



COCKTAILS

Serafina Favorites | 16

LIQUID PASSION

Beluga Noble, Aperol, Passion Fruit, Lemon Juice

LYCHEE MARTINI

Beluga Noble, Lychee Puree

SERAFINA SPRITZ

Aperol, Prosecco, Grapefruit Soda

MI-TO FIZZ

Hendrick's, Italicus, Rosemary Syrup, Lime Juice & a Splash of Soda

Mezcal Cocktails | 18

MEZCAL FASHION

Rompe Corazon Mezcal Reposado, Angostura & Orange Bitters

ROMP E CANELA

Rompe Corazon Mezcal Joven, Honey, Lime Juice, Fresh Apple

VOLCAN

Rompe Corazon Mezcal Reposado, Passion Fruit, Lemon Juice, Muddled Jalapeño

Hand-Crafted | 18

PRINCIPESSA

Belvedere, St. Germain, Green Tea, Lime Juice, Cucumber & Fresh Basil

BROOKLYN

Four Rose Bourbon, Carpano Dry, Maraschino Liqueur

ESPRESSO MARTINI

Ketel One, Kahlua, Bailey's, Espresso

1888 OLD FASHION

1888 Brugal, Orange Peel, Soda

Golden Martinis | 24

SERAFINA'S JAMES BOND

Beluga Gold, Vermouth Bianco, Orange Bitters & Champagne Vinegar

Stirred Not Shaken

GOLDEN SKINNY LEMON DROP

Beluga Gold, Fresh Lemon Juice, Grand Marnier & Agave

BEER

Bottles | 8

PERONI LAGER

Rome, Italy

FUNKY BUDDHA HOP GUN

Ft. Lauderdale, Florida

LA RUBIA BLONDE ALE

Wynwood, Florida

Draught | 7

STELLA ARTOIS

Rome, Italy

CORONA

Mexico City, Mexico

HEINEKEN

Wynwood, Florida

ANTIPASTI

Classic

BRUSCHETTA

Toasted crostinis topped with roma tomatoes, fresh basil and a touch of garlic extra virgin olive oil

10

EGGPLANT ROLLATINI

Organic eggplant, stuffed with a creamy ricotta cheese blend and baked in pomodoro sauce

13

MEATBALLS

Homemade meatballs made with italian chesses, spices and herbs topped with pomodoro sauce, ricotta and basil

14

CALAMARI

Fried crispy calamari and zucchini, with a spicy tomato dip and lemon aioli

19

Mozzarella e Burrata

BURRATA E CHERRY TOMATOES

Imported burrata cheese with heirloom cherry tomatoes

22

BURRATA E PROSCIUTTO

Imported burrata cheese with aged DOP prosciutto di parma

24

Carpaccio e Tartare

CARPACCIO MALATESTA*

Thinly sliced filet mignon drizzled with a truffle champagne sauce, topped with julienne carrots, arugula, lemon, parmigiano reggiano

22

TARTARE DI SOFIA*

Layers of ahi tuna, avocado, and salmon marinated in our special sauce, garnished with sesame seeds, ginger, micro wasabi and crispy crostinis

26

CARPACCIO DI FILETTO TARTUFO NERO*

Thinly sliced filet mignon, with creamy truffle potatoes, arugula and garnished with black truffle slices

28

INSALATE

DI SOFIA

Crispy romaine lettuce, parmigiano reggiano, homemade croutons, tossed in our homemade creamy cesar dressing

15

INSALTA DI PORTO BENNY

Fresh mesculin blend, carrots, hearts of palm, and corn tossed in our classic Sardinian dressing, garnished with avocado

16

GOAT CHEESE & SPINACH SALAD

Warm Italian goat cheese crostinis, baby spinach, roasted pine nuts, tossed in our balsamic dressing and drizzled with organic honey

19

SERAFINA CHICKEN SALAD

Julienned mesclun blend, sun dried tomatoes, raisins, pine nuts, pesto dressing, topped with sliced grilled organic chicken breast and foccacia points

21

SHRIMP "SAN PIETRO" SALAD

Arugula, avocado, endive, cherry tomato tossed in our lemon dressing accompanied with hot cannellini beans and shrimp

24

Salad Toppings

SHRIMP | 8 TUNA | 10 MEATBALL | 7 FILLET TIPS | 15
TRUFFLE | 6 SALMON | 13 CHICKEN | 5 BURRATA | 14

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Please let us know of any food allergies you might have.

20% Gratuity will be added to parties of 6 or more.

