



CLASSIC ANTIPASTI 5

Bruschetta	\$13.00
Toasted bread with fresh tomatoes, basil, extra virgin olive oil & touch of garlic	
Calamari	\$17.00
Fried calamari served with our homemade spicy tomato dip	
Meatballs	\$17.00
Homemade meatballs topped with Parmigiano Reggiano, served with tomato sauce, basil & toasted bread	
Bresaola	\$19.00
Cured filet mignon, arugula, Parmigiano Reggiano, mixed mushrooms & extra virgin olive oil	
Eggplant Parmigiana	\$22.00
Eggplant, "fior di latte" mozzarella, homemade tomato sauce & Parmigiano Reggiano	

MOZZARELLA & BURRATA 3

Buffalo Mozzarella	\$18.00
Tomatoes & basil	
Italian Burrata	\$22.00
With cherry tomatoes	
Prosciutto & Burrata	\$24.00
Italian burrata & Prosciutto di Parma	

INSALATE 9

Mista Verde	\$14.00
Fresh seasonal greens & lemon vinaigrette	
Di Sofia	\$16.00
Classic Caesar with Parmigiano Reggiano	
Arugula e Parmigiano	\$19.00
Baby arugula, cherry tomatoes, shaved Parmigiano Reggiano & fig vinaigrette	
Brussel Sprout Salad	\$19.00
Thinly sliced Brussel sprouts, avocado, Parmigiano Reggiano & fresh lemon	

Insalata di Porto Cervo	\$20.00
Romaine, carrots, hearts of palm, avocado, corn & oregano-lemon dressing	
Goat Cheese & Spinach Salad	\$20.00
Honey, roasted pine nuts & balsamic vinaigrette	
Serafina Chicken Salad	\$21.00
Free range chicken breast, romaine, mesclun, sun dried tomatoes, raisins, pine nuts & pesto dressing	
Avocado San Pietro	\$22.00
Baby shrimp, arugula, grape tomatoes, cannellini beans & Champagne mustard sauce	
Arugula e Filetto	\$26.00
Diced seared filet mignon, baby arugula & shaved Parmigiano Reggiano	

CLASSIC 9

Penne al Pomodoro	\$19.00
Homemade tomato sauce & basil	
Spaghetti Aglio & Olio "Al Pacino"	\$21.00
Extra virgin olive oil, red pepper, garlic & Parmigiano Reggiano	
Penne alla Vodka	\$21.00
Homemade tomato sauce with a splash of vodka & cream	
Lasagna al Forno	\$22.00
With our homemade meat sauce	
Cacio e Pepe	\$22.00
Pecorino Romano, crushed black pepper & extra virgin olive oil	
Paglia e Fieno	\$22.00
Homemade fettuccine, tomato sauce, cream, basil & Parmigiano Reggiano	
Tagliolini al Pollo	\$22.00
Free-range chicken breast, cream, peas & mushrooms	
Spaghetti Carbonara	\$23.00
Pancetta, Parmigiano Reggiano, Pecorino, eggs & black pepper	
Rigatoni alla Bolognese	\$24.00
With our homemade meat sauce	

SERAFINA GOURMET 3

Orecchiette	\$23.00
Spicy sausage & broccoli rabe	
Farfalle al Limoncello	\$23.00
Bow tie pasta, baby shrimp, cream & lemon zest	

Tagliolini al Tartufo Nero	\$35.00
Italian black truffle, Parmigiano Reggiano & butter	

RAVIOLI & RISOTTI 5

Ravioli alla Salvia	\$20.00
Spinach & ricotta ravioli served with butter & sage	
Ravioli ai Porcini	\$24.00
Ricotta porcini ravioli sautéed with porcini mushrooms	
Ravioli Degli Innamorati	\$27.00
Heart-shaped lobster ravioli in a lobster bisque sauce	
Risotto Porcini	\$29.00
(Please allow 15 min) Carnaroli rice with porcini mushrooms	
Risotto Tartufo & Prosecco	\$30.00
(Please allow 15 min) Carnaroli rice with Prosecco & black truffle	

