



## PASSED HORS D'OEUVRES

*Each item priced per dozen. Two dozen minimum per item.*

*\$24 per dozen*

**TOMATO & MOZZ SKEWERS** Basil pesto \*GF/V

**GRILLED PEAR** Vin Cotto & Chimichurri \*GF/V

**WATERMELON** Feta & mint (seasonal) \*GF/V

*\$30 per dozen*

**TRUFFLED POTATO CROQUETTES** \*V

**WILD MUSHROOM TART** \*V

**MELON & PROSCIUTTO** \*GF

**FRIED ARTICHOKE**s Caper remoulade \*V

**ANGELETTI** Italian fried dough, garlic butter, parmesan, tomatoes, vin cotto \*V

*\$36 per dozen*

**MAC & CHEESE BITES** Truffle oil, breadcrumbs\*V

**BRIE & PEAR TART** Vin cotto, sliced almonds \*V

**BURRATA CROSTINI** Fig jam \*V

**PROSCIUTTO WRAPPED DATES** Stuffed with Gorgonzola \*GF

**SAFFRON ARANCINI** Sun dried tomato aioli \*V

*\$42 per dozen*

**HOMEMADE MEATBALLS** Parmesan

**STEAK CROSTINI** Horseradish goat cheese, vin cotto, baby arugula

**SHORT RIB ARANCINI** Herb & citrus aioli

*\$50 per dozen*

**CHILLED SHRIMP COCKTAIL** \*GF

**BACON WRAPPED SCALLOPS**

**TUNA TARTARE** Soy vinaigrette, crostini, spicy chili oil (\*GF opt. avocado puree + cucumber)

**STEAK TARTARE** Anchovy vinaigrette, crispy potato

**CRAB CAKES** lump + claw meat, lemon + dill aioli

**SMOKED SALMON CROSTINI** Everything bagel topping

## STATIONARY

### PLATTERS

*Serves 10-15 guests*

**ASSORTED CHEESE** \$150

*Selection of cheeses, crackers & fruit \*GF/V*

**ANTIPASTO** \$175

*Selection of dried and cured meats, marinated vegetables \*GF*

**FRESH GARDEN SALAD** \$150

*Balsamic dressing \*GF/V/Vegan*

**MINI DESSERTS & PASTRIES** \$75

*Selection of assorted Italian desserts*

### SLIDERS

**TOMATO & MOZZARELLA** \*V \$4 each

**BURGER SLIDER** \$5 each

*White cheddar, lettuce, tomato & sun-dried tomato aioli*

**CHICKEN PARM** \$5 each

**MINI LOBSTER ROLLS** \$10 each

### PASTA

*Serves 20-25 guests*

**PENNE ALLA VODKA** \$250

*Italian peeled tomato sauce, splash of vodka, light cream \*V*

**RIGATONI ALLA BOLOGNESE** \$300

*Homemade veal, pork & beef meat sauce*

**FARFALLE LIMONCELLO** \$300

*Bow tie pasta, baby shrimp, lemon & touch of cream*



## LA PIZZA

### ITALIAN CLASSICA

<b>MARINARA</b> : Tomato, oregano, garlic (NO CHEESE) *Vegan	15
<b>MARGHERITA</b> : San Marzano tomato, shredded mozzarella, basil *V	17
<b>V.I.P MARGHERITA</b> : Sliced mozzarella, tomato, basil *V	17
<b>NAPOLETANA</b> : Tomato, mozzarella, anchovies, capers, basil	18
<b>DI VITTORIO</b> : Imported Italian burrata, San Marzano tomato, basil *V	19

### ORIGINALI

<b>4 FORMAGGI</b> : Fontina, mozzarella, Parmigiano, gorgonzola *V	19
<b>4 STAGIONI</b> : Tomato, mozzarella, mushrooms, artichokes, olives, prosciutto *V	19
<b>ALLA NORCINA</b> : Tomato, mozzarella, mushrooms, spicy sausage	19

