



Serafina[®]
SAN JUAN

SIGNATURE COCKTAILS

12.00

CLASSIC MOJITO

Don Q, Fresh Mint, Lime Juice, Agave Nectar, Soda

STRAWBERRY BASIL MARTINI

Finlandia, Lime, Basil, Fresh Strawberries

POMEGRANATE MOJITO

Don Q, Fresh Mint, Lime Juice, Pomegranate, Orange Bitters, Soda

JALAPEÑO MARGARITA

José Cuervo, Cointreau, Jalapeño Lime

SKINNY CAPIROSKA

Finlandia Grapefruit, Lime, Grapefruit, Agave Nectar

SERAFINA CHAMPAGNE

Champagne, Finlandia, St. Germain, Fresh Raspberries

PASSION

Don Q, St Germain, Passion Fruit, Orange, Agave Nectar

GINGER LADY

Finlandia, Domaine Canton, Ginger, Lemon Juice, Ginger Soda

CLASSIC NEGRONI

Beefeater Gin, Sweet Vermouth, Campari, Orange Bitter

PASSION MOJITO

Bacardi 8 Años, Fresh Mint, Passion Fruit, Ginger, Lime, Soda

14.00

SERAFINA MANHATTAN

*Gentleman Jack, Amaro Montenegro,
Sweet Vermouth, Orange Bitter*

LATE NIGTH IN ROME

Bacardi 8 Años, Maraschino Liqueur, Ruby Red Grape Fruit Juice

ESPRESSO MARTINI

Finlandia, Godiva, Espresso, Angostura, Cinnamon, Orange Peel

ARTY MARTINI

*Alacran Tequila, Canton Ginger,
Cucumber, Fresh Mint*

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José Cuervo Silver, Grand Marnier, Peach, Raspberries, Strawberries

V.S.O.P

Hennesy V.S.O.P, Domaine Canton, Cucumber

ANTIPASTI

ZUPPA DEL GIORNO	8.95
<i>Homemade everyday with fresh garden vegetables</i>	
BRUSCHETTA	9.50
<i>Toasted bread topped with chopped tomatoes, fresh basil, extra virgin olive oil and a touch of garlic</i>	
CALAMARI	12.50
<i>Fried calamari served with our homemade spicy tomato dip</i>	
CROSTINI DI SOFIA	12.50
<i>Toasted bread topped with fresh melted Italian mozzarella and prosciutto di Parma</i>	
CARPACCIO MALATESTA	15.50
<i>Thin slices of marinated beef with vegetable julienne, Parmigiano Reggiano, mustard sauce</i>	
BUFFALO MOZZARELLA, POMODORO & BASILICO	16.00
<i>Imported Italian buffalo mozzarella served with sliced tomatoes</i>	
BRESAOLA	16.00
<i>Imported bresaola, arugula and mixed mushrooms with extra virgin olive oil & lemon dressing</i>	
TARTARE DI SOFIA	17.00
<i>A selection of the best tuna and salmon marinated in a special sauce, the Italian way</i>	
CARPACCIO DI TONNO "Sashimi"	18.00
<i>Thinly sliced fresh tuna with soy chive dipping sauce</i>	
PROSCIUTTO E BUFALINE	18.00
<i>Prosciutto di Parma, Italy; with imported Italian buffalo mozzarella</i>	
CARPACCIO DI FILETTO & TARTUFI NERI	20.00
<i>Thin sliced prime filet mignon, warm black truffle sauce and boiled potatoes</i>	
TARTARE TUNA	22.00
<i>A selection of the best tuna marinated in a special sauce, the Italian way</i>	
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BURRATA	<i>Imported Italian burrata cheese</i>
<i>With cherry tomatoes 18.00, smoked salmon 19.50, Prosciutto di Parma 21.00</i>	

INSALATE

MISTA VERDE	9.95
<i>Garden fresh seasonal salad</i>	
DI SERAFINA	12.75
<i>Our Italian version of the classic Caesar (with grilled chicken add \$5)</i>	
ARUGULA E PARMIGIANO	13.75
<i>Baby arugula, cherry tomatoes, shaved Parmigiano Reggiano, fig vinaigrette</i>	
INSALATA DI PORTO CERVO	15.00
<i>Lettuce, carrots, hearts of palm, avocado, corn and our secret Sardinian dressing</i>	
INSALATA TROPICAL	16.00
<i>From Organic Local Farm: Papaya, watermelon, tomatoes, avocado and local goat cheese with verjus and tomato water</i>	
GOAT CHEESE & SPINACH SALAD	16.50
<i>Warm Italian goat cheese, baby spinach, honey & roasted pine nuts</i>	
AVOCADO "SAN PIETRO"	17.50
<i>Avocado & baby shrimps, arugula, grape tomatoes & cannellini beans in a champagne mustard sauce</i>	
SERAFINA CHICKEN SALAD	17.00
<i>Grilled organic chicken breast, romaine & mesclun, sun dried tomatoes, raisin & pine nuts, pesto dressing</i>	
ARUGULA E FILETTO	19.50
<i>"A Serafina signature", baby arugula salad, sliced seared filet mignon and shaved Parmigiano Reggiano</i>	

20% Gratuity recommended for parties 6 and over

**SERAFINA IS REALLY CONCERNED ABOUT ALLERGIES,
PLEASE LET US KNOW OF ANY FOOD ALLERGIES YOU MIGHT HAVE**

PASTA

Traditionally made like in Italy “al dente”!! Gluten Free pasta (add \$5) and Whole Wheat pasta are now available.

