



TAKE OUT & DELIVERY MENU



PHONE: 212.247.1009

224 WEST 49th STREET, NYC 10019

DELIVERY \$ 15.00 MINIMUM & DELIVERY CHARGE 7%

Sorry, we do not deliver hot drinks. Prices are subject to change.

Please refrigerate all items if not consumed within 10 minutes of delivery.

ANTIPASTI

1. LA ZUPPA DELLA NONNA.....7.95
Daily fresh, homemade soup, like grandma used to make
2. LA BRUSCHETTA.....7.95
Wood burning oven toasted bread with tomatoes, fresh basil & a touch of garlic
3. I CALAMARI.....9.75
Presented in a basket. Fried in Italian olive oil, like in south of Italy, w/ spicy tomato dip
4. CARPACCIO MALATESTA.....12.50
Thin slices of marinated beef with vegetables & aged Parmesan
5. "IL SASHIMI DI TONNO".....13.50
New from Milano, finely sliced fresh tuna with avocado & our special dipping sauce
6. IL TARTARE DI SERAFINA.....13.95
A selection of the best tuna & salmon, the Italian way
7. PROSCIUTTO & BUFALINE.....16.00
Imported Italian prosciutto from Parma with imported buffalo mozzarella
8. CARPACCIO DI CARCIOFI E GAMBERETTI.....15.00
Thin slices of artichoke hearts, baby shrimps, basil, garlic, tomatoes. served warm
9. LA BURRATA WITH CHERRY TOMATOES.....16.50
Imported Italian burrata, with yellow & red cherry tomatoes. A delicacy
10. CARPACCIO DI FILETTO WITH BLACK TRUFFLE SAUCE.....19.50
Warm truffle sauce with boiled potatoes

INSALATE

17. DI STAGIONE.....8.95
Farm fresh seasonal salad
18. TRICOLORE.....9.95
Italian radicchio, arugula, endive
19. DI SERAFINA.....10.50
Our own version of the classic Caesar salad (with grilled chicken breast. Add...3.00)
20. ARUGULA, BASIL & CHERRY TOMATOES.....10.50
With shaved Parmesan & homemade fig vinegar, an Italian luxury classic
21. THE "CHOPRA" SALAD.....13.00
Greens, pears, cherry tomatoes, corn, asparagus & walnuts with mint lemon vinaigrette
22. PORTO CERVO.....11.50
Lettuce, carrots, hearts of palm, avocado, corn & our Sardinian secret dressing
23. GOAT CHEESE E SPINACH.....14.95
Baby spinach, warm goat cheese, roasted pine nuts & honey with vinaigrette
24. CHICKEN SALAD "GOLD GYM".....15.95
Grilled chicken breast, romain & mesclun, sun dried tomatoes, raisin & pine nuts, pesto dressing
25. INSALATINA DI PORTOFINO.....13.50
Baby shrimps, asparagus, cherry tomato, cannellini beans & basil, served warm

26. CARCIOFI E PARMIGIANO.....16.50
Freshly sliced baby artichoke hearts with aged Parmesan, lemon & extra virgin olive oil
27. INSALATA "SAN PIETRO".....16.00
With avocado & shrimp. Arugula, grape tomatoes & Italian baby beans
28. ARUGULA & FILET MIGNON.....16.75
Arugula, cherry tomatoes & cubes of Filet Mignon

PRIMI PIATTI

30. PENNE "ARRABBIATA".....9.95
Spicy tomato sauce with parsley & red crushed pepper
31. SPAGHETTINI ALLE ZUCCHINE.....13.50
Sautéed farm fresh zucchini, basil, butter & aged Parmesan
32. LE PAPPARDELLE DI PORTOFINO.....14.50
Homemade pasta, fresh pesto sauce, string beans & potatoes
33. LA PAGLIA & FIENO DEL SUD.....5.50
Homemade, with tomato, basil, Parmesan, touch of cream!!!
34. PENNE ALLA STOLICHNAYA.....15.50
Smoked bacon, tomato, vodka & a touch of cream
35. I TAGLIOLINI "DI CORTINA".....16.00
Homemade with chicken mushrooms, peas, & touch of cream
36. RAVIOLI ALLA SALVIA.....16.75
Sofia's homemade spinach & ricotta ravioli, butter & sage sauce
37. GNOCCHI "DI MAMMA".....16.50
Homemade potato dumplings, served with Italian hillside cherry tomatoes
38. LE CRESPELLE DI SOFIA.....16.00
Homemade crepes with spinach & ricotta cheese, light tomato, basil sauce
39. RIGATONI ALLA BOLOGNESE.....16.95
With the finest homemade meat sauce
40. LINGUINE ALLE VONGOLE VERACI.....17.00
Cockles clam, a touch of tomato, garlic & extra virgin olive oil
41. FARFALLE AL LIMONCELLO.....16.75
Baby shrimps, limoncello from Capri, Parmesan & a touch of cream
42. TRIO OF PASTA TASTING (min 2 pers).....19.00
Ravioli with butter & sage, gnocchi al pesto, La Paglia & Fieno
43. SPAGHETTI ALL'ARAGOSTA.....22.00
Spaghetti with half a lobster in a spicy tomato sauce
44. RISOTTO "VEUVE CLICQUOT".....22.00
With champagne & black truffle. Serafina Parmesan foam
45. RISOTTO DEL GIORNO.....P/A
Our special risotto of the day

