



## TAKE OUT & DELIVERY MENU



### SERAFINA PASTA SAUCES AVAILABLE TO GO!

Cherry Tomato, Marinara, Alla Vodka & Arrabbiata \$7.99

PHONE: 212.702.0118

29 EAST 61TH STREET, NYC 10022

FREE DELIVERY \$15.00 MINIMUM

7 days 11:30 a.m. – 11:30 p.m. (10% tip added to orders \$60 or more).

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

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

All major credit cards accepted.

# ANTIPASTI

1. LA ZUPPA DELLA NONNA.....6.50  
Homemade soup. Made fresh daily. Like Grandma used to make
2. BRUSCHETTA.....6.90  
Wood burning oven toasted bread with tomatoes and basil, brushed with garlic
3. CALAMARI.....9.50  
Fried in peanut oil with homemade, spicy tomato dip
4. CROSTINI DI SOFIA.....9.50  
Wood burning oven toasted crust, mozzarella and the finest prosciutto from Parma
5. BUFALINE CON POMODORI.....14.50  
Imported Italian buffalo mozzarella with sliced tomatoes and basil
6. PIATTO DI FORMAGGI.....16.50  
Plate of truffle cheese, Parmesan, fresh mozzarella, goat cheese, fontina and pears
7. AVOCADO "SAN PIETRO".....15.00  
Avocado, baby shrimp, served with arugula, grape tomatoes and cannellini beans
8. PROSCIUTTO E BUFALINE.....16.00  
Prosciutto from Parma, Italy, with imported Italian buffalo mozzarella
9. TARTARE DI SOFIA.....15.50  
A selection of the best sushi quality tuna and salmon tartare, made the Italian way
10. LA BURRATA WITH SMOKED SALMON.....17.00  
Imported Italian burrata cheese with smoked salmon. Truly Unique!

# INSALATE

11. MISTA VERDE.....7.75  
Seasonal, fresh garden salad
12. TRICOLORE.....9.75  
Italian radicchio, arugula, endive and shaved Parmesan
13. DI SOFIA.....9.75  
Our Italian version of the classic Caesar. With grilled chicken breast add \$5.00
14. INSALATINA DI PORTOFINO.....15.00  
With baby shrimp, asparagus, cherry tomatoes, cannellini beans, basil.
15. RUCOLA E PARMIGIANO.....13.00  
Arugula and shaved, aged Reggiano Parmesan
16. ULRIKA.....14.50  
Arugula, tomatoes, basil, mozzarella, carrots and asparagus
17. SERAFINA CHICKEN SALAD.....14.50  
Romaine & mesclun, sun dried tomatoes, raisin, pine nuts and fresh pesto Dress
18. PORTO CERVO.....13.50  
Lettuce, carrots, hearts of palm, avocado, corn and our secret Sardinian dressing
19. CHOPRA.....14.00  
Mixed greens, pears, cherry tomatoes, corn, asparagus, walnuts, lemon vinaigrette dressing.
20. GOAT CHEESE SALAD.....15.50  
Warm Italian goat cheese, baby spinach, honey, pine nuts and balsamic vinaigrette
21. CARCIOFI E PARMIGIANO.....16.00  
Fresh sliced baby artichokes hearts with Parmesan, lemon and ex. virgin olive oil
22. ARUGULA E FILETTO.....17.50  
A Serafina Signature: Fresh arugula and diced Parmesan with seared Filet Mignon!!!!

# FOCACCIA

23. CESTINO.....	6.00
Basket of freshly made focaccia alle erbe	
24. LEGGERA.....	15.50
Mozzarella, sliced tomatoes and fresh basil	
25. LIGURE.....	16.00
Mozzarella, sliced tomatoes, prosciutto and basil	
26. DI SOFIA.....	17.50
Al Tartufo d`Alba. Our own specialty and secret	

# PASTA

The majority of our pastas are handmade daily by expert artisans. Traditional, homestyle recipes are infused with elements of modern cuisine to create fresh, fabulous dishes.

Our ingredients are sourced from Italy and beyond to ensure excellence and we are proud to offer the thinnest, most delectable pizza in the New York area.

All of our pastas are served al dente.

