



ANTIPASTI

ZUPPA DEL GIORNO	10
homemade everyday	
BRUSHETTA	11
ciabatta bread with tomatoes, fresh basil, e.v.o.o and garlic	
CALAMARI	14
fried calamari served with spicy tomato sauce	
TARTARE TUNA	21
tuna marinated in a special sauce, the Italian way	
POLPETTE	14
homemade meatballs in tomato sauce & ricotta	
VONGOLE AL VINO BIANCO	21
clams, white wine, herbs, red pepper flakes & garlic	

BUFFALO & BURRATA

BUFFALO MOZZARELLA, POMODORO & BASILICO	18
Imported Italian buffalo mozzarella, sliced tomatoes & basil	
BURRATA PROSCIUTTO	22
imported Italian burrata cheese with Prosciutto di Parma	

INSALATE

DI SERAFINA	15
our Italian version of the classic Caesar (with grilled chicken add \$5)	
SERAFINA CHICKEN SALAD	19
grilled organic chicken, romaine & mesclun, sun dried tomatoes, raisin & pine nuts, pesto dressing	
AVOCADO "SAN PIETRO"	20
avocado & shrimps, arugula, grape tomatoes & cannellini beans in a champagne mustard sauce	
ARUGULA FILETO	21
Baby arugula salad, seared filet mignon and shaved Parmigiano Reggiano	

PASTA CLASSIC

SPAGHETTI AL POMODORO	16
Italian peeled San Marzano tomato sauce and fresh basil	
CHICKEN LINGUINE ALLA CARBONARA	22
linguine with Smoked Bacon, chicken & Parmesan Cream Sauce.	
ORECCHIETTE	20
sausage, broccoli, garlic & spices	
PENNE ALLA STOLICHNAYA	20
italian peeled tomatoes, bacon, vodka & cream	

PASTA GOURMET

LINGUINE VONGOLE	24
baby clams, fresh tomatoes, white wine, garlic & e.v.o.o	
RIGATONI BOLOGNESE	22
with homemade meat sauce	
FARFALLE AL LIMONCELLO	22
bow tie pasta, shrimps, lemon zest, lemon juice, brandy & cream	
LASAGNA AL FORNO	23
with homemade bolognese sauce	
TAGLIOLINI AL POLLO	22
Homemade tagliolini, grilled chicken breast, peas, mushroom and cream	
RAVIOLI PORCINI	26
homemade ravioli with fresh porcini mushrooms	
RAVIOLI SALVIA	20
homemade spinach and ricotta ravioli with sage butter	
RISOTTO PORCINI	25
with fresh porcini mushrooms	
RISOTTO TRUFFLE	27
champagne and black truffles (please allow 15 minutes)	
LINGUINE FRUTTI DI MARI	34
with "FRUITS OF THE SEA" sauce	

MEATS

FILET MIGNON BURGER	20
gorgonzola cream, mozzarella cheese, caramelized onions & french fries	
CHICKEN PAILLARD	23
grilled organic chicken breast, arugula and tomatoes	
STEAK & FRENCH FRIES	32
with seasonal vegetables & french fries	
FILET MIGNON	36
with seasonal vegetables and french fries	
VEGGIE PLATTER	21
butternut squash, sautéed mixed vegetables, pine nuts & tomato sauce (vegan/gluten free)	

FISH

FRESH ATLANTIC SALMON	28
braised lentils, baby spinach & bernaise sauce	
BRANZINO	28
cherry tomatoes wine sauce, roasted potatoes & grilled asparagus	

PIZZA

MARGHERITA	18
San Marzano tomato, mozzarella, fresh basil & olives	
ALLA NORCINA	20
tomato, mozzarella, mushrooms & spicy sausage	
PEPPERONI	18
tomato sauce & mozzarella	
BIANCA	19
baby arugula, Parmigiano Reggiano, fontina & mozzarella	
ALLA PANCETTA	19
tomato, mozzarella, Italian smoked bacon & mushrooms	
DI FABIO	21
tomato, mozzarella, Prosciutto di Parma & fresh tomatoes	
TARTUFO NERO	31
robiola cheese, fontina, truffle sauce, truffle oil and black truffle	

SIDES

FRENCH FRIES	9
STEAMED VEGETABLES	9
seasonal steamed vegetables	
LENTILS	9
braised	
SAUTEE SPINACH	10
roasted garlic & red pepper flakes	
TRUFFLE FRENCH FRIES	11
truffle oil & parmesan cheese	

CLASSIC COCKTAILS

CLASSIC MOJITO	12
Rum, Fresh Mint, Lime Juice, Agave Nectar, Soda	
STRAWBERRY BASIL MARTINI	12
Vodka, Lime, Basil, Fresh Strawberries	
JALAPEÑO MARGARITA	12
Tequila, Cointreau, Jalapeño Lime	
SKINNY CAPIROSKA	12
Vodka, Grapefruit, Lime, Grapefruit, Agave Nectar	
SERAFINA CHAMPAGNE	12
Champagne, Vodka, St. Germain, Fresh Raspberries	
PASSION	12
Rum, St Germain, Passion Fruit, Orange, Agave Nectar	
GINGER LADY	12
Vodka, Domaine Canton, Ginger, Lemon Juice, Ginger Soda	
PASSION MOJITO	12
Rum, Fresh Mint, Passion Fruit, Ginger, Lime, Soda	

SIGNATURE COCKTAILS

OLD FASHIONED	14
Whiskey, Brown Sugar, a Dash of Bitter Angostura, Garnished with a slice of Fresh Orange	
APEROL SPRITZ	14
Aperol, Prosecco, Club Soda, Fresh Macerated Orange & garnished with a orange slice	
ESPRESSO MARTINI	14
Vodka, Godiva, Espresso, Angostura, Cinnamon, Orange Peel	
SANGRIA RED & WHITE	14
Rum, Brandy, Passion Fruit, Orange & Pineapple juice, Wine & Fresh Fruits	



Serafina®

I NOSTRI DOLCI

TORTA DI CIOCCOLATO 10

chocolate cake & vanilla ice cream

IL TIRAMISU 11

like grandma used to make (maybe better)

CRÈME BRÛLÉE 11

with Limoncello

AFFOGATO AL CAFFÉ 11

shot of espresso poured over vanilla ice cream

TEL. 787-722-5050