Italian Classica

- MARGHERITA** 17
San Marzano tomato, fresh mozzarella, garnished with basil and kalamatta olives
- PEPPERONI** 19
San Marzano tomato, fresh mozzarella, imported italian pepperoni
- THE BIANCO** 19
Quattro formaggio – parmigiano reggiano, mozzarella, robiola, fontina garnished with arugula

Di Serafina

- DI FABIO** 23
San Marzano tomato, fresh mozzarella, sliced tomatoes and topped with prosciutto di parma
- TARTUFO NERO** 32
Robiola truffle cheese blend with a drizzled of truffle oil and a garnish of sliced black truffle
- FOCACCIA DI SOFIA** 24
Our legendary homemade focaccia stuffed with our signature cheese blend with a drizzle of truffle oil

Pizza Toppings

MOZZARELLA	2	PARMESAN	2	GOAT	2
FONTINA	2	PEPPERONI	3	SAUSAGE	2
MUSHROOMS	2	PROSCIUTTO	7	TOMATO	1
GF CAULIFLOWER CRUST 4					

SECONDI PIATTI

Meat

- CLASSIC AMERICAN BURGER*** 21
American & Cheddar cheese, onion, lettuce, tomato, pickle, Serafina sauce with a side of french fries
- ORGANIC CHICKEN BREAST PAILLARD** 26
Arugula tossed in lemon dressing topped with baby heirloom tomatos and a side of pesto
- CHICKEN MILANESE** 29
Organic Chicken brest pounded thin, breaded and fried topped with tomato and basil served with an arugala salad tossed in lemon dressing
- CHICKEN PARMESAN** 32
Breaded organic chicken brest baked with mozzarella, served with a side of spaghetti in pomodoro
- 8oz FILET MIGNON*** 44
Grilled to perfection topped with truffle butter and a side of roasted vegetables and fingerling potatoes
- VEAL MILANESE** 47
Tender veal chop pounded thin, breaded and fried topped with tomato and basil served with an arugala salad tossed in lemon dressing
- 14oz DRY-AGED ANGUS KANSAS CITY STEAK** 58
Char-grilled and sliced accompanied by a champagne sauce, roasted potatoes and wild forest mushrooms

Fish

- GRILLED FRESH FAROE ISLAND SALMON*** 36
Served with braised lentils, sauteed spinach and mustard sauce
- BRANZINO AI CHERRY TOMATOES** 44
Sautéed with lemon, white wine and cherry tomato, on a bed of potatoes and topped with grilled asparagus

Contorni

CLASSIC FRENCH FRIES	8	CRISPY BROCCOLI	8
PAN ROASTED VEGGIES	8	BRAISED LENTILS	8
ROASTED SMASHED POTATOES	8	TRUFFLE FRIES	12

Classic

- GNOCCHI DI MAMMA** 26
Italian cherry tomatoes sauteed with a touch of garlic and finished with fresh basil, parmesan cheese, butter, and Evoo
- PENNE ALLA VODKA** 21
Pomodoro sauce blended with cream and a touch of Stolichnaya vodka
Add Pancetta +3
- RIGATONI ALLA BOLOGNESE** 28
Grandmas homemade recipe
- SPAGHETTI POMODORO** 24
San Marzano pomodoro sauce with fresh basil and homemade pasta
- CACIO E PEPE** 34
Bucatini Gentile pasta made with a touch of stock, cream, and black pepper and prepared inside of a pecorino wheel
Prepared table side

Ravioli & Risotto

- TRUFFLE MUSHROOM RISOTTO** 42
Sauteed wild mushroom blended with black truffle, carnaroli rice, parmesan, and a touch of butter
- SPINACH RAVIOLI** 26
Homemade spinach and ricotta ravioli served with our specialty pink sauce
- FIOCCHI AL TARTUFO NERO** 39
Black truffle, ricotta, and cheese stuffed fiocchi with a light truffle parmesan cream
- LOBSTER RAVIOLI** 48
Maine lobster and ricotta stuffed raviolis served with a creamy lobster sauce & sautéed shrimp

Di Serafina

- FARFALLE AL LIMONCELLO** 26
Bowtie pasta, sauteed shrimp in a white wine lemon butter, with a touch of cream, parsley, and tomato
- FETTUCCINE DI "CORTINA" AL POLLO** 28
Chopped organic chicken breast with peas, mushroom, and a touch of alfredo sauce.
- LINGUINE ALLE VONGOLE VERACI** 28
Baby clams sauteed in garlic with white wine and clam juice finished with a pinch of chili flakes, parsley, and Evoo
- LINGUINE NERO FRUTTI DI MARE** 42
Black linguini with clams, shrimp, mussels, calamari, and a light pomodoro sauce
- FETTUCCINE AL TARTUFO NERO** 39
Fresh pasta tossed with a black truffle parmesan cream
- BEEF PAPPARDELLE** 44
Pan-seared Filet mignon tips sauteed with porcini and crimini mushrooms, deglazed with white wine, and finished with a touch of cream and pomodoro

Add Toppings upon request

SHRIMP	8	TUNA	10	MEATBALL	7	FILLET TIPS	15
TRUFFLE	6	SALMON	13	CHICKEN	5	BURRATA	14
GLUTEN FREE, WHOLE WHEAT OR VEGAN PASTA 4							