

Serafina®

EAST HAMPTON

TAKEOUT, CURBSIDE PICKUP & DELIVERY
Call: 631.267.3500

www.serafinarestaurant.com

ANTIPASTI

CLASSIC ANTIPASTI

BRUSCHETTA	Toasted bread with fresh tomatoes, basil, extra virgin olive oil & touch of garlic	14
NONNA’S MEATBALLS	Tomato sauce, Parmigiano Reggiano & basil	18
CALAMARI	Fried calamari served with our homemade spicy tomato dip	18
BRESAOLA	Cured beef, arugula, Parmigiano Reggiano, mushroom carpaccio & extra virgin olive oil	22
ZUPPA DEL GIORNO	Soup of the day, changing daily, please ask your server	M/P

CARPACCIO & TARTARE

TARTARE DI SOFIA	A selection of raw sushi grade tuna & salmon with avocado, marinated the Italian way	25
CARPACCIO DI FILETTO & TARTUFI NERI	Thinly sliced filet mignon, warm black truffle sauce & boiled potatoes	26

MOZZARELLA & BURRATA

BUFFALO MOZZARELLA E POMODORO	Italian buffalo mozzarella, tomatoes & basil	23
ITALIAN BURRATA & TOMATOES	With cherry tomatoes	23
PROSCIUTTO E BUFALINE	Italian buffalo mozzarella & Prosciutto di Parma	26
ITALIAN BURRATA & PROSCIUTTO	With prosciutto di Parma	26

INSALATE

MISTA VERDE	Fresh seasonal greens & lemon vinaigrette	14
DI SOFIA	Classic Caesar with Parmigiano Reggiano	16
ARUGULA E PARMIGIANO	Baby arugula, cherry tomatoes, shaved Parmigiano Reggiano & fig vinaigrette	19
INSALATA DI PORTO CERVO	Romaine, carrots, hearts of palm, avocado, corn & lemon dressing	20
GOAT CHEESE & SPINACH SALAD	Honey, roasted pine nuts & balsamic vinaigrette	20
SERAFINA CHICKEN SALAD	Free range chicken breast, romaine, mesclun, sun dried tomatoes, raisins, pine nuts & pesto dressing	22
AVOCADO SAN PIETRO	Baby shrimp, arugula, grape tomatoes, cannellini beans & Champagne mustard sauce	24
CARCIOFI E PARMIGIANO	Raw sliced artichoke hearts with Parmigiano Reggiano, lemon & extra virgin olive oil	25

(+ Half chicken palliard 8, Shrimp 10, Salmon 12, Steak 18)

SERAFINA MINI MARKET

To take home

Serafina aged balsamic vinegar	20	Serafina alla Vodka sauce	12	Serafina Bolognese sauce	14
Serafina aged red Chianti wine vinegar	20	Serafina Arrabbiatta sauce	10	Serafina extra virgin olive oil	25
Serafina balsamic glaze	20	Serafina Pesto sauce	10	Serafina pizza kit	19

P A S T A

Traditionally cooked al dente like in Italy
Artisan gluten free pasta (+ 5) & whole wheat pastas are available

CLASSIC

PENNE ALL’ARRABBIATA	Spicy tomato sauce with parsley & crushed red pepper	19
SPAGHETTI AGLIO & OLIO “AL PACINO”	Extra virgin olive oil, red pepper, garlic & Parmigiano Reggiano	21
PENNE ALLA VODKA	Homemade tomato sauce with cream	21
TAGLIOLINI DI CORTINA	Prosciutto di Parma, peas, mushrooms & a touch of cream	21
CACIO E PEPE	Pecorino Romano, crushed black pepper, cream & extra virgin olive oil	22
PAGLIA E FIENO	Homemade fettuccine, tomato sauce, cream, basil & Parmigiano Reggiano	22
SPAGHETTI CARBONARA	Pancetta, Parmigiano Reggiano, Pecorino, eggs & black pepper	24
RIGATONI ALLA BOLOGNESE	With our homemade meat sauce	25
SPAGHETTI & MEATBALLS	Tomato sauce, Parmigiano Reggiano & basil	26

RAVIOLI & RISOTTO

Our ravioli are homemade

RAVIOLI ALLA SALVIA	Spinach ricotta ravioli with butter & sage	22
RAVIOLI AI PORCINI	Ricotta porcini ravioli with cream & porcini mushrooms	26
RAVIOLI DEGLI INNAMORATI	Heart-shaped lobster ravioli with a lobster bisque sauce	28
RAVIOLI AL TARTUFO NERO	Black truffle ravioli with shaved black truffle	32
RISOTTO DEL GIORNO	Risotto of the day, changing daily, please ask your server	M/P

