

Serafina®



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ROOF TOP IL MENÙ

ANTIPASTI



INSALATE



PRIMI



SECONDI

CLASSIC ANTIPASTI

BRUSCHETTA

Toasted bread with marinated fresh tomatoes, basil, extra virgin olive oil & a touch of garlic
• 18 •

MEATBALLS

Homemade meatballs topped with Parmigiano Reggiano, tomato sauce, basil & toasted bread
• 21 •

***BRESAOLA**

Cured filet mignon, arugula, Parmigiano Reggiano, mixed mushrooms & extra virgin olive oil
• 23 •

***CARPACCIO DI FILETTO & TARTUFO NERO**

Thinly sliced filet mignon, warm black truffle sauce & boiled potatoes
• 27 •

***TAGLIERE DI SALUMI**

Prosciutto di Parma, crudo & cotto, salame di Felino, truffle cheese with honey & toasted bread (Add Mortadella +7)
• 29 •

TARTARE DI SOFIA

A selection of the best tuna & salmon crudo & avocado marinated the Italian way
• 29 •

CROSTINI DI SOFIA

Toasted bread topped with fresh melted Italian mozzarella & prosciutto di Parma
• 22 •

FRESH CALAMARI

Fried calamari served with our homemade spicy tomato dip
• 20 •

ITALIAN MOZZARELLA & BURRATA

CARCIOFI ALLA GIUDEA & BURRATA

Lightly fried artichokes & burrata
• 28 •

OUR CAPRESE

Buffalo mozzarella, sliced tomatoes, avocado & fresh basil
• 27 •

PROSCIUTTO & BURRATA

Italian burrata & prosciutto di Parma
• 30 •

BURRATA & CHERRY TOMATOES

Italian burrata & cherry tomatoes
• 26 •

INSALATE

DI SOFIA

Classic Caesar with Parmigiano Reggiano
19

ARUGULA E PARMIGIANO

Baby arugula, cherry tomatoes, Parmigiano & fig vinaigrette
21

BRUSSELS SPROUT SALAD

Brussel sprouts, pear, walnuts, grapefruit, arugula, Parmigiano Reggiano, cranberries & lemon-honey dressing
24

KALE SALAD*

With Pecorino Romano, pear, fresh mint, Serrano chili & mini croûtons
22

GOAT CHEESE & SPINACH SALAD

Honey, roasted pine nuts & balsamic vinaigrette

INSALATA DI PORTO CERVO

Romaine, carrots, hearts of palm, avocado & lemon dressing
22

SERAFINA CHICKEN SALAD

Free range chicken breast, romaine, mesclun, sun dried tomatoes, raisins, pine nuts & pesto dressing
25

AVOCADO SAN PIETRO

Shrimp, arugula, grape tomatoes, cannellini & Champagne mustard
26

ARUGULA E FILETTO

Diced seared filet mignon, baby arugula & shaved Parmigiano Reggiano
32

(Add: chicken paillard 8, shrimp 10, salmon 12)

PASTA

SPAGHETTI POMODORI & BASILICO

Homemade tomato sauce, Parmigiano Reggiano & fresh basil
• 21 •

PENNE ALL'ARRABBIATA

Spicy tomato sauce with parsley & crushed red pepper
• 21 •

FARFALLE AL LIMONCELLO

Bow tie pasta, baby shrimp, cream & lemon zest
• 28 •

PENNE ALLA VODKA

Homemade tomato sauce, a splash of vodka & cream
• 25 •

***SPICY PENNE ALLA VODKA**

Homemade tomato sauce, red pepper flakes, a splash of vodka & cream
• 25 •

CACIO E PEPE

Pecorino Romano, crushed black pepper & extra virgin olive oil
• 25 •

***PAGLIA E FIENO**

Homemade fettuccine, tomato sauce, cream, basil & Parmigiano Reggiano
• 26 •

TAGLIOLINI AL POLLO

Free range chicken breast, cream, peas & mushrooms
• 27 •

SPAGHETTI CARBONARA

Bacon, Parmigiano Reggiano, Pecorino, eggs & black pepper
• 26 •

RIGATONI ALLA BOLOGNESE

With our homemade meat sauce
• 27 •

LASAGNA AL FORNO

With our homemade meat sauce
• 29 •

SPAGHETTI AGLIO & OLIO "AL PACINO"

Extra virgin olive oil, red pepper, garlic & Parmigiano Reggiano
• 23 •

***GNOCCHI DI MAMMA**

Cherry tomato sauce & Parmigiano Reggiano
• 29 •

SPAGHETTI ALLE VONGOLE

Fresh clams, white wine, a touch of garlic & parsley
• 29 •

ORECCHIETTE

Spicy sausage & broccoli rabe
• 26 •

***TAGLIOLINI TARTUFO NERO**

Homemade tagliolini, Italian black truffle & Parmigiano Reggiano
• 41 •

All pasta are traditionally cooked al dente like in Italy
Artisan gluten free pasta (+ 5) & whole wheat pastas are available

