

A P P E T I Z E R S

BRUSCHETTA	7.50
<i>Bread toasted in our wood burning oven with chopped tomatoes, fresh basil and a touch of garlic</i>	
GAZPACHO	8.75
<i>Mediterranean chilled tomato soup</i>	
CROSTINI DI SOFIA 10.00	
<i>Bread toasted in our wood burning oven with Italian mozzarella and the best prosciutto from Parma</i>	
CALAMARI	12.50
<i>Fried calamari served with our homemade spicy tomato dip</i>	
THE ITALIAN CLUB SANDWICH	12.50
<i>Turkey breast, avocado, tomato, with or without bacon, homemade potato chips</i>	
BRANZINO CEVICHE	13.50
<i>Our version of ceviche, with papaya & mango, tequila marinade</i>	
MUSSELS AL PROSECCO	14.50
<i>Mussels, fresh herbs, cherry tomatoes and Prosecco broth (entrée \$21)</i>	
BUFALINE CON POMODORI	14.50
<i>Imported Italian buffalo mozzarella with sliced tomatoes</i>	
VITELLO TONNATO 15.00	
<i>Thin sliced veal tenderloin served with Italian fish tuna sauce and Sicilian capers</i>	
LA BRESAOLA	15.00
<i>Imported bresaola with fresh baby arugula and mixed mushrooms with extra virgin olive oil & lemon dressing</i>	
TARTARE DI SOFIA	16.00
<i>A selection of the best tuna and salmon marinated in a special sauce, the Italian way</i>	
BLUE CRAB & AVOCADO TORTINO	16.50
<i>Fresh blue crab layered with avocado mousse</i>	
PROSCIUTTO E BUFALINE	17.00
<i>The best prosciutto from Parma, Italy, with imported Italian buffalo mozzarella</i>	
BURRATA WITH CHERRY TOMATOES	18.00
<i>Imported Italian burrata cheese, with sweet cherry tomatoes</i>	
CARPACCIO DI FILETTO CON SALSA DI TARTUFI NERI	19.00
<i>Thin sliced prime filet mignon with warm black truffle sauce and boiled potatoes</i>	

S A L A D S

MISTA VERDE	8.95
<i>Garden fresh seasonal salad</i>	
DI SOFIA	10.50
<i>Our Italian version of the classic Caesar</i>	
ARUGULA E PARMIGIANO	13.00
<i>Baby arugula, cherry tomatoes and shaved Parmigiano, fig vinaigrette</i>	
PORTO CERVO	13.50
<i>Lettuce, carrots, hearts of palm, avocado, corn and our secret Sardinian dressing</i>	
WATERMELON & MINT	14.00
<i>Watermelon, mint, feta cheese, marinated in citrus zest E.V.O.O.</i>	
AVOCADO & BABY SHRIMPS "SAN PIETRO"	15.00
<i>Avocado & baby shrimps, arugula, grape tomatoes & cannellini beans in a champagne mustard sauce</i>	
SERAFINA CHICKEN SALAD	15.00
<i>Grilled organic chicken breast, romaine & mesclun, sun dried tomatoes, raisin & pine nuts, pesto dressing</i>	
GOAT CHEESE SALAD	15.50
<i>Warm Italian goat cheese, baby spinach, honey & roasted pine nuts</i>	
MANGO, CHICKEN & PALMITO	15.50
<i>Shredded chicken breast, fresh mango, heart of palms</i>	
CARCIOFI E PARMIGIANO	17.00
<i>Fresh sliced artichoke hearts with aged Parmigiano Reggiano, lemon and extra virgin olive oil</i>	
ARUGULA E FILETTO	18.00
<i>"A Serafina signature": baby arugula salad with sliced seared filet mignon and shaved Parmigiano</i>	

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 POMODORO E BASILICO <i>Italian peeled tomato sauce and fresh basil</i>	12.75
SPAGHETTI AGLIO e OLIO "AL PACINO" <i>E.V. olive oil, crushed hot red pepper, garlic, Parmigiano</i>	13.50
PENNE STOLI <i>Italian peeled tomato sauce, a touch of Stolichnaja and a touch of cream</i>	14.00
WHOLE WHEAT PENNE <i>With fresh homemade cherry tomato sauce and Parmigiano</i>	15.00
PAPPARDELLE DI PORTOFINO <i>Homemade pesto sauce, string beans, pine nuts & potatoes</i>	16.00
RAVIOLI ALLA SALVIA <i>Homemade spinach and ricotta ravioli served with butter and sage</i>	16.50
PAGLIA & FIENO <i>Homemade fettuccine, with a light tomato sauce, basil, Parmigiano, a touch of cream</i>	16.50
LINGUINE ALLE VONGOLE <i>With fresh clams and cherry tomatoes, in a light sauce</i>	17.00
GNOCCHI DI MAMMA <i>Homemade gnocchi, fresh cherry tomatoes sauce, Parmigiano and fresh basil</i>	17.50
FARFALLE AL LIMONCELLO <i>Bow tie pasta, baby shrimps, lemon zest, lemon juice and a touch of cream</i>	17.50
RIGATONI ALLA BOLOGNESE <i>With the finest homemade meat sauce</i>	18.00
RAVIOLI AI PORCINI <i>Homemade ravioli filled and sautéed with fresh porcini mushrooms</i>	19.50
TRIS OF SOFIA (min. 2 orders) <i>Ravioli with butter & sage, Gnocchi al Pesto, Paglia & Fieno</i>	20.00 pp
RAVIOLI AL TARTUFO NERO <i>Homemade black truffle ravioli and a touch of butter</i>	23.00
SPAGHETTI ALL'ARAGOSTA <i>Spaghetti with half a lobster in a spicy tomato sauce</i>	25.00
SPAGHETTI AL CAVIALE <i>With caviar, like in Rome 1960!</i>	27.00
RISOTTO "VEUVE CLICQUOT" <i>Champagne and black truffles, (please allow 15 minutes)</i>	25.00