27. PENNE AL POMODORO.....	12.75
Peeled tomato sauce with fresh basil leaves	
28. SPAGHETTI AGLIO E OLIO "PACINO".....	13.50
Extra virgin olive oil. Crushed hot red pepper, garlic and Parmesan	
29. TAGLIOLINI AL PETTO DI POLLO.....	15.50
Chicken, peas, mushroom and a touch of cream	
30. PAPPARDELLE DI PORTOFINO.....	15.50
With fresh homemade pesto sauce, string beans and potatoes. Like in Portofino	
31. RAVIOLI ALLA SALVIA.....	16.50
From Sofia's recipe: filled with baby spinach and ricotta, butter and sage sauce	
32. PAGLIA E FIENO DEL SUD.....	16.50
Homemade with light tomato sauce, basil and Parmesan	
33. GNOCCHI MAMMA.....	16.50
Handmade potato dumplings with fresh tomato sauce, Parmesan and fresh basil	
34. LE CRESPELLE DI SOFIA.....	16.50
Crepes filled with baby spinach & ricotta cheese, in a pink tomato and basil sauce	
35. FARFALLE AL LIMONCELLO.....	17.50
Baby shrimps with lemon zest and a touch of cream	
36. RIGATONI ALLA BOLOGNESE.....	18.00
With the finest home made meat sauce	
37. RAVIOLI AI PORCINI.....	19.50
Filled and sautéed with fresh porcini mushrooms and leeks	
38. RAVIOLI "DEGLI INNAMORATI".....	19.50
Heart-shaped ravioli filled with fresh Maine lobster, in a lobster bisque sauce	
39. TRIO DI SOFIA.....	19. pp
(min 2 pers) Ravioli with butter and sage, gnocchi al pesto, la paglia e fieno	
40. GNOCCHI AI FIORI DI ZUCCA.....	20.00
A delicacy, fresh zucchini blossom pesto, pine nuts, Parmesan. Fabulous!	

41. RAVIOLI AL TARTUFO NERO.....	23.00
Filled with black truffle and a touch of butter	
42. SPAGHETTI ALL ARAGOSTA.....	24.00
Spaghetti with a whole Maine lobster in a spicy tomato sauce	
43. RISOTTO PRIMAVERA.....	18.00
With fresh seasonal vegetables. (Please allow 20 minutes)	
44. RISOTTO “VEUVE CLIQUOT”.....	24.00
With Champagne and black truffles (Please allow 20 minutes)	

## FROM OUR WOOD BURNING GRILL

As in medieval times in the Italian castle region, our open-hearth wood burning oven is hand built by Neapolitan master masons. The open fire not only provides added warmth to the lively atmosphere of our restaurants, but also imparts a distinct and delicious flavor to our dishes.

## FISH

45. CALAMARI ALLA GRIGLIA.....	21.00
Whole fresh grilled calamari on skewers with a bouquet of parsley and thyme	
46. FILETTO DI SALMONE.....	22.00
Grilled salmon filet with lentil, spinach. Served with a Champagne mustard sauce	
47. GRILLED RED SNAPPER.....	24.00
Served with sautéed fennel, tomatoes and saffron	
48. SWORDFISH.....	27.00
Center cut, finely sliced & grilled. Marinated with rosemary, oregano & a touch of garlic	
49. TONNO.....	25.00
Sushi-quality tuna, grilled & served with a vegetable ratatouille, basil & homemade pesto	
50. FILET OF BASS AL PINOT GRIGIO.....	25.00
Wrapped in thin slices of potato and served on a bed of fennel and leeks	
51. ARAGOSTA ALLA GRIGLIA.....	25.00
Grilled, fresh Maine lobster with lemon and extra virgin olive oil. Buonissimo!	

## ENTREES

52. VEGETARIAN PLATTER.....	17.50
Spaghetti squash with mixed vegetables, pine nuts and tomato sauce. Very Good!!!!	
53. CORNISH HEN.....	23.00
Oven roasted and prepared on our grill. Fabulous!	
54. CHICKEN BREAST PAILLARD.....	21.00
Prepared on our wood burning grill, with fresh herbs	
55. GRILLED STEAK AND FRIES.....	24.50
Hereford Sirloin, aged for tenderness and flavor, served with our fries	
56. VEAL SCALOPPINE DEL GIORNO.....	26.00
A different recipe every day	
57. GRILLED FILET MIGNON.....	29.00
With steamed seasonal vegetables and fries on the side	
58. BABY LAMB CHOPS.....	29.00
Marinated in a herb bouquet of rosemary and garlic	
59. COTOLETTA ALLA MILANESE.....	30.00
Sautéed veal chop, pounded and breaded, with tomatoes and basil	