PENNE ALL'ARRABBIATA <i>Spicy tomato sauce with parsley and crushed red pepper</i>	15.00
SPAGHETTI AGLIO & OLIO “AL PACINO” <i>e.v.o.o., red pepper, garlic, Parmigiano</i>	16.50
SPAGHETTINI ALLE ZUCCHINE <i>Sautéed farm fresh zucchini, basil, butter & Parmigiano</i>	17.00
WHOLE WHEAT PENNE <i>Fresh cherry tomato sauce and Parmigiano Reggiano</i>	17.00
TAGLIOLINI DI PORTOFINO <i>Fresh pesto sauce, string beans, pine nuts & potatoes</i>	17.50
RAVIOLI ALLA SALVIA <i>Homemade spinach and ricotta ravioli served with butter and sage</i>	18.00
PAGLIA & FIENO <i>Homemade tagliolini, light tomato sauce, basil, Parmigiano, touch of cream</i>	18.00
ORECHIETTE <i>With Sausage, broccoli, garlic, spices</i>	18.00
PENNE ALLA STOLICHNAYA <i>Italian peeled tomatoes, bacon, a splash of vodka, touch of cream</i>	18.95
TAGLIOLINI DI “CORTINA” AL POLLO <i>Chopped chicken breast, peas, mushrooms, touch of cream</i>	19.50
GNOCCHI DI MAMMA <i>Homemade gnocchi, fresh cherry tomatoes sauce, Parmigiano and basil</i>	19.50
FARFALLE AL LIMONCELLO <i>Bow tie pasta, baby shrimps, lemon zest, lemon juice a touch of cream</i>	19.50
RIGATONI ALLA BOLOGNESE <i>With the finest homemade meat sauce</i>	19.50
LINGUINE ALLE VONGOLE VERACI <i>Baby clams, touch of tomatoes, white wine, garlic, e.v.o.o.</i>	19.50
TRIS OF SOFIA <i>(min. 2 orders) Ravioli with butter & sage, Gnocchi al Pesto, Paglia & Fieno</i>	20.00 pp
LASAGNE AL FORNO <i>Homemade fresh lasagna alla bolognese</i>	20.50
RAVIOLI AI PORCINI <i>Homemade ravioli filled and sautéed with fresh porcini mushrooms</i>	21.00
RAVIOLI “DEGLI INNAMORATI” <i>Heart shaped homemade lobster ravioli in a lobster bisque sauce</i>	23.00
RAVIOLI AL TARTUFO NERO <i>Homemade black truffle ravioli and a touch of butter</i>	28.00
SPAGHETTI ALL'ARAGOSTA <i>Spaghetti, half a lobster in a spicy tomato sauce</i>	28.00
TAGLIOLINI AL TARTUFO NERO <i>Homemade tagliolini with black truffle and a touch of butter</i>	28.00
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RISOTTO PORCINI <i>Fresh porcini mushrooms, (please allow 15 minutes)</i>	24.00
RISOTTO “VEUVE CLICQUOT” <i>Champagne and black truffles, (please allow 15 minutes)</i>	28.00

SECONDI PIATTI

GRILLED FRESH ATLANTIC SALMON <i>Lentils, baby spinach, bernaïse sauce</i>	28.00
FILET OF BASS AL PINOT GRIGIO <i>Wrapped in thin sliced potatoes on a bed of zucchini and leeks</i>	29.00
TUNA DEL PRINCIPE <i>Grilled filet of tuna, soy sauce and ginger, sautéed spinach & mashed potatoes</i>	29.00
BRANZINO AI CHERRY TOMATOES <i>Sautéed with white wine, roasted potatoes and asparagus</i>	32.00
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VEGETARIAN PLATTER <i>Spaghetti squash with sautéed mixed vegetables, pine nuts & tomato sauce</i>	18.00
FILET MIGNON BURGER <i>Gorgonzola cheese, caramelized onions and French fries</i>	18.95
CHICKEN BREAST PAILLARD <i>Grilled organic chicken breast served with arugula and tomatoes</i>	22.00
CHICKEN MILANESE <i>Organic chicken breast, breaded and panfried to crispiness with mixed green and tomatoes</i>	24.00
STEAK & FRENCH FRIES <i>Steak, aged for tenderness, served with French fries</i>	30.00
FILET MIGNON ALLA “GRIGLIA” <i>Served with grilled seasonal vegetables and French fries</i>	34.00