SERAFINA GOURMET

GNOCCHI DI MAMMA	Cherry tomato sauce & Parmigiano Reggiano	22
FARFALLE AL LIMONCELLO	Bow tie pasta, baby shrimp, cream & lemon zest	24
ORECCHIETTE & SPICY SAUSAGE	With broccoli rabe, garlic oil & red pepper	26
LINGUINE ALLE VONGOLE	Local clams, white wine, garlic, lemon & parsley	27
FETTUCINE NERE DEL MEDITERRANEO	Squid ink pasta with langoustines, sea scallops & tomato sauce	35

S E C O N D I P I A T T I

VEGETARIAN & VEGAN

VEGETARIAN PLATTER	Spaghetti squash with sautéed mixed vegetables, pine nuts & tomato sauce	24
QUINOA SALAD	Organic quinoa, avocado, shiitake mushrooms & extra virgin olive oil	26

FISH

ATLANTIC SALMON*	Grilled, served with lentils, baby spinach & bearnaise sauce	32
BRANZINO AL FORNO	Oven baked, served with roasted finger potatoes & broccoli	34

MEAT

CHICKEN BREAST PAILLARD	Free range chicken breast with arugula & tomatoes	26
POLLO ALLA MILANESE	Breaded free range chicken breast with tomatoes & basil	29
VEAL SCALOPPINE AL LIMONE	Sautéed in white wine & lemon, served with broccoli & lentils	34
VEAL MILANESE	Sautéed breaded veal medallions with arugula, tomatoes & basil	36
STEAK & FRIES*	New York strip steak, French fries & baby arugula	36

S I D E S

FRENCH FRIES		9
LENTILS	Braised with carrots & celery	12
VEGETABLES	Assorted steamed or sautéed vegetables	12

*Item can be cooked to order

PIZZA

Our pizza ingredients all come from Italy: San Marzano tomatoes,mozzarella, buffalo mozzarella, burrata, extra virgin olive oil & even our sea salt

ITALIAN CLASSICA

MARINARA	Tomato, oregano & garlic	18
MARGHERITA	Tomato, mozzarella, basil & olives	20
NAPOLETANA	Tomato, mozzarella, anchovies, capers & basil	21
V.I.P. MARGHERITA	Tomato, “fior di latte” mozzarella & basil	22
REGINA MARGHERITA	Tomato, Buffalo mozzarella & basil	24
DI VITTORIO	Tomato, burrata & basil (Add prosciutto di Parma +4)	25

ORIGINALI

4 STAGIONI	Tomato, mozzarella, mushrooms, artichokes & prosciutto di Parma	24
ALLA NORCINA	Tomato, mozzarella, mushrooms & spicy sausage	24
SUPER VEGAN	Tomato, artichokes, mushrooms & broccoli rabe	24

DI SERAFINA

AI FUNGHI	Tomato, mozzarella & mushrooms	22
PRIMAVERA	Tomato, mozzarella & garden vegetables	22
PORTOFINO	Tomato, mozzarella, homemade pesto & pine nuts	22
DI FABIO	Tomato, mozzarella, prosciutto di Parma & chopped tomatoes	23
ALL’ UOVO	Tomato, mozzarella, prosciutto di Parma, sliced tomatoes & one egg	24
IL CALZONE	Tomato, mozzarella, robiola, prosciutto di Parma	24

GOURMET DI SERAFINA

White pizza

BIANCA	Mozzarella, fontina, baby arugula & shaved Parmigiano Reggiano	22
FORMAGGI D’ITALIA	Mozzarella, fontina, Parmigiano Reggiano & gorgonzola	22
AI PORCINI	Italian porcini mushrooms & herbs	26
TARTUFO NERO	Our secret recipe made from a bouquet of Italian cheeses & black truffle	33

LA FOCACCIA

IL CESTINO	Focaccia baked with herbs	9
LEGGERA	“Fior di latte” mozzarella, sliced tomatoes & basil	22
LIGURE	“Fior di latte” mozzarella, sliced tomatoes, prosciutto di Parma & basil	26
DI SOFIA	Robiola & truffle oil. Our own specialty	28
DI SERAFINA	Buffalo mozzarella, robiola, arugula & pancetta	30

(Gluten free pizza available add 7)

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
Please inform your server of any food allergies or dietary restrictions.