### DI SERAFINA

<b>PRIMAVERA</b> : Tomato, mozzarella, seasonal garden vegetables *V	18
<b>AI FUNGHI</b> : Tomato, mozzarella, mushrooms *V	18
<b>PORTOFINO</b> : Tomato, mozzarella, homemade pesto, pine nuts *V	18
<b>BIANCA</b> : Baby arugula, shaved Parmigiano, fontina, mozzarella *V	18
<b>GOAT CHEESE</b> : Goat cheese, mozzarella, arugula, red peppers, roasted eggplant *V	18
<b>DI FABIO</b> : Tomato, mozzarella, prosciutto di Parma, sliced tomatoes	19
<b>DI PAQUI</b> : Crème fraiche, prosciutto di Parma, figs	19
<b>SHRIMP &amp; PESTO</b> : Fontina, mozzarella, shrimp, pesto (contain pine nuts)	19

### GOURMET DI SERAFINA

<b>OCTO-PIE</b> : Octopus, mozzarella, tomatoes, olives, oregano	22
<b>AL SALMONE</b> : Smoked salmon, truffle cream, goat cheese, capers, truffle oil	22
<b>TARTUFO NERO</b> : Robiola, fontina, truffle cheese, truffle oil, black truffle *V	30



## THREE-COURSE SEATED DINNER

(Recommended for up to 30 people & gluten free pasta available upon request)