VEGETARIAN 1

Spaghetti Squash	\$24.00
Spaghetti squash with sautéed mixed vegetables, pine nuts & tomato sauce	

FISH 2

Atlantic Salmon	\$29.00
Grilled, served with lentils, baby spinach & bearnaise sauce	
Branzino ai Cherry Tomatoes	\$32.00
Sautéed in white wine, served with cherry tomatoes, roasted potatoes & asparagus	

MEAT 5

Serafina Burger	\$24.00
Double R Ranch beef, mozzarella or gorgonzola, avocado, caramelized onions & French fries	
Chicken Breast Paillard	\$26.00
Free range chicken breast with arugula & tomatoes	
Chicken Milanese	\$29.00
Sautéed breaded chicken with arugula tomatoes & basil	
Steak & Fries	\$34.00
Grilled, 10oz free range, grass fed Double R Ranch sirloin, served with fries	
Filet Mignon alla Griglia	\$39.00
Grilled, 7 oz free range, grass fed Double R Ranch filet mignon, served with vegetables & potatoes	

SIDES 6

Cestino di Focaccia	\$9.00
Baked with herbs	
Nonna Mash	\$9.00
Classic mashed potatoes	
Roasted Potatoes	\$9.00
French Fries	\$9.00
Sautéed Spinach	\$9.00
Sautéed Broccoli	\$9.00

ITALIAN CLASSICA 6

Marinara	\$16.00
Tomato, oregano & garlic	
Margherita	\$20.00
Tomato, mozzarella, basil & olives	
Napoletana	\$21.00
Tomato, mozzarella, anchovies, capers & basil	
V.I.P. Margherita	\$22.00
Tomato, "fior di latte" mozzarella & basil	
D.O.C. Margherita	\$23.00
Tomato, mozzarella, Parmigiano Reggiano & cherry tomatoes	
Regina Margherita	\$24.00
Tomato, buffalo mozzarella & basil	

GOURMET DI SERAFINA 5

Bianca	\$21.00
Mozzarella, fontina, baby arugula & shaved Parmigiano Reggiano	
Formaggi d'Italia	\$22.00
Mozzarella, fontina, Parmigiano Reggiano & gorgonzola	
Bresaola	\$24.00
Mozzarella, fontina, Italian bresaola & baby arugula	
Ai Porcini	\$26.00
Italian porcini mushrooms & herbs	
Tartufo Nero	\$30.00
Our secret recipe, a bouquet of Italian cheeses & black truffle	

DI SERAFINA 5

Alle Erbe	\$17.00
Tomato, fresh garden herbs, olives & Parmigiano Reggiano	
Portofino	\$22.00
Tomato, mozzarella, homemade pesto & pine nuts	
Ai Funghi	\$22.00
Tomato, mozzarella & mushrooms	
Di Fabio	\$23.00
Tomato, mozzarella, prosciutto di Parma & chopped tomatoes	
All' Uovo	\$24.00
Tomato, mozzarella, prosciutto di Parma, sliced tomatoes & one egg	

ORIGINALI 2

4 Stagioni	\$24.00
Tomato, mozzarella, mushrooms, artichokes, pesto & prosciutto di Parma	
Super Vegan	\$24.00
Tomato, artichokes, mushrooms & broccoli rabe	

LA FOCACCIA 3

Il Cestino	\$9.00
Focaccia baked with herbs	
Leggera	\$20.00
"Fior di latte" mozzarella, sliced tomatoes & basil	
Ligure	\$22.00
"Fior di latte" mozzarella, sliced tomatoes, prosciutto di Parma & basil	

I NOSTRI DOLCI 3

Il Tiramisù	\$12.00
Lady fingers, mascarpone, espresso & cocoa dusting on top. Just like Grandma used to make, maybe better. Contains hazelnut & peanut oil	
The Chocolate Sensation	\$12.00
7 chocolate layers with hazelnut cream & hazelnut crunch, served with fresh whipped cream. Contains hazelnut & peanut oil	
Foccacia alla Nutella	\$16.00
Special nutella sauce & strawberries. Perfect to share. Contains hazelnut & peanut oil	

