

## A P P E T I Z E R S

<b>BRUSCHETTA</b>	<b>6.90</b>
<i>Wood burning oven toasted bread with chopped tomatoes, fresh basil and a touch of garlic</i>	
<b>I CROSTINI DI SOFI</b>	<b>9.50</b>
<i>Wood burning oven toasted bread with Italian mozzarella and the best prosciutto from Parma</i>	
<b>I CALAMARI</b>	<b>9.50</b>
<i>Fried in Italian peanut oil like we do in the south of Italy, with a special tomato dip</i>	
<b>CARPACCIO MALATESTA</b>	<b>14.00</b>
<i>Thin slices of marinated beef with Organic baby arugula, vegetables and aged Parmesan</i>	
<b>CARPACCIO DI TONNO “ IL SASHIMI ”</b>	<b>14.00</b>
<i>New from Milano; Finely sliced fresh tuna w/our special dipping sauce</i>	
<b>BUFALINE CON POMODORI</b>	<b>14.50</b>
<i>Imported Italian buffalo mozzarella with sliced tomatoes</i>	
<b>AVOCADO &amp; BABY SHRIMP “SAN PIETRO”</b>	<b>15.00</b>
<i>Avocado &amp; baby shrimp, served with arugula, grape tomatoes &amp; cannellini beans in a Champagne mustard sauce.</i>	
<b>BRESAOLA E ARUGULA</b>	<b>15.00</b>
<i>Italian imported Bresaola with fresh baby arugula and mixed mushroom, in an extra virgin olive oil &amp; lemon Dressing</i>	
<b>IL TARTARE DI SOFIA</b>	<b>15.50</b>
<i>A selection of the best tuna and salmon marinated in a special peanut oil and ginger sauce, the Italian way</i>	
<b>PROSCIUTTO E BUFALINE</b>	<b>16.00</b>
<i>The best prosciutto from Parma, Italy, with imported Italian buffalo mozzarella</i>	
<b>CARPACCIO DI VITELLO</b>	<b>16.00</b>
<i>Served with a warm Gorgonzola and tartufo sauce, topped w/ baby arugula, roasted Pine nuts and shaved Parmigiano</i>	
<b>CHEESE PLATTER</b>	<b>16.50</b>
<i>A plate of imported Parmesan, fresh mozzarella, goat cheese, fontina &amp; pears with the best Gorgonzola</i>	
<b>LA BURRATA WITH SMOKED SALMON</b>	<b>17.00</b>
<i>Imported Italian Burrata cheese, with Scottish smoked salmon. Truly Unique !</i>	
<b>LOBSTER CARPACCIO</b>	<b>18.00</b>
<i>Thin slices of lobster with chopped organic baby arugula, corn and heart of palm</i>	
<b>CARPACCIO DI FILETTO CON SALSA DI TARTUFI NERI</b>	<b>19.00</b>
<i>Thin sliced prime filet mignon with warm black truffle sauce and boiled potatoes</i>	

## S A L A D S

<b>MISTA VERDE</b>	<b>7.75</b>
<i>Garden fresh seasonal salad</i>	
<b>DI SOFIA</b>	<b>9.75</b>
<i>Our Italian version of the classic Caesar</i>	
<b>ARUGULA E PARMIGIANO</b>	<b>13.00</b>
<i>Organic baby arugula, cherry tomatoes and shaved Parmesan with fig vinaigrette</i>	
<b>PORTO CERVO</b>	<b>13.50</b>
<i>Lettuce, carrots, hearts of palm, avocado, corn and our secret Sardinian dressing.</i>	
<b>INSALATA ULRIKA</b>	<b>14.50</b>
<i>Organic baby arugula, asparagus, mozzarella, chopped tomatoes, carrots with Balsamic dressing</i>	
<b>CHOPRA</b>	<b>14.00</b>
<i>Mixed greens, pears, cherry tomatoes, corn, asparagus, walnuts w/lemon vinaigrette dressing.</i>	
<b>SERAFINA “CHICKEN SALAD”</b>	<b>14.50</b>
<i>Grilled Organic Chicken breast, romaine &amp; mesclun, sun dried tomatoes, raisin &amp; pine nuts, fresh Pesto dressing</i>	
<b>INSALATINA DI PORTOFINO</b>	<b>15.00</b>
<i>w/baby shrimp, asparagus, cherry tomatoes, cannellini beans, basil. Served warm.</i>	
<b>THE GOAT CHEESE SALAD</b>	<b>15.50</b>
<i>Italian goat cheese served warm, organic baby spinach, honey &amp; roasted pine nuts</i>	
<b>CARCIOFI E PARMIGIANO</b>	<b>16.00</b>
<i>Fresh sliced artichoke hearts with aged Parmesan, lemon and extra virgin olive oil</i>	
<b>ARUGULA E FILETTO</b>	<b>17.50</b>
<i>“Serafina signature” :Organic baby arugula salad with our sliced seared Filet Mignon &amp; shaved Parmigiano!!</i>	

