

\$64.00

USA 2

Sonoma Cutrer, Russian River, Chardonnay

\$64.00

Far Niente, Chardonnay, Napa Valley

\$99.00

NEW ZEALAND 2

Seravino Reserve, Sauvignon Blanc, Marlborough

\$55.00

Cloudy Bay, Sauvignon Blanc, Marlborough

\$85.00

BEER 6

Peroni	\$10.00
Amstel Light	\$10.00
Menabrea	\$10.00
Heineken	\$10.00
Corona	\$10.00
Buckler (Non Alcoholic)	\$7.00

WATER 1

San Benedetto	AVAILABLE OPTIONS
	Small: \$4.50
	Large: \$8.00

DESSERTS 11

Gelati e Sorbetti	\$9.00
Flavors: lemon, peach, orange	
Chocolate Mousse	\$10.00
Dark chocolate mousse cake, served with whipped cream	
Mini Ricotta Cheese Cake	\$10.00
Cheesecake made with imported Italian ricotta & orange zest	
Il Tiramisù	\$12.00
Lady fingers, mascarpone, espresso & cocoa dusting on top. Just like Grandma used to make, maybe better	
The Chocolate Sensation	\$12.00
7 layers of different chocolates made with cocoa from Ecuador. Chocolate & hazelnut cream & hazelnut crunch, served with whipped cream	
Profiteroles	\$12.00
Cream puffs filled with chantilly cream & covered in dark chocolate	
La Torta di Mele Verdi	\$12.00
Green apple tart, served with vanilla gelato	
Torta della Nonna	\$12.00
Pastry cream with a hint of lemon on short pastry, covered with pine nuts, almonds & powdered sugar	
Affogato al Caffè	\$12.00
Shot of espresso poured over vanilla gelato	

Berry al Piacere	\$12.00
All'arancio or with Grand Marnier	
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Tartufo	
COFFEE & TEA 12	
Coffee	\$3.00
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Decaf Coffee	\$3.00
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Espresso	\$3.50
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Espresso Macchiato	\$3.75
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Double Espresso	\$4.50
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Cappuccino	\$4.25
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Americano	\$3.50
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Café au Lait	\$3.75
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Iced Coffee	\$3.50
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Iced Cappuccino	\$4.50
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Tea	\$3.00
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Ice Tea	\$4.75