



Classic Antipasti

Bruschetta

\$12.00

Toasted bread topped with chopped tomatoes, fresh basil, extra virgin olive oil & a touch of garlic

Crostini di Sofia

\$16.00

Toasted bread topped with fresh melted Italian mozzarella & prosciutto di Parma

Mozzarella & Burrata

Buffalo Mozzarella, Pomodoro & Basilico \$19.00

Italian buffalo mozzarella served with sliced tomatoes

Prosciutto e Bufaline \$22.00

Prosciutto di Parma & Italian buffalo mozzarella

Burrata

Italian burrata cheese

- With Cherry Tomatoes \$20.00
- With Smoked Salmon \$23.00
- With Prosciutto di Parma \$23.00

Insalata

Mista Verde

\$13.00

Fresh seasonal salad with light vinaigrette

Di Serafina

\$15.00

Our Italian version of the classic Caesar with Parmigiano Reggiano

- With Grilled Chicken Add
 - \$5.00
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Arugula e Parmigiano

\$15.00

Baby arugula, cherry tomatoes, shaved Parmigiano Reggiano & fig vinaigrette

Tricolore

\$16.00

Italian radicchio, arugula, endive & light vinaigrette

Pastas

Penne All'Arrabbiata

\$17.00

Spicy tomato sauce with parsley & crushed red pepper

Spaghetti Aglio & Olio "Al Pacino"

\$19.00

Extra virgin olive oil, red pepper, garlic & Parmigiano Reggiano

Penne alla Stolichnaya

\$19.00

Homemade tomato sauce, a splash of vodka & a touch of cream

Tagliolini di Portofino

\$20.00

Fresh pesto, Parmigiano Reggiano, string beans & potatoes

Paglia & Fieno

\$20.00

Homemade fettuccine, light tomato sauce, basil, Parmigiano Reggiano & a touch of cream

Tagliolini al Pollo

\$21.00

Chopped natural free range chicken breast, peas, mushrooms & a touch of cream

Rigatoni alla Bolognese

\$22.00

With our homemade delicious meat sauce

Linguine alle Vongole Veraci

\$24.00

Baby clams, touch of tomatoes, white wine, garlic & extra virgin olive oil

Serafina Gourmet

Spaghetтини alle Zucchine

\$18.00

Sautéed farm fresh zucchini, basil, butter & Parmigiano Reggiano

Farfalle al Limoncello

\$21.00

Bow tie pasta, baby shrimps, lemon zest, lemon juice & a touch of cream

Spaghetti all'Aragosta

\$32.00

Spaghetti served with a half wild caught Maine lobster in spicy tomato sauce

Ravioli and Risotti

Our ravioli are homemade

Ravioli alla Salvia

\$19.00

Spinach & ricotta ravioli served with butter & sage

Risotto Porcini

\$28.00

Please allow 15 minutes

Meat

Serafina Burger

\$23.00

Free range beef from Double R Ranch, gorgonzola, avocado, caramelized onions & French fries

Chicken Breast Paillard

\$24.00

Natural free range chicken breast, served with arugula & tomatoes

Lapizza

Marinara

\$16.00

Tomato, oregano & garlic

Margherita

\$18.00

Tomato, mozzarella, fresh basil & olives

Napoletana

\$19.00

Tomato, mozzarella, anchovies, capers & basil

V.I.P. Margherita

\$21.00

"Fior di latte" mozzarella, tomato & fresh fresh basil

D.O.C. Margherita

\$21.00

Tomato, mozzarella, Parmigiano Reggiano & cherry tomatoes

Regina Margherita

\$23.00

Buffalo mozzarella, tomato & fresh basil

Di Vittorio

\$24.00

Burrata, tomato & fresh basil

Originali

Formaggi d'Italia

\$21.00

Fontina, mozzarella, Parmigiano Reggiano & gorgonzola (white pizza)

4 Stagioni

\$22.00

Tomato, mozzarella, mushrooms, artichokes, pesto & prosciutto di Parma

Alla Norcina

\$22.00

Tomato, mozzarella, mushrooms & spicy sausage