SECONDI PIATTI

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| 50. THE VEGETARIAN PLATTER..... | 15.00 |
| Spaghetti squash with mixed vegetables, pine nuts & tomato sauce | |
| 51. IL PETTO DI POLLO..... | 18.50 |
| Grilled marinated chicken breast paillard | |
| 52. FILET MIGNON BURGER..... | 18.75 |
| With Italian Gorgonzola, & caramelized onions & fries | |
| 53. GRILLED CALAMARI..... | 18.50 |
| Whole fresh calamari, on skewers with a bouquet of parsley & thyme | |
| 54. STRACCETTI DEL TUSCOLO..... | 18.75 |
| Single side grilled beef, spices & extra virgin olive oil | |
| 55. CORNISH HEN..... | 20.00 |
| Marinated in extra virgin olive oil, sage, rosemary & garlic. Grilled | |
| 56. FILETTO DI SALMONE..... | 22.00 |
| Grilled filet of Atlantic salmon with lentil, spinach, mustard sauce | |
| 57. STEAK & FRIES..... | 23.50 |
| Hereford Sirloin, aged for tenderness & flavor, served with our fries | |
| 58. THE TUNA..... | 26.00 |
| Grilled sushi quality tuna, on a bed of ratatouille & arugula | |
| 59. FILET OF BASS AL PINOT GRIGIO..... | 25.00 |
| Potatoes wrapped, served on a bed of fennel & leeks | |
| 60. JUMBO SHRIMP AL COGNAC..... | 27.00 |
| Sauteed in cognac sauce & served with saffron rice | |
| 61. GRILLED FILET MIGNON..... | 28.00 |
| Grilled Hereford corn fed Filet Mignon with vegetables | |

SIDE ORDERS

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

LE PIZZE

ITALIAN CLASSICA

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| 70. MARINARA..... | 9.75 |
| Tomato, garlic | |
| 71. MARGHERITA..... | 14.95 |
| Tomato, mozzarella & fresh basil..... | |
| 72. NAPOLETANA..... | 14.75 |
| Tomato, mozzarella, anchovies, capers & basil | |

ORIGINALI

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| 73. AI FORMAGGI D'ITALIA..... | 14.00 |
| Imported Fontina, mozzarella, aged Parmesan, Gorgonzola | |
| 74. ALLA NORCINA..... | 15.00 |
| Tomato, mozzarella, mushrooms & spicy sausages | |
| 75. QUATTRO STAGIONI..... | 16.50 |
| Tomato, mozzarella, mushrooms, artichokes, Italian olives & prosciutto | |

DI SERAFINA

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| 76. ALLE ERBE..... | 13.00 |
| Tomato, fresh garden herbs, olives, aged Parmesan | |
| 77. PRIMAVERA..... | 14.50 |
| Tomato, mozzarella & season garden vegetables | |
| 78. PORTOFINO..... | 14.50 |
| Tomato, mozzarella, homemade pesto & pignoli | |
| 80. AI FUNGHI..... | 15.75 |
| Tomato, mozzarella, carpaccio of fresh oven-baked mushrooms | |
| 81. DI FABIO..... | 16.00 |
| Tomato, mozzarella, prosciutto, sliced tomato | |
| 82. ALLA PANCETTA..... | 15.00 |
| Tomato, mozzarella, smoked bacon & mushrooms | |
| 83. AL CAPRINO..... | 15.00 |
| Goat cheese, mozzarella, arugula, red peppers & roasted eggplant | |
| 84. ALL' UOVO..... | 15.00 |
| Tomato, mozzarella, prosciutto, sliced tomato, with one egg | |
| 85. AL SALMONE..... | 17.00 |
| Mozzarella, Norwegian smoked salmon & dill | |
| 86. AI PORCINI..... | 18.00 |
| Porcini mushrooms, leeks & crème fraiche | |
| 87. AL CAVIALE..... | 24.00 |
| Boiled sliced potatoes, crème fraiche & salmon caviar | |
| 88. TARTUPFO NERO..... | 24.00 |
| Potatoes, robiola cheese & black truffle | |

LA FOCACCIA (From our wood burning oven)

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| 90. IL CESTINO..... | 6.00 |
| Basket di focaccia alle erbe | |
| 91. LEGGERA..... | 15.00 |
| Mozzarella, sliced tomatoes & fresh basil | |
| 92. LIGURE..... | 16.00 |
| Mozzarella, sliced tomatoes, prosciutto & basil | |
| 93. DI SOFIA..... | 16.95 |
| Al Tartufo d'Alba. Our own specialty & secret | |

LA PIADINA ROMAGNOLA

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| 94. VEGETARIAN..... | 15.00 |
| Peppers, mushrooms, imported Fontina cheese | |
| 85. MILANESE..... | 15.50 |
| Italian prosciutto cotto (ham), sliced tomatoes & imported fontina cheese | |
| 96. FIORENTINA..... | 16.00 |
| Prosciutto, mozzarella, baby arugula | |