FISH

TUNA BURGER <i>Yellow fin tuna, green apples Portobello mushrooms and avocado, French fries</i>	22.00
FILETTO DI SALMONE <i>Grilled filet of salmon, lentils, baby spinach, champagne mustard sauce</i>	24.00
FILET OF BASS AL PINOT GRIGIO <i>Wrapped in potatoes, served on a bed of zucchini and leeks</i>	26.00
BRANZINO AL FORNO <i>Filet of branzino baked with lemon and rosemary, served with peperonata</i>	28.00
GROUPER IN A LOBSTER SAUCE <i>Seared fresh grouper, served with bok choy in a lobster bisque sauce</i>	29.00

VEGETABLES AND MEAT

SPAGHETTI SQUASH <i>Spaghetti squash with sautéed mixed vegetables, pine nuts & tomato sauce</i>	17.50
FILET MIGNON BURGER <i>Gorgonzola cheese, caramelized onions and French fries</i>	18.75
CHICKEN BREAST PAILLARD <i>Organic chicken breast served with arugula and fresh tomatoes</i>	21.00
GRILLED STEAK & FRIES <i>Shell steak, aged for tenderness, served with French fries</i>	26.00
GRILLED FILET MIGNON <i>Served with grilled seasonal vegetables and French fries on the side</i>	29.00
CHICKEN MILANESE <i>Sautéed chicken breast, pounded and breaded served with tomatoes and basil</i>	30.00

SIDE DISHES \$ 7.50

FRENCH FRIES	<i>Fried in vegetable oil</i>
BRUSSEL SPROUTS	<i>Sautéed with ginger</i>
BROCCOLI FLORET	<i>Steamed or Sautéed</i>
NONNA MASH	<i>Our Italian version of the classic mashed potatoes</i>
PEPERONATA	<i>Peppers ratatouille</i>
ROASTED POTATOES	<i>Roasted with rosemary</i>

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PIZZA

PLEASE BE AWARE, OUR OLIVES ARE NOT PITTED

HAVE YOUR FAVORITE PIZZA WHOLE WHEAT

PIZZA MARGHERITA

MARGHERITA	: San Marzano tomato, fresh homemade mozzarella & fresh basil and olives	14.95
MARGHERITA V.I.P.	: imported Italian "fior di latte" mozzarella, tomato & fresh basil	17.00
REGINA MARGHERITA	: Italian buffalo mozzarella, tomato & fresh basil	19.00
DI VITTORIO	: imported Italian burrata, San Marzano tomato & basil	20.00

DI SERAFINA

MARINARA	: tomato, oregano and garlic	10.75
ALLE ERBE	: tomato, fresh garden herbs, olives, Parmigiano	14.00
PRIMAVERA	: tomato, mozzarella and season garden vegetables	15.50
PORTOFINO	: tomato, mozzarella, homemade pesto & pine nuts	16.00
AI FUNGHI	: tomato, mozzarella, mushrooms	16.00
AL CAPRINO	: goat cheese, mozzarella, organic baby arugula, red peppers and roasted eggplant	16.50
BIANCA	: baby arugula, shaved Parmigiano, fontina and fresh mozzarella. Serafina's legend!	17.00
DI FABIO	: tomato, mozzarella, prosciutto di Parma, sliced tomato	18.00
BRESAOLA	: fontina cheese, a touch of mozzarella, Italian imported bresaola and baby arugula	18.00
AI GAMBERETTI	: shrimps, zucchini and Italian mozzarella Fior di Latte	18.00
ALL' UOVO	: tomato, mozzarella, prosciutto di Parma, sliced tomato with one egg	18.50
AI PORCINI	: Italian imported porcini, oven roasted with a bouquet of mushrooms	19.00
TARTUFO NERO	: robiola cheese, fontina, truffle cheese, truffle oil and sliced black truffle	29.00

ITALIAN CLASSICA

NAPOLETANA	: tomato, mozzarella, anchovies, capers and basil	15.75
FORMAGGI D'ITALIA	: fontina, mozzarella, Parmigiano, gorgonzola...All imported	16.00
4 STAGIONI	: tomato, mozzarella, mushrooms, artichokes, homemade pesto sauce, prosciutto	16.50
MEDITERRANEA	: tomato, imported fresh Italian mozzarella and Parmigiano	16.50
ALLA NORCINA	: tomato, mozzarella, mushrooms & spicy sausage	18.00

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LA FOCACCIA

PRETZELS	: basket of homemade pretzels	6.00
IL CESTINO	: basket di focaccia alle erbe	6.50
LEGGERA	: mozzarella, sliced tomatoes and fresh basil	15.50
LIGURE	: mozzarella, sliced tomatoes, prosciutto di Parma and basil	16.00
DI SOFIA	: al Tartufo d'Alba. Our own specialty and secret	20.00
DI SERAFINA	: robiola cheese, buffalo mozzarella, arugula and pancetta. Perfect to share!	21.00

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