SIDE DISHES

CESTINO DI FOCACCIA <i>Baked with herbs</i>	7.50
HOME MADE FRENCH FRIES <i>Fried in vegetable oil</i>	8.00
STEAMED VEGETABLES <i>Assorted steamed vegetables</i>	8.00
LENTILS <i>Braised</i>	8.00
NONNA MASH <i>Our Italian version of the classic mashed potatoes</i>	8.00
SAUTEE SPINACH <i>Roasted garlic, Red Chili Flame</i>	10.00
TRUFFLE FRENCH FRIES <i>With a touch of truffle oil</i>	12.00

LA PIZZA

We proudly use only superior Italian quality ingredients: farina 00, extra virgin olive oil, San Marzano peeled tomatoes, Sicilian sea salt, handmade mozzarella, buffalo mozzarella and burrata. Our pizza is also prepared in a specially constructed oven in order to ensure moisture free and crispy pizza dough.

PLEASE BE AWARE, OUR OLIVES ARE NOT PITTED \$1

ITALIAN CLASSICA

MARINARA: <i>tomato, oregano and garlic</i>	13.00
MARGHERITA: <i>San Marzano tomato, mozzarella & fresh basil and olives</i>	15.95
NAPOLETANA: <i>tomato, mozzarella, anchovies, capers and basil</i>	16.50
V.I.P. MARGHERITA : <i>imported Italian "fior di latte" mozzarella, tomato & fresh basil</i>	19.00
D.O.C. MARGHERITA: <i>tomato, mozzarella, Parmigiano Reggiano, cherry tomatoes</i>	20.00
REGINA MARGHERITA: <i>Italian buffalo mozzarella, tomato & fresh basil</i>	21.00
DI VITTORIO: <i>imported Italian burrata, San Marzano tomato & basil</i>	22.00

ORIGINALI

FORMAGGI D'ITALIA: <i>fontina, mozzarella, Parmigiano Reggiano, gorgonzola</i>	17.00
4 STAGIONI: <i>tomato, mozzarella, mushrooms, artichokes, pesto, prosciutto di Parma</i>	18.00
ALLA NORCINA: <i>tomato, mozzarella, mushrooms & spicy sausage</i>	18.50

DI SERAFINA

ALLE ERBE: <i>tomato, fresh garden herbs, olives, Parmigiano Reggiano</i>	14.00
PRIMAVERA: <i>tomato, mozzarella and season garden vegetables</i>	16.00
AI FUNGHI: <i>tomato, mozzarella, mushrooms</i>	16.50
PORTOFINO: <i>tomato, mozzarella, homemade pesto & pine nuts</i>	16.50
ALLA PANCETTA: <i>tomato, mozzarella, Italian smoked bacon and mushrooms</i>	17.00
GOAT CHEESE: <i>goat cheese, mozzarella, arugula, Honey</i>	17.50
BIANCA: <i>baby arugula, shaved Parmigiano Reggiano, fontina and mozzarella</i>	18.00
DI FABIO: <i>tomato, mozzarella, prosciutto di Parma, sliced tomatoes</i>	19.00
ALL' UOVO: <i>tomato, mozzarella, prosciutto di Parma, sliced tomatoes and one egg</i>	18.50
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IL CALZONE: <i>mozzarella, tomato, robiola, basilica, topped with prosciutto</i>	19.00

GOURMET DI SERAFINA

BRESAOLA: <i>fontina cheese, mozzarella, Italian imported bresaola and baby arugula</i>	20.00
AL SALMONE: <i>mozzarella, Scottish smoked salmon, wasabi & thai basil</i>	20.00
AI PORCINI: <i>Italian imported porcini mushrooms, roasted in our wood burning oven</i>	20.00
TARTUFO NERO: <i>robiola cheese, fontina, truffle cheese, truffle oil and black truffle</i>	29.50

Pizza for the table \$25

A large square pizza served on a wood board with two toppings of your choice
Extra topping \$5 (Not available for any Gourmet Pizza-Buffalo-Burrata)

LA FOCACCIA

IL CESTINO: <i>basket of focaccia with herbs</i>	7.50
LEGGERA: <i>mozzarella, sliced tomatoes and fresh basil</i>	16.50
LIGURE: <i>mozzarella, sliced tomatoes, prosciutto di Parma and basil</i>	18.50
DI SOFIA: <i>our own specialty and secret</i>	20.00
DI SERAFINA: <i>robiola cheese, buffalo mozzarella, arugula and pancetta</i>	25.00

INVENT YOUR OWN PIZZA: anchovies 2, zucchini 2, egg 2, mushrooms 3, artichokes 3, cherry tomatoes 3, fontina 3, gorgonzola 3, Parmigiano 3, roasted pepper 3, buffalo 4, porcini 4, spicy sausage 4, prosciutto di Parma 5, Burrata 6



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