

## ANTIPASTI

<b>LA ZUPPA DELLA NONNA</b>	<b>7.95</b>
Daily fresh, homemade soup, like grandma used to make	
<b>LA BRUSCHETTA</b>	<b>7.95</b>
Wood burning oven toasted bread with tomatoes, fresh basil and a touch of garlic	
<b>I CALAMARI</b>	<b>9.75</b>
Presented in a basket. Fried in Italian peanut oil like in the south of Italy, with a special spicy tomato dip	
<b>CARPACCIO MALATESTA</b>	<b>12.50</b>
Thin slices of marinated raw beef with vegetables and aged parmesan	
<b>"IL SASHIMI DI TONNO"</b>	<b>13.50</b>
Finely sliced sushi grade tuna w/ avocado and our special dipping sauce	
<b>IL TARTARE DI SERAFINA</b>	<b>13.95</b>
A selection of the best tuna and salmon, the Italian way w/ a touch of peanut oil	
<b>BUFFALO MOZZARELLA, POMODORO E BASILICO</b>	<b>15.00</b>
Imported Buffalo mozzarella, tomatoes, basil and extra virgin olive oil	
<b>CARPACCIO DI CARCIOFI E GAMBERETTI</b>	<b>15.00</b>
Thin slices of artichoke hearts, baby shrimps, basil, garlic, chopped tomatoes. served warm	
<b>PROSCIUTTO &amp; BUFALINE</b>	<b>16.00</b>
Imported Italian prosciutto from Parma with imported buffalo mozzarella	
<b>LA BURRATA WITH CHERRY TOMATOES</b>	<b>16.50</b>
Imported Italian Burrata, w/ yellow & red cherry tomatoes. A delicacy	
<b>CARPACCIO DI FILETTO WITH BLACK TRUFFLE SAUCE</b>	<b>19.50</b>
Thin slices of raw Filet Mignon w/warm truffle sauce & boiled potatoes	

## INSALATE

<b>DI STAGIONE</b>	<b>8.95</b>
Farm fresh seasonal salad	
<b>TRICOLORE</b>	<b>9.95</b>
Italian radicchio, arugula, endive, shaved aged parmesan & pears	
<b>DI SERAFINA</b>	<b>10.50</b>
Our own version of the classic Caesar salad.....(with grilled chicken breast. Add...3.50)	
<b>ARUGULA, BASIL AND CHERRY TOMATOES</b>	<b>10.50</b>
w/ shaved parmesan and homemade fig vinegar, an Italian luxury classic	
<b>PORTO CERVO</b>	<b>11.50</b>
Lettuce, carrots, hearts of palm, avocado, corn and our Sardinian secret dressing	
<b>THE "CHOPRA" SALAD</b>	<b>13.00</b>
Mixed greens, pears, cherry tomatoes, corn, asparagus & walnuts w/ mint lemon vinaigrette	
<b>INSALATINA DI PORTOFINO</b>	<b>13.50</b>
Baby shrimps, asparagus, cherry tomato, cannellini beans and basil, served warm	
<b>GOAT CHEESE E SPINACH</b>	<b>14.95</b>
Baby spinach, warm goat cheese, roasted pine nuts & honey with vinaigrette	
<b>CHICKEN SALAD "GOLD GYM"</b>	<b>15.95</b>
Grilled Chicken breast, romain & mesclun, sun dried tomatoes, raisin & pine nuts, Pesto dressing	
<b>CARCIOFI E PARMIGIANO</b>	<b>16.50</b>
Freshly sliced baby artichoke hearts with aged parmesan, lemon and extra virgin olive oil	
<b>INSALATA "SAN PIETRO"</b>	<b>16.00</b>
w/avocado and shrimp. Arugula, grape tomatoes and italian baby beans	
<b>ARUGULA &amp; FILET MIGNON</b>	<b>16.75</b>
Arugula, cherry tomatoes and cubes of filet mignon	

