

Saraghina

433 Halsey St At Lewis Ave 11233 · +17185740010 · Updated: Jan 14, 2026

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PIZZE 8

Marinara	\$11.00
san marzano tomatoes, anchovies, garlic, black olives, oregano, fresh basil, extra virgin olive oil	
Margherita	\$13.00
san marzano tomatoes, fresh mozzarella, fresh basil, extra virgin olive oil	
Ortolana	\$14.00
san marzano tomatoes, fresh mozzarella, eggplant, fresh basil, extra virgin olive oil	
Coppa & Carciofi	\$16.00
fresh mozzarella, baby artichokes, coppa (hot), fresh basil, extra virgin olive oil	
Bufala	\$16.00
san marzano tomatoes, , fresh buffalo, mozzarella (italy) fresh basil, extra virgin olive oil	
Capocollo	\$15.00
san marzano tomatoes, fresh mozzarella, coppa (hot), fresh basil, extra virgin olive oil	
Salsiccia	\$18.00
san marzano tomatoes, fresh mozzarella, garlic, pork sausage, black olives, fresh basil, extra virgin olive oil	
Prosciutto & Funghi	\$15.00
san marzano tomatoes, fresh mozzarella, parma ham (italy), fresh mushrooms, fresh basil, extra virgin olive oil	

PIATTI DEL GIORNO 17

Burrata	\$11.00
fresh, soft cheese imported weekly from puglia served with toasted bread, basil eve olive oil	
Scamorza	\$12.00
grilled scamorza cheese served with arugola cherry tomatoes	
Fave E Cicoria	\$10.00
sauteed dandelion greens with garlic and spicy oil served with fava bean purse and parmigiano	
Fennel Salad	\$9.00
shaved fennel served with parmigiano, thyme, ev olive oil	
Fritto Di Calamari	\$12.00
fried calamari served with lemon	

Mussels	\$12.00
sauteed with parsley, crushed red pepper, white wine and lemon	
Octopus	\$13.00
grilled octopus with celery onions, cherry tomatoes and spicy oil	
Risotto Al Vino	\$16.00
in red wine, with mascarpone, walnuts served in a crunchy parmigiano basket	
Spaghetti Alla Chitarra	\$13.00
homemade spaghetti with fresh tomato and basil	
Pappardelle Al Ragu	\$15.00
homemade pasta with organic grass fed beef and tomato ragu	
Atlantic Salmon	\$20.00
pan seared with pistachios served with grilled asparagus and fresh lemon	
Sirloin Steak	\$22.00
grilled organic sirloin steak served with arugola and parmigiano reggiano	
Beef Liver	\$17.00
oven roasted liver with fresh rosemary, garlic cloves, served with fennel salad	
Pizza Special	\$19.00
mozzarella gorgonzola, rosemary onions	
Tagliere Salumi	\$13.00
selection of italian cured meats (salame, coppa, speck, prosciutto)	
Tagliere Formaggi	\$13.00
selection of italian cheeses (gorgonzola, pecor di fossa, fresh goat)	
Market Salad	\$8.00
mixed market greens with fresh lemon slice, mustard, thyme, extra virgin olive oil	