## THE PASTA

*Traditionally made like in Italy; al dente*

LE PENNE AL POMODORO	<i>Italian peeled tomato sauce and fresh leaves of basil</i>	12.75
SPAGHETTI AGLIO E OLIO “ PACINO”	<i>Extra virgin olive oil, crushed hot red pepper, garlic, Parmesan</i>	13.50
TAGLIOLINI CON PETTI DI POLLO	<i>Homemade w/chicken, baby peas, mushrooms &amp; a touch of cream</i>	15.50
WHOLE WHEAT PENNE	<i>Extra virgin olive oil pine nuts fresh tomatoes broccoli garlic parmigano</i>	15.00
LE PAPPARDELLE DI PORTOFINO		15.50
	<i>Homemade pesto sauce, string beans, pine nuts &amp; potatoes. Like in Portofino</i>	
RAVIOLI ALLA SALVIA	<i>Sofia’s homemade spinach and ricotta ravioli with butter and sage sauce!</i>	16.50
LA PAGLIA & FIENO DEL SUD	<i>Homemade, with a light tomato sauce, basil, Parmesan, a touch of cream</i>	16.50
GNOCCHI DI MAMMA	<i>Homemade daily, fresh tomato sauce, Parmesan and fresh basil</i>	16.50
LE CRESPELLE DI SOFIA	<i>Fresh spinach &amp; ricotta Crepes with tomato, Parmesan &amp; basil sauce</i>	16.50
VEGETARIAN LASAGNA	<i>Homemade, in wood burning oven w/Organic garden fresh vegetables</i>	17.00
FARFALLE AL LIMONCELLO	<i>Baby shrimp w/ 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 sautéed w/ Imported fresh mixed mushrooms!!!</i>	19.50
RAVIOLI “ DEGLI INNAMORATI”	<i>Heart shaped homemade lobster ravioli in a lobster bisque sauce</i>	19.50
THE TRIS OF SOFIA (min 2 pers)	<i>Ravioli with butter &amp; sage, Gnocchi al Pesto, La Paglia &amp; Fieno (each)</i>	19.00
GNOCCHI AI FIORI DI ZUCCA	<i>A delicacy, fresh zucchini blossom pesto, pine nuts, Parmesan. Fabulous!</i>	20.00
RAVIOLI AL TARTUFO NERO	<i>Homemade black truffle ravioli and a touch of butter,” che Buoni”</i>	23.00
SPAGHETTI ALL’ARAGOSTA	<i>Spaghetti with a whole lobster in a spicy tomato sauce</i>	24.00
SPAGHETTI AL CAVIALE	<i>With caviar, Like in Rome 1960</i>	25.00
IL RISOTTO PRIMAVERA	<i>With fresh seasonal vegetables please allow 15 minutes</i>	18.00
IL RISOTTO “VEUVE CLICQUOT”	<i>With Champagne and black truffles please allow 15 minutes</i>	24.00

## FROM OUR WOOD BURNING GRILL

*As in Medieval times in the Italian Castle region, our grill is hand built by Neapolitan Master masons. In order to ensure a superior flavor, the grill is only fueled with a sophisticated Mix of cherry and other very dry aromatic wood, which gives the food a unique natural flavor.*

## THE FISH

GRILLED CALAMARI	<i>Whole fresh calamari, on skewers w/ a bouquet of parsley &amp; thyme</i>	21.00
FILETTO DI SALMONE	<i>Grilled filet of salmon w/ lentil, organic baby spinach, champagne mustard sauce</i>	22.00
THE GRILLED RED SNAPPER	<i>Fennel Pure, tomatoes black olives and pesto</i>	24.00
THE SWORD FISH	<i>Grilled w/ tomato relish, roasted peppers, organic baby arugula &amp; pine nuts</i>	27.00
IL TONNO	<i>Grilled sushi quality tuna, on a bed of ratatouille &amp; organic baby arugula</i>	25.00
FILET OF BASS AL PINOT GRIGIO	<i>Potatoe wrapped, served on a bed of baby zucchini e leeks</i>	25.00
L’ARAGOSTA ALLA GRIGLIA	<i>Grilled fresh Maine lobster w/lemon and ex. v.olive oil, Buonissimo!</i>	25.00
IL BRANZINO AL SALE DI SOFIA	<i>Italian imported Loup de Mer encased in Sicilian salt, and baked</i>	29.50

