

# DINNER

## ANTIPASTI

<b>SOUP OF THE DAY</b>	<b>10</b>
Homemade and seasonal	
<b>BRUSCHETTA</b>	<b>11</b>
Toasted bread, chopped tomatoes, basil, evoo	
<b>CROSTINI DI SOFIA</b>	<b>12</b>
Toasted bread topped with fresh melted Italian mozzarella and prosciutto di Parma	
<b>FRIED CALAMARI</b>	<b>12</b>
Spicy tomato sauce	
<b>CAPRESE</b>	<b>13</b>
Imported Italian “fior di latte” mozzarella, sliced tomatoes, basil	
<b>P.E. I. MUSSELS</b>	<b>14</b>
White wine, garlic, parsley, roasted garlic crostini	
<b>BEEF CARPACCIO</b>	<b>15</b>
Truffle-balsamic vinaigrette, arugula, confit cherry tomatoes, shaved Parmesan	
<b>CHARRED OCTOPUS</b>	<b>16</b>
Fregola, green harissa, roasted red peppers, pickled butternut squash	
<b>*TUNA CARPACCIO</b>	<b>16</b>
Black pepper crust, blood orange, radish, fennel, avocado, citrus aioli	
<b>*TARTARE DI SOFIA</b>	<b>16</b>
Fresh marinated tuna and salmon, crostini	
<b>BEEF INVOLTINI</b>	<b>16</b>
Braised figs, fennel, gorgonzola, mascarpone polenta, hazelnut gremolata	
<b>BURRATA</b>	<b>16</b>
Prosciutto di Parma, evoo	
<b>LOBSTER MAC &amp; CHEESE</b>	<b>18</b>
Bread crumbs and truffle oil	

## INSALATE

<b>MISTA VERDE</b>	<b>10</b>
Garden fresh seasonal salad	
<b>*DI SOFIA</b>	<b>12</b>
Our Italian version of the classic Caesar	
<b>ARUGULA &amp; PARMIGIANO</b>	<b>12</b>
Baby arugula, cherry tomatoes, shaved Parmigiano, balsamic vinaigrette	
<b>BABY BEETS</b>	<b>13</b>
Upland cress, frisee, candied walnuts, goat cheese, champagne vinaigrette	
<b>SPINACH SALAD</b>	<b>13</b>
Baby spinach, hearts of palm, sun dried tomatoes, crispy pancetta, Sardinian dressing	
<b>AVOCADO “SAN PIETRO”</b>	<b>15</b>
Avocado and baby shrimp, arugula, grape tomatoes, cannellini beans, champagne-mustard sauce	
<b>SERAFINA CHICKEN SALAD</b>	<b>15</b>
Grilled organic chicken breast, romaine and mesclun, sun dried tomatoes, raisin & pine nuts, pesto dressing	
<b>*TUNA NICOISE</b>	<b>18</b>
Seared tuna, radicchio, frisee, haricot vert, soft-boiled egg, confit cherry tomatoes, cider vinaigrette	

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# PASTA

*Gluten-free pasta +\$5. Whole wheat penne is available.*

<b>PENNE AL POMODORO</b> Italian peeled tomato sauce, fresh basil	14
<b>SPAGHETTI AGLIO &amp; OLIO</b> EVOO, crushed red pepper, garlic, Parmigiano	15
<b>PENNE ALLA VODKA</b> Italian peeled tomato sauce, splash of Vodka, touch of cream	15
<b>RAVIOLI ALLA SALVIA</b> Homemade spinach and ricotta ravioli with butter and sage	15
<b>SPAGHETTI AL LIMONE</b> Lemon, cream, Parmigiano	16
<b>TAGLIOLINI DI PORTOFINO</b> Fresh pesto sauce, string beans, pine nuts, potatoes	17
<b>PAGLIA &amp; FIENO</b> Homemade fettuccine, light tomato sauce, basil, Parmigiano, touch of cream	17
<b>GNOCCHI DI MAMMA</b> Homemade gnocchi, fresh cherry tomato sauce, Parmigiano, basil	17
<b>FARFALLE LIMONCELLO</b> Bow tie pasta, baby shrimp, lemon zest, lemon juice, touch of cream	18
<b>RIGATONI ALLA BOLOGNESE</b> Homemade veal, pork and beef meat sauce	19
<b>TRIS OF SOFIA</b> Ravioli with butter and sage, Gnocchi al Pesto, Paglia & Fieno	20
<b>SPAGHETTI AI RICCI DI MARE</b> Sea urchin, scallops, anchovy confit, EVOO	20
<b>LINGUINE ALLA PESCATORA</b> Calamari, shrimp, mussels, tomatoes	21
<b>RAVIOLI AI PORCINI</b> Homemade ravioli filled with fresh porcini mushrooms	21
<b>RAVIOLI AL TARTUFO NERO</b> Homemade black truffle ravioli, touch of butter	25
<b>TAGLIOLINI AL TARTUFO NERO</b> Homemade tagliolini, truffle cream sauce, black truffle	27