If you are allergic to some food please notify your server  
 Food minimum 15.00 per person during rush hour  
 20% Service Charge for parties of 6 & Over

## PRIMI PIATTI

PENNE "ARRABBIATA" Spicy tomato sauce with parsley and red crushed pepper	9.95
SPAGHETTINI ALLE ZUCCHINE Sautéed farm fresh zucchini, basil, butter and aged parmesan	13.50
LE PAPPARDELLE DI PORTOFINO fresh pesto sauce w/pine nuts, string beans and potatoes.	14.50
LA PAGLIA & FIENO DEL SUD Homemade, with tomato, basil, parmesan, touch of cream !!!	15.50
PENNE ALLA STOLICHNAYA Smoked bacon, tomato, vodka and a touch of cream	15.50
I TAGLIOLINI "DI CORTINA" Homemade w/chicken mushrooms, peas, & touch of cream.	16.00
LE CRESPELLE DI SOFIA Homemade crepes w/spinach & ricotta cheese, light tomato, basil sauce	16.00
GNOCCHI "DI MAMMA" Homemade potato dumplings, served w/Italian hillside cherry tomatoes	16.50
FARFALLE AL LIMONCELLO Baby shrimps, limoncello from capri, parmesan and a touch of cream	16.75
RAVIOLI ALLA SALVIA Serafina's Homemade spinach,ricotta ravioli, butter and sage sauce	16.75
RIGATONI ALLA BOLOGNESE With the finest homemade meat sauce	16.95
LINGUINE ALLE VONGOLE VERACI Cockles clam, a touch of tomato, garlic and virgin olive oil	17.00
TRIO OF PASTA (min 2 orders)Ravioli w/butter & sage, Gnocchi al Pesto w/pine nuts, La Paglia	19.00
RAVIOLI AI PORCINI Homemade ravioli saute'ed w/Imported fresh porcini mushrooms	19.00
RAVIOLI "DEGLI INNAMORATI" Heart shaped homemade lobster ravioli in a lobster bisque sauce	19.00
SPAGHETTI ALL'ARAGOSTA Spaghetti with half a lobster in a spicy tomato sauce	22.00
RISOTTO "VEUVE CLICQUOT" With champagne & black truffle.	22.00
SPAGHETTI AL CAVIALE With caviar. Like in Rome 1960	22.00
RISOTTO DEL GIORNO Our special risotto of the day	p/a
RAVIOLI AL TARTUFO NERO Homemade black truffle ravioli with a touch of butter	23.00

## SECONDI PIATTI

THE VEGETERIAN PLATTER Spaghetti squash w/ mixed vegetables, pine nuts & tomato sauce	15.00
IL PETTO DI POLLO Grilled marinated chicken breast Paillard	18.50
GRILLED CALAMARI Whole fresh calamari, on skewers w/ a bouquet of parsley & thyme	18.50
FILET MIGNON BURGER w/ Italian gorgonzola, and caramelized onions & fries, in peanut oil	18.75
STRACCETTI ROMANI ALLA GRIGLIA Single side grilled beef, spices and extra virgin olive oil	18.75
CORNISH HEN Marinated in extra virgin olive oil, sage, rosemary and garlic. and Grilled	20.00
FILETTO DI SALMONE Grilled filet of Atlantic salmon w/ lentil, spinach, champagne mustard sauce	22.00
STEAK & FRIES Sirloin, Aged for tenderness and flavor, served with our fries, fried in peanut oil	23.50
VEAL ALLA MILANESE Saute'ed breaded medallions of veal, with tomatoes and basil	24.00
THE SWORD FISH Center cut only, finely sliced & grilled. Served w/ tomato relish, pepper	25.00
FILET OF BASS AL PINOT GRIGIO Potatoes wrapped, served on a bed of fennel & leeks.	25.00
THE TUNA Grilled sushi quality tuna, pepper crusted, on a bed of ratatouille & arugula	26.00
JUMBO SHRIMP AL COGNAC Sauteed in cognac sauce and served with saffron rice	27.00
GRILLED FILET MIGNON Grilled Hereford corn fed filet mignon w/ vegetables	28.00