WINE & COCKTAIL
OF THE MONTH

January
Amarone della
Valpolicella,
Allegrini
...
Manhattan



February
Barbera d'Alba
Superiore,
Riserva Terre
Sabaude
...
Old Fashioned



March
Chardonnay
Cervaro
della Sala,
Antinori
...
Made in Europe



April
Chardonnay,
Far Niente
...
Moscow Mule



May
Whispering
Angel Rosé
...
*Strawberry
Basil Martini*



June
Franciacorta
Brut Rosé,
Mirabella
...
Aperol Spritz



July
Sauvignon Blanc,
Cloudy Bay
...
Jalapeno Margarita



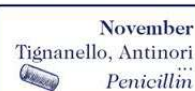
August
Arneis Blangé
Ceretto
...
Chandon Spritz



September
Lambrusco Riserva
DOP, Venturini
Baldini
...
Negroni



October
Brunello di
Montalcino,
Pian delle
Vigne Antinori
...
Espresso Martini



November
Tignanello, Antinori
...
Penicillin



December
Cabernet Caymus
...
*Champagne
Cocktail*

RISOTTI & RAVIOLI

RAVIOLI ALLA SALVIA 28
Homemade spinach & ricotta ravioli
served with butter & sage

***RAVIOLI AI PORCINI** 29
Ricotta & porcini ravioli sautéed
with porcini mushrooms

RAVIOLI DEGLI INNAMORATI 31
Heart-shaped lobster ravioli in a
lobster bisque sauce

RAVIOLI AL TARTUFO NERO 32
Black truffle ravioli & a touch of butter

RISOTTO PORCINI 31
Carnaroli rice with porcini mushrooms
(Please allow 15 min)

***RISOTTO TARTUFO & PROSECCO** 35
Carnaroli rice, Prosecco & black truffle
(Please allow 15 min)

All our ravioli are homemade "fatta in casa"

SECONDI PIATTI

PESCE

**FILET OF BASS AL
PINOT GRIGIO**
Sautéed bass wrapped
in thinly sliced potatoes,
served with a Pinot Grigio
sauce, leeks & zucchini
• 36 •

***BRANZINO AL CARTOCCIO**
Mediterranean sea bass,
cherry tomatoes,
cooked in parchment
• 38 •

FAROE ISLANDS SALMON
Grilled, served with cherry
tomatoes, avocado,
& basil
• 33 •



CARNE

***SERAFINA BURGER**
Wagyu beef, fontina cheese,
avocado, caramelized onions
& French fries
• 29 •

STEAK & FRIES
10oz. free range, grass fed,
Certified Angus Steak,
grilled, served with
French fries
• 39 •

***POLLO MILANESE**
Free range chicken breast,
breaded & sautéed with
arugula tomatoes
& basil
• 32 •

**CHICKEN BREAST
PAILLARD**
Free range chicken breast
with arugula & tomatoes
• 30 •

**FILET MIGNON
ALLA GRIGLIA**
7oz. free range, grass fed grilled
filet mignon, served with
French fries
• 42 •

**PETTO DI POLLO
PARMIGIANA**
Free range chicken breast,
breaded & sautéed, topped
with tomato & mozzarella.
Side of penne pomodoro
• 33 •

• PORTERHOUSE FIORENTINA •
20oz. Certified Angus Porterhouse beef,
served with rosemary fingerling potatoes
• 75 •

VEGETARIAN

SPAGHETTI SQUASH
Spaghetti squash with sautéed vegetable mix,
pine nuts & tomato sauce
• 26 •

EGGPLANT PARMIGIANA
Eggplant, "fior di latte" mozzarella, tomato
sauce, fresh basil & Parmigiano Reggiano
• 25 •

SIDES

SAUTÉED BROCCOLI

SAUTÉED SPINACH

FRENCH FRIES

BRUSSELS SPROUTS

CESTINO DI FOCACCIA

ROASTED POTATOES

FINGERLING POTATOES

• 12 •

PRIVATE ROOM
AVAILABLE

*FABIO'S & VITTORIO'S
SUGGESTIONS

ORDER ONLINE
serafinarestaurant.com

LA PIZZA

Our pizza ingredients all come from Italy; San Marzano tomatoes, "fior di latte" mozzarella, buffalo mozzarella, burrata, extra virgin olive oil, 00 flour & Sicilian sea salt

ITALIAN CLASSICA

MARINARA

Tomato, oregano & garlic
• 19 •

MARGHERITA

Tomato, mozzarella, basil & olives
• 24 •

NAPOLITANA

Tomato, mozzarella, anchovies, capers & basil
• 24 •

PEPPERONI

Tomato, mozzarella & pepperoni
• 25 •

V.I.P.

Tomato, "fior di latte" mozzarella & basil
• 26 •

*REGINA

Tomato, buffalo mozzarella & basil
• 27 •

D.O.C.