# SECONDI PIATTI

<b>*GRILLED ATLANTIC SALMON</b> Cannellini beans, roasted red peppers, balsamic onion, kale pesto	26
<b>*FILET OF BASS AL PINOT GRIGIO</b> Wrapped in thin-sliced potatoes on a bed of zucchini and leeks	28
<b>*SEARED SCALLOPS</b> Brussels sprouts, guanciale, roasted squash, butternut puree, vin cotto	31
<b>*HALIBUT</b> Almond and panko crust, carrot puree, olive oil crushed potatoes, asparagus, lemon caper beurre blanc	34
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<b>SPAGHETTI SQUASH</b> Sautéed mixed vegetables, pine nuts, tomato sauce	20
<b>*SERAFINA BURGER</b> Balsamic caramelized onions, pecorino, pancetta, bibb, tomato, sun-dried tomato aioli, French fries	18
<b>CHICKEN BREAST PAILLARD</b> Grilled organic chicken breast, arugula, tomatoes	24
<b>PETTO DI POLLO ALLA MILANESE</b> Chicken breast, pounded and breaded, tomatoes, basil	26
<b>VEAL SCALLOPPINE AL LIMONE</b> Fresh broccolini, rosemary roasted potatoes	27
<b>*STEAK FRITES</b> Ribeye, seasonal grilled vegetables, béarnaise, French fries	32
<b>VEAL MILANESE</b> Pounded veal chop, mixed greens, tomatoes	32

# SIDE DISHES

<b>CESTINO DI FOCACCIA</b> Baked with herbs	7
<b>FRENCH FRIES</b> Regular or with truffle oil	8
<b>BRUSSELS SPROUTS</b> Guanciale	8
<b>SAUTEED BROCCOLINI</b> Sautéed	8
<b>ROASTED FINGERLING POTATOES</b> Rosemary	8

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# LA PIZZA

*Whole wheat crust available.*

## ITALIAN CLASSICA

<b>MARINARA</b>	: Tomato, oregano, garlic	<b>13</b>
<b>MARGHERITA</b>	: San Marzano tomato, mozzarella, basil, olives	<b>15</b>
<b>NAPOLETANA</b>	: Tomato, mozzarella, anchovies, capers, basil	<b>16</b>
<b>V.I.P MARGHERITA</b>	: Imported “fior di latte” mozzarella, tomato, basil	<b>16</b>
<b>DOC MARGHERITA</b>	: Tomato, mozzarella, Parmigiano, cherry tomatoes	<b>17</b>
<b>REGINA</b>	: Italian buffalo mozzarella, tomato, basil	<b>18</b>
<b>DI VITTORIO</b>	: Imported Italian burrata, San Marzano tomato, basil	<b>19</b>

## ORIGINALI

<b>4 FORMAGGI</b>	: Fontina, mozzarella, Parmigiano, gorgonzola	<b>18</b>
<b>4 STAGIONI</b>	: Tomato, mozzarella, mushrooms, artichokes, pesto, prosciutto	<b>18</b>
<b>ALLA NORCINA</b>	: Tomato, mozzarella, mushrooms, spicy sausage	<b>19</b>

## DI SERAFINA

<b>PRIMAVERA</b>	: Tomato, mozzarella, seasonal garden vegetables	<b>16</b>
<b>AL FUNGHI</b>	: Tomato, mozzarella, mushrooms	<b>16</b>
<b>PORTOFINO</b>	: Tomato, mozzarella, homemade pesto, pine nuts	<b>16</b>
<b>GOAT CHEESE</b>	: Goat cheese, mozzarella, arugula, red peppers, roasted eggplant	<b>17</b>
<b>DI FABIO</b>	: Tomato, mozzarella, prosciutto di Parma, sliced tomatoes	<b>18</b>
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<b>IL CALZONE</b>	: Tomato, mozzarella, robiola, basil, topped with prosciutto	<b>19</b>

## GOURMET DI SERAFINA

<b>BIANCA</b>	: Baby arugula, shaved Parmigiano, fontina, mozzarella	<b>18</b>
<b>AL SALMONE</b>	: Smoked salmon, truffle cream, goat cheese, capers, truffle oil	<b>19</b>
<b>AL PORCINI</b>	: Italian imported porcini mushrooms	<b>19</b>
<b>TARTUFO NERO</b>	: Robiola, fontina, truffle cheese, truffle oil, black truffle	<b>25</b>

## LA FOCACCIA

<b>IL CESTINO</b>	: Basket of focaccia with herbs	<b>7</b>
<b>LEGGERA</b>	: Mozzarella, sliced tomatoes, basil	<b>16</b>
<b>LIGURE</b>	: Mozzarella, sliced tomatoes, prosciutto di Parma, basil	<b>18</b>
<b>DI SOFIA</b>	: Our own specialty and secret	<b>20</b>
<b>DI SERAFINA</b>	: Pancetta, robiola, buffalo mozzarella, arugula	<b>24</b>

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