## Side Order

NONNA'S MASHED POTATO An Italian country version of mashed potato with dill, made fresh	6.00
THE CLASSIC FRENCH FRIES stick as Nonna used to make in peanut oil	6.50
LE FRITELLE DI MAIS Fried corn cakes. Lightly fried like in Viareggio. Fabulous !	7.00
STEAMED VEGETABLES Assorted steamed vegetables	7.50
II CESTINO DI FOCACCI A Basket of hot Focaccia with herbs	6.00

# LE PIZZE

Our pizzas are prepared in a specially constructed oven in order to ensure a moisture-free and 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.

## ITALIAN CLASSICA

MARINARA	: tomato, garlic	9.75
NAPOLETANA	: tomato, mozzarella, anchovies, capers and oregano	14.75
MARGHERITA	: tomato, mozzarella and fresh basil	14.95

## ORIGINALI

AI FORMAGGI D'ITALIA	: imported fontina, mozzarella, aged parmesan, gorgonzola	14.00
ALLA NORCINA	: tomato, mozzarella, mushrooms and spicy sausages	15.00
4 STAGIONI	: tomato, mozzarella, mushrooms, artichokes, Italian olives & prosciutto	16.50

## DI SERAFINA

ALLE ERBE	: tomato, fresh garden herbs, olives, aged parmesan	13.00
PRIMAVERA	: tomato, mozzarella and season garden vegetables	14.50
PORTOFINO	: tomato, mozzarella, homemade pesto & pine nuts	14.50
AI FUNGHI	: tomato, mozzarella, carpaccio of fresh oven-baked mushrooms	15.75
ALLA PANCETTA	: tomato, mozzarella, smoked bacon and mushrooms	15.00
AL CAPRINO	: goat cheese, mozzarella, arugula, red peppers and roasted eggplant	15.00
ALL' UOVO	: tomato, mozzarella, prosciutto, sliced tomato, with one egg	15.00
BIANCA	: mozzarella, prosciutto and arugula	15.00
DI FABIO	: tomato, mozzarella, prosciutto, sliced tomato	16.00
CALZONE	: mozzarella, tomato, robiola cheese, basil. Topped w/ prosciutto	16.00

## GOURMET DI SERAFINA

AL SALMONE	: mozzarella, Norwegian smoked salmon & dill	17.00
MARGHERITA V.I.P.	: Imported Italian fior di latte mozzarella, tomato & fresh basil	17.50
AI PORCINI	: porcini mushrooms, dill & crème fraiche	18.00
TONNO	: sliced sushi grade Tuna, over a special robiola sauce	19.00
REGINA MARGHERITA	: tomato, buffalo mozzarella and basil	19.50
AL CAVIALE	: boiled sliced potatoes, crème fraiche and salmon caviar	24.00
TARTUFO NERO	: potatoes, robiola cheese and black truffle	24.00

**All Pizza available with Whole Wheat \$1 extra**

**Pizza for the Table \$ 25**

**A large square Pizza served on a wood board with two toppings of your choice. Extra toppings add \$ 5**

## LA FOCACCIA

IL CESTINO	: basket di focaccia alle erbe	6.00
LEGGERA	: mozzarella, sliced tomatoes and fresh basil	15.00
LIGURE	: mozzarella, sliced tomatoes, prosciutto and basil	16.00
DI SOFIA	: al Tartufo d'Alba. Our own specialty and secret	16.95
AL SALMONE	: robiola cheese & smoked salmon	22.00

## LA PIADINA ROMAGNOLA

VEGETERIAN:	peppers, mushrooms, imported fontina cheese	15.00
MILANESE:	Italian prosciutto, sliced tomatoes & imported fontina cheese	15.50
FIorentina:	prosciutto, mozzarella, baby arugula	16.00