WHITE BY THE GLASS 6

Pinot Grigio, Fantinel Riserva, Seravino	\$12.00
Sauvignon Blanc, Reserve Seravino	\$13.00

Chardonnay, Seravino, Tuscany	\$14.00
Vermentino Toscano, Seravino	\$14.00
Sancerre, Les Vignes du Baron, Loire	\$16.00
Chardonnay, Sonoma Cutrer	\$16.00

RED BY THE GLASS 7

Montepulciano, Arche	\$12.00
Malbec, Antigal Uno, Seravino, Mendoza	\$13.00
Chianti Riserva DOCG Tenuta Il Palazzo	\$14.00
Pinot Noir, Lyric Etude, Santa Barbara	\$15.00
Merlot, La Roncaia, Friuli-Venezia Giulia	\$15.00
Cabernet Sauv, St. Francis, Seravino, Napa Valley	\$15.00
Super Tuscan, Under the Tuscan Sun	\$16.00

ROSÉ BY THE GLASS 1

Chateau Pigoudet Reserve, Seravino, Provence	\$14.00
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SPARKLING BY THE GLASS 4

Seravino Prosecco, Riserva Fantinel	\$13.00
Seravino Rosé, Brut Riserva Fantinel	\$14.00
Veuve Clicquot, Brut "Yellow Label"	\$20.00
Veuve Clicquot, Rosé	\$24.00

ITALIAN 8

Seravino, Fantinel Riserva, Pinot Grigio	\$48.00
Seravino, Tenuta Il Palazzo, Chardonnay	\$53.00
Seravino, Vermentino Toscano	\$55.00
Villa Sparina, Gavi di Gavi	\$55.00
Antinori, Bramito, Chardonnay	\$57.00
Livio Felluga, Pinot Grigio	\$67.00
La Scolca, Gavi di Gavi, Black Label	\$95.00

Antinori, Castello della Sala, Cervaro

\$120.00

FRENCH 1

Les Vignes du Baron, Sancerre, Loire

\$69.00

AMERICAN 3

Charles Krug, Sauvignon Blanc, Napa Valley

\$58.00

Sonoma Cutrer, Russian River, Chardonnay

\$60.00

Far Niente, Chardonnay, Napa Valley

\$99.00

NEW ZEALAND 2

Seravino, Reserve, Sauvignon Blanc, Marlborough

\$53.00

Cloudy Bay, Sauvignon Blanc, Marlborough

\$85.00

ARGENTINIAN 1

Seravino, Malbec, Antigal Uno, Mendoza

\$58.00

ROSÉ 1

Seravino, Chateau Pigoudet Reserve, Provence

\$60.00

SPARKLING 5

Seravino, Prosecco Riserva Fantinel

\$60.00

Seravino, Rosé Brut Riserva Fantinel

\$65.00

Veuve Clicquot, Brut Yellow Label

\$110.00

Krug

\$375.00

Louis Roederer, Cristal

\$495.00

ITALY 8

Seravino, Fantinel Riserva, Pinot Grigio

\$48.00

Seravino, Tenuta Il Palazzo, Chardonnay

\$53.00

Seravino, Vermentino Toscano

\$55.00

Villa Sparina, Gavi di Gavi

\$55.00

Antinori, Bramito, Chardonnay

\$57.00

Livio Felluga, Pinot Grigio	\$67.00
La Scolca, Gavi di Gavi, Black Label	\$95.00
Antinori, Castello della Sala, Cervaro	\$120.00

ARGENTINA 1

Seravino, Malbec, Antigal Uno, Mendoza	\$58.00
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FRANCE 1

Les Vignes du Baron, Sancerre, Loire	\$69.00
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USA 3

Charles Krug, Sauvignon Blanc, Napa Valley	\$58.00
Sonoma Cutrer, Russian River, Chardonnay	\$60.00
Far Niente, Chardonnay, Napa Valley	\$99.00

ROSE 1

Seravino, Chateau Pigoudet Reserve, Provence	AVAILABLE OPTIONS
	750ml: \$60.00
	1.5 Liter: \$110.00