

ANTIPASTI

FETTA UNTA	\$ 6.50
Bruschetta, garlic and tomatoes	
ZUPPA AL POMODORO & PEPERONI GRIGLIATI	\$ 8.50
Made with hillside ripe cherry tomatoes w/ grilled yellow or red peppers & croutons	
FEGATINI DI POLLO ALL' ACETO BALSAMICO	\$ 9.50
Vermont organic chicken liver sautéed w/ balsamic vinegar	
FUNGHI ALLE ERBE	\$ 11.00
Bouquet of Shitake & oyster mushrooms sautéed w/ wine and herbs	
CARCIOFI ALLA ROMANA CON MOZZARELLA	\$ 14.00
Artichokes with herbs and homemade buffalo mozzarella	
PROSCIUTTO CON LA FRUTTA DI STAGIONE	\$13.50
Special reserve Italian imported prosciutto with fresh seasonal delicacies	
CARPACCIO MALATESTA	\$ 13.50
Thin slices of seasoned Filet Mignon with vegetables and aged Parmesan	
ANTIPASTO ITALIANO	\$ 14.00
Prosciutto di Laughirano, Salame di Felino, Mortadella di Bologna & cured vegetables	
TONNO AFFUMICATO	\$ 15.00
Italian smoked tuna on a bed of arugula & thinly sliced artichokes	
LOBSTER SALAD MARE & MONTI	\$ 18.75
Herb infused Main Lobster served w/ avocado, tomatoes & mustard	

INSALATE

DELL' ORTO	\$ 8.25
Mesculin salad w/ tomatoes, extra virgin olive oil & red wine vinaigrette	
DEL FATTORE	\$ 9.00
Garden fresh salad w/ marinated onions, extra virgin olive oil & Chianti vinegar	
SERAFINA'S SPECIAL CAESAR	\$ 9.50
Variation of the classic with romaine hearts only	
VENEZIANA	\$ 12.00
Tomatoes, potatoes, corn, eggs, baby peas, mozzarella and basil	
DEL SOLE	\$ 12.00
Arugula, tomatoes, tuna fish, carrots, corn and lemon dressing	
CIABATTONI, TONNO E CIPOLLA	\$ 12.75
Imported Italian "Fagioli Bianchi" beans, Sicilian tuna & vinegar marinated onions	
CLASSICA ALL' ACETO DI FICHI	\$ 12.50
Baby arugula, cherry tomatoes, shaves of imported Parmesan & aged Italian figs vinegar	
GOAT CHEESE E SPINACH	\$ 13.50
Baby spinach, warm goat cheese, sun dried tomatoes and lemon vinegrat	

PRIMI PIATTI

TAGLIOLINI AGLIO, OLIO, POMODORO E PEPERONCINO	\$ 13.50
Tomatoes, Olive oil, garlic and crushed hot red peppers	
PENNE ALL' ARRABBIATA	\$ 12.50
Fresh tomatoes red peppers, pecorino cheese, parsley & a touch of garlic	
PENNE PUTTANESCA	\$ 13.90
Tomatoes, garlic, anchovies, oregano, olives and fresh basil	
SPAGHETTINI AL LIMONE	\$ 14.90
Lemon and cream & Imported aged parmesan cheese. Fabio loves it!!	
TAGLIOLINI AL MELONE	\$ 14.90
Homemade fresh tagliolini, cantaloupe, cream & filet of Italian anchovies. Memorable	
GARGANELLI AI POMODORINI DI COLLINA	\$ 16.50
Imported Italian hillside ripe cherry tomatoes & fresh basil. An Italian favorite	
FETTUCCHINE CASARECCIE ALLA BOLOGNESE	\$ 16.75
In tomato base. With our special homemade beef ragout	
PENNETTE STOLICHNAYA	\$ 16.00
Smoked bacon , tomatoes, touch of cream and vodka	
BUCATINI ALLA MATRICIANA	\$ 16.00
Pancetta, onions, tomatoes, hot peppers	
TAGLIOLINI AL SALMONE	\$ 17.00
Smoked salmon, tomatoes, cream and shallots	
LINGUINE ALLA VONGOLE	\$ 18.00
Clams, touch of tomatoes, Pinot Grigio	
LINGUINE PESCATORA	\$ 19.00
Calamari, shrimps, scallops, mussels, clams, touch of tomatoes	
SPAGHETTINI AI RICCI DI MARE	\$ 23.00
Our signature dish	
FETTUCCHINE ALL' ARAGOSTA	\$ 22.00
Herb infused Lobster from Main, homemade fettuccine. A truly unique dish	

SECONDI PIATTI

PETTO DI POLLO ALLA CONTADINA	\$ 18.00
Grilled marinated chicken breast on a bed of garden salad, tomatoes and onions	
STRACCETTI ROMANI ALLA GRIGLIA	\$ 21.00
Single side grilled beef	
GALLETTO ALLA DIAVOLA	\$ 22.00
Butter flied Cornish hen	
SPEZZATINO DI VITELLO	\$ 23.00
Veal stew with vegetables	
SCALOPPINE ALLA ZINGARA	\$ 25.00
Milk fed Veal scaloppini sautéed w/ mushrooms & Dry Florio Marsala	
SWORD FISH "SALMORIGLIO"	\$ 25.00
Grilled thin slices of herb marinated Sword fish, served w/ salad marinated apples & onions	
BRANZINO DI PORTOFINO	\$ 26.00
Filet of Mediterranean sea bass with Pinot Grigio, lemon with vegetables of the day	