Tomato, mozzarella, Parmigiano Reggiano & cherry tomatoes
• 27 •

4 STAGIONI

Tomato, mozzarella, mushrooms, artichokes, pesto & prosciutto di Parma
• 28 •

GOURMET DI SERAFINA

• White Pizza •

*BIANCA

Mozzarella, fontina, baby arugula & shaved Parmigiano Reggiano
• 25 •

FORMAGGI D'ITALIA

Mozzarella, fontina, Parmigiano Reggiano & gorgonzola
• 26 •

BRESAOLA

Mozzarella, fontina, Italian bresaola & baby arugula
• 28 •

GOAT CHEESE

Mozzarella, roasted peppers, eggplant & baby arugula
• 29 •

*TARTUFO NERO

Our secret recipe, a bouquet of Italian cheeses & black truffle
• 34 •



DI SERAFINA

FUNGHI

Tomato, mozzarella & mushrooms
• 25 •

PIZZA ALL VODKA

Homemade vodka sauce & fior di latte mozzarella
• 26 •

DI FABIO

Tomato, mozzarella, prosciutto di Parma & chopped tomatoes
• 27 •

*DI VITTORIO

Fresh burrata, tomato, basil & prosciutto di Parma
• 31 •

NORCINA

Tomato, mozzarella, mushroom & spicy sausage
• 27 •

ALL' UOVO

Tomato, mozzarella, prosciutto di Parma, sliced tomatoes & one egg
• 27 •

PINS

Pinsa is made with a mix of rice, soy & 00 wheat flour. This recipe dates back to the Roman empire. It is the lightest version of all pizzas. It was considered so good & healthy that the ancient people used to offer it to their gods.

*MARGHERITA

Tomato, mozzarella, basil & olives
• 27 •

BUFALA

Tomato, buffalo mozzarella & basil
• 28 •

FOCACCIA

LEGGERA

"Fior di latte" mozzarella, sliced tomatoes & basil
• 25 •

CESTINO

Focaccia baked with herbs
• 14 •

LIGURE

"Fior di latte" mozzarella, sliced tomatoes, prosciutto di Parma & basil
• 26 •

DI SOFIA

Robiola & truffle oil. Our own specialty
• 32 •

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
20% Gratuity recommended for parties 6 & over*



SPECIALS COCKTAILS SERAFINA TRIBECA ROOFTOP

SPIKE WATERMELON **\$20**

Tito's, fresh muddled watermelon, watermelon liquor, lemon juice

ITALIAN MARGARITA **\$20**

El Jimador silver, Aperol, lime juice, organic agave

PINK LEMONADE **\$20**

rey Goose, Malibu' rum, lemon juice, cranberry juice

PEACH MARTINI **\$20**

Ketel one, St Germain, lemon juice, peach puree, peach snaps

REFRESHER **\$20**

Ketel on grapefruit & rose, grapefruit juice, Elderflower liquor, lemon juice

LA BELLA VITA **\$20**

Grapefruit Malfy Italian gin, Crodino Italian aperitif

THE PASSION **\$20**

Tanteo spicy tequila, Aperol, passion fruit juice, lime juice

LYCHEES' S LOVER **\$20**

Ketel one, lychees puree, lime juice, lychee liquor, lavender infused liquor, fresh raspberries

SUPERFRESCO **\$20**

Bacardi white rum, coconut cordial, pineapple juice, lime juice



SPECIALS WINES

SERAFINA TRIBECA ROOFTOP

WHITES

PINOT GRIGIO, CASTELFEDER, SUDTIROL- ITALY
GLS \$20 / BTL \$90

SAVIGNON BLANC, CHARLES KRUG
GLS \$19/ \$80

GRECO DI TUFO, I FAVATI, ITALY
GLS \$20 / \$90

ORGANIC TREBBIANO D'ABRUZZO, PIUTTOSTO- ITALY
GLS \$21 / \$94

FIANO DI AVELLINO RISERVA- I FAVATI- ITALY
GLS \$23 / \$98

VERMENTINO, GICAOMELLI, COLLI DI LUNI- ITALY
GLS \$19 / BTL \$86

ROSE' & SPARKLING

WHISPERING ANGEL, PROVENCE- FRANCE
GLS \$20 / \$86

PROSECCO, BOTTER - ITALY
GLS 19/ \$80

REDS

MONTEPULCIANO RISERVA- VIS DELLA ROCCA ITALY
GLS 19/ \$82

CAB. SAVIGNON CENTERED- NAPA VALLEY
GLS \$21 / BTL \$98

CHIANTI CLASSICO ANTINORI- ITALY
GLS \$20 / BTL \$95

SUPER TUSCAN BORDELAIS- TERRE BENEDETTE- ITALY
GLS \$21 / BTL \$95

PINOT NOIR LYRIC ETUDE-
GLS \$19 / BTL \$88