## THE VEGETABLES AND MEATS

THE VEGETERIAN PLATTER	<i>Spaghetti squash w/ mixed vegetables, pine nuts &amp; tomato sauce</i>	17.50
CHICKEN BREAST PAILLARD	<i>Organic Chicken breast grilled on our wood-burning , with fresh herbs!</i>	21.00
CORNISH HEN	<i>Oven roasted &amp; then prepared on our wood-burning grill fabulous!!!</i>	23.00
GRILLED STEAK & FRIES	<i>Shell Steak, Aged for tenderness, served with fries, fried in peanut oil</i>	24.50
VEAL SCALOPPINE AL LIMONE	<i>served with fresh broccoli and rosemary roasted potatoes</i>	26.00
GRILLED FILET MIGNON	<i>With grilled seasonal vegetables and fries on the side</i>	29.00
BABY LAMB CHOPS	<i>Fresh from Colorado. Marinated in an herb bouquet of rosemary and garlic</i>	29.00
COTOLETTA ALLA MILANESE	<i>Sautéed veal chop, pounded and breaded with tomatoes and basil</i>	30.00

## SIDE DISHES \$7.50

FRENCH FRIES	<i>Fried in peanut oil</i>
CREAMY FRESH SPINACH	<i>Organic Baby spinach, a touch of butter and cream</i>
THE NONNA MASH	<i>Our Italian version of the classic mash potatoes</i>
RATATOUILLE	<i>Mix vegetable compote</i>
POLENTA	<i>With Parmesan and white truffle oil</i>

## LE PIZZE

Our pizzas are prepared in a specially constructed oven. We have used volcanic lava from Vesuvio, with a mixture of Sardinian sand and Sicilian sea salt, in order to ensure a moisture-free & crispy Pizza dough. We also use a special water filtering system to prepare the dough to resemble the water in Naples where pizza originated. All our mozzarella is daily made with fresh milk, fatta in casa.

### Have your Favorite Pizza Whole Wheat

### ITALIAN CLASSICA

NAPOLETANA: <i>tomato, mozzarella, anchovies, capers and basil</i>	15.75
AI FORMAGGI D'ITALIA: <i>Fontina, Mozzarella, aged Parmesan, Gorgonzola...All imported</i>	15.50
4 STAGIONI: <i>tomato, mozzarella, mushrooms, artichokes, Italian olives &amp; prosciutto</i>	16.50
MEDITERRANEA: <i>tomato, imported fresh mozzarella and Parmigiano, ammazza che bona!!</i>	16.50
ALLA NORCINA: <i>tomato, mozzarella, mushrooms, spicy sausage</i>	18.00

### LE PIZZE MARGHERITA

MARGHERITA: <i>Tomato, fresh home made mozzarella e fresh basil and olives</i>	15.50
MARGHERITA V.I.P.: <i>Imported Italian fior di latte mozzarella, tomato e fresh basil. Fabulous!</i>	18.50
REGINA MARGHERITA: <i>Italian Bufala mozzarella, Tomato e fresh Basil. A Dream!!</i>	19.50

### DI SOFIA

ALLE ERBE: <i>tomato, fresh garden herbs, olives, aged parmesan</i>	14.00
PRIMAVERA: <i>tomato, mozzarella and season garden vegetables</i>	15.50
PORTOFINO: <i>tomato, mozzarella, home made pesto &amp; pine nuts</i>	15.50
AI FUNGHI: <i>tomato, mozzarella, fresh oven-baked mushrooms</i>	16.00
AL CAPRINO: <i>goat cheese, mozzarella, organic baby arugula, red peppers and roasted eggplant</i>	16.00
BIANCA: <i>Baby arugola, Shaved Parmigiano Fontina and fresh mozzarella. Serafina's Legend!</i>	17.00
DI FABIO: <i>tomato, mozzarella, prosciutto, sliced tomato</i>	18.00
BRESAOLA: <i>Fontina cheese, a touch of Mozzarella, Italian imported Bresaola and baby arugola</i>	18.00
AL SALMONE: <i>mozzarella, Scottish smoked salmon &amp; dill</i>	18.00
ALL' UOVO: <i>tomato, mozzarella, prosciutto, sliced tomato with one egg</i>	18.50
AI FIORI DI ZUCCA: <i>Mozzarella, Zucchini blossom pesto, pine nuts, sliced fresh zucchini blossom</i>	19.00
AI PORCINI: <i>Italian Imported Porcini oven roasted with a variety bouquet of mushrooms</i>	19.00
AL TARTUFO NERO: <i>Céme' fraiche, black truffle, potatoes &amp; rosemary</i>	24.00
AL CAVIALE: <i>boiled sliced potatoes, crème` fraiche and caviar</i>	24.00

### LA FOCACCI

IL CESTINO : <i>basket di focaccia alle erbe</i>	6.00
LEGGERA : <i>mozzarella, sliced tomatoes and fresh basil</i>	15.50
LIGURE : <i>mozzarella, sliced tomatoes, prosciutto and basil</i>	16.00
DI SOFIA : <i>al Tartufo d'Alba. Our own specialty and secret</i>	17.50