## SIDE ORDERS

58. FRENCH FRIES.....	7.50
As Nonna Sofia used to make, prepared in peanut oil	
59. NONNA MASH.....	7.50
Our Italian version of classic mashed potatoes	
60. CREAMY FRESH SPINACH.....	7.50
Chopped spinach with a touch of butter and cream	
61. POLENTA.....	7.50
With Parmesan and white truffle oil	

## PIZZE

Our gourmet pizzas are prepared in a special oven constructed of volcanic lava from Vesuvio and a mixture of Sardinian and Sicilian sea salt, to ensure a moisture-free and crispy crust.

We use a special water filtration system when preparing the dough to replicate the water in Naples, where pizza originated. Our mozzarella is made fresh daily with fresh milk!!!

Fatta in casa!!!

PLEASE BE AWARE OUR OLIVES ARE NOT PITTED

## ITALIAN CLASSICA

71. FORMAGGI D'ITALIA.....	15.50
Italian imported fontina, mozzarella, aged parmigiano and gorgonzola	
72. NAPOLETANA.....	15.75
Tomato, mozzarella, anchovies, capers and basil	
73. 4. STAGIONI.....	16.50
Tomato, mozzarella, mushrooms, artichokes, Italian olives and prosciutto from Parma	
74. ALLA NORCINA.....	18.00
Tomato , mozzarella, mushrooms and spicy sausage	
75. MARGHERITA.....	15.50
Tomato, mozzarella and basil	
76 MARGHERITA V.I.P.....	18.50
Imported Italian fior di latte mozzarella, tomato e fresh basil	
77. REGINA MARGHERITA.....	19.50
Italian bufala mozzarella, tomato e fresh basil	

## DI SOFIA

78. ALLE ERBE.....	14.00
Tomato, fresh garden herbs, olives and aged Parmigiano	
79. PRIMAVERA.....	15.50
Tomato, mozzarella and seasonal garden vegetables	
80. PORTOFINO.....	15.50
Tomato, mozzarella, home made pesto with fresh basil and Italian pine nuts	
81. FUNGHI.....	16.00
Tomato, mozzarella, carpaccio of fresh oven-baked mushrooms	
82. CAPRINO.....	16.00
Goat cheese, mozzarella, arugula, red peppers and roasted eggplant	
83 BIANCA.....	17.00
Seasoned baby arugula, shaved parmigiano, fontina and fresh mozzarella	
84. DI FABIO.....	18.00
Tomato, mozzarella, prosciutto and sliced tomato	
85. AL SALMONE.....	18.00
Mozzarella, Scottish smoked salmon and dill	
86. ALL'UOVO.....	18.50
Tomato, mozzarella, prosciutto, sliced tomato, with one egg	
87. PORCINI.....	19.00
With a bouquet of mushrooms	
88. AI FIORI DI ZUCCA.....	19.00
Mozzarella, zucchini blossom pesto and sliced fresh zucchini blossom	
89. TARTUFO NERO.....	24.00
Robiola cheese, black truffle, potatoes and rosemary	
90. CAVIALE.....	24.00
Boiled sliced potatoes, creme fraiche and caviar ( <i>With Sevruga 39.00 With Beluga 59.00</i> )	

## DESSERT

91. GELATO OR SORBET.....	7.00
Ice cream and Sorbets	
92. PANNA COTTA.....	8.00
Made with fresh vanilla from Madagascar	
93. TIRAMISU.....	8.00
Like Grandma used to make, maybe better	
94. TORTA DI RICOTTA.....	8.00
Italian cheesecake	
95. TORTA DI MELE VERDI CON PANNA.....	8.00
Apple pie cooked in our brick oven served with whipped cream	
96. MACEDONIA DI FRUTTA.....	8.00
Seasonal fruit salad	
97. SOUFFLE` DI CHOCCOLATO.....	8.00
Dark chocolate souffle with Nutella	
98. BERRY TART.....	8.00
Homemade fresh berry tart	