Two options per course, \$65 per person

Three options per course, \$70 per person

*Add one hour passed hors d'oeuvres with five selections, \$15 per person*

### FIRST COURSE

**FRESH GARDEN SALAD** Balsamic vinaigrette \*GF/V/Vegan

**ARUGULA & PARMIGIANO** Baby arugula, cherry tomatoes, shaved Parmigiano, balsamic \*GF/V

**CAPRESE** Italian "fior di latte" mozzarella, tomatoes, basil \*GF/V

**BURRATA** Prosciutto di Parma, evoo \*GF (+\$5 per person)

**PEI MUSSELS** White wine, garlic, parsley, roasted garlic crostini (+\$5 per person)

**CHARRED OCTOPUS** Fregola, harissa, roasted red peppers (+\$5 per person)

**TUNA & SALMON TARTARE** marinated tuna & salmon, avocado mousse (+\$6 per person)

### MAIN COURSE

**PENNE ALLA VODKA** Italian peeled tomato sauce, splash of Vodka, touch of cream \*V

**FARFALLE LIMONCELLO** Bow tie pasta, baby shrimp, lemon zest, lemon juice, tomatoes

**RIGATONI ALLA BOLOGNESE** Veal, pork and beef homemade meat sauce

**RAVIOLI AL TARTUFO NERO** Homemade black truffle ravioli, touch of butter (+\$8 per person) \*V

**GRILLED SALMON** Cannellini beans, roasted red pepper, balsamic onion, kale pesto \*GF

**GRILLED CHICKEN BREAST** Smashed red potatoes, grilled asparagus \*GF

**VEAL SCALLOPPINE AL LIMONE** Fresh broccoli, rosemary roasted potatoes

**BRAISED SHORT RIB** whipped potatoes, grilled asparagus, crispy onion (+\$10 per person)

**POACHED LOBSTER** Seared gnocchi, lobster bisque, brown butter emulsion, lemon (+ \$14 per person)

**SPAGHETTI SQUASH** Sautéed mixed vegetables, pine nuts, tomato sauce \*GF/V/Vegan

### DESSERT COURSE

**TIRAMISU** House specialty

**CRÈME BRULEE** Lemon zest

**CHOCOLATE MOUSSE** Chocolate wafer crumble \*GF upon request

**GELATI E SORBETTI** Daily selection of gelato or sorbets

**BERRY BOWL** Fresh seasonal berry assortment \*GF



## FAMILY STYLE DINNER MENU

Choice of 2 for the table \$65 per person

Choice of 3 for the table \$70 per person

*Add one hour passed hors d'oeuvres with five selections, \$15 per person*

### FIRST COURSE

**MARGHERITA PIZZA** San Marzano tomato, mozzarella, basil \*V

**FRIED CALAMARI** Spicy tomato sauce

**BRUSCHETTA** Toasted bread with chopped tomatoes, basil, evoo \*V/Vegan

**FRESH GARDEN SALAD** Balsamic vinaigrette \*GF/V/Vegan

**ARUGULA, PARMIGIANO & TOMATO SALAD** Balsamic vinaigrette \*GF/V

**CAPRESE** Italian "fior di latte" mozzarella, tomatoes, basil \*GF/V

**BURRATA** Prosciutto di Parma, evoo (+\$5 per person)

**BEEF CARPACCIO** Warm truffle sauce, boiled potatoes (+\$6 per person) \*GF

### MAIN COURSE

**PENNE VODKA** Italian peeled tomato sauce, splash of vodka, touch of cream \*V

**FARFALLE LIMONCELLO** Bow tie pasta, baby shrimp, lemon zest, lemon juice, touch of cream

**RIGATONI ALLA BOLOGNESE** Veal, pork and beef homemade meat sauce

**GRILLED SALMON** Cannellini beans, roasted red pepper, balsamic onion, kale pesto \*GF

**GRILLED CHICKEN BREAST** Smashed red potatoes, grilled asparagus \*GF

**CHICKEN MILANESE** Pounded and breaded, tomatoes & mixed greens

**SHORT RIB** Whipped potatoes, grilled asparagus, crispy onion (+\$10 per person)

**BEEF TENDERLOIN** Rosemary roasted potatoes & broccolini (+\$12 per person)

### DESSERT

**ASSORTMENT OF ITALIAN PASTRIES**



## LUNCH

Three options per course

Two-Course (*First & Main Course OR Main & Dessert*), \$40 per person

Three-Course (*First Course, Main Course & Dessert*), \$48 per person

*Available Monday through Friday only*

### FIRST COURSE

**CAPRESE** “Fior di latte” mozzarella, tomatoes, evoo \*GF/V

**FRESH GARDEN SALAD** Balsamic vinaigrette \*GF/V/Vegan

**INSALATA DI CESARE** Our version of the classic Caesar salad \*V

**ARUGULA, PARMIGIANO & CHERRY TOMATOES** Balsamic vinaigrette \*GF/V

**TUNA & SALMON TARTARE** marinated tuna & salmon, avocado mousse (+\$6 per person)

### MAIN COURSE

**PENNE VODKA** Italian peeled tomato sauce, splash of vodka, touch of cream \*V

**FARFALLE LIMONCELLO** Bow tie pasta, baby shrimp, lemon zest, lemon juice, touch of cream

**RIGATONI ALLA BOLOGNESE** Veal, pork and beef homemade meat sauce

**SERAFINA CHICKEN SALAD** Grilled organic chicken breast, romaine and mesclun, sun dried tomatoes, raisins, pine nuts, pesto dressing (contains nuts) \*GF

**GRILLED SALMON** Cannellini beans, roasted red pepper, balsamic onion, kale pesto \*GF

**GRILLED CHICKEN BREAST** Smashed red potatoes, grilled asparagus \*GF

**BRAISED SHORT RIB** whipped potatoes, grilled asparagus, crispy onion (+\$10 per person)

**SPAGHETTI SQUASH** Sautéed mixed vegetables, pine nuts, tomato sauce \*GF/V/Vegan

### DESSERTS

**TIRAMISU** House specialty

**CRÈME BRULEE** Lemon zest

**CHOCOLATE MOUSSE** Chocolate wafer crumble \*GF upon request

**GELATI E SORBETTI** Daily selection of gelato or sorbets

**BERRY BOWL** Fresh seasonal berry assortment \*GF



## BUFFETS

*Lunch available Monday through Friday only*

### TRADITIONAL

Lunch: \$55 per person

Dinner: \$65 per person

#### **ARUGULA, PARMIGIANO & TOMATO SALAD**

with balsamic vinaigrette \*GF/V

#### **PENNE ALLA VODKA**

Italian peeled tomato sauce, splash of vodka, touch of cream \*V

#### **GRILLED SALMON**

Cannellini beans, roasted red pepper, balsamic onion, kale pesto \*GF

#### **BEEF TENDERLOIN**

with rosemary roasted potatoes & broccolini

#### **ASSORTED MINI DESSERTS & ITALIAN PASTRIES**

### SALAD, PIZZA & PASTA

Lunch: \$50 per person

Dinner: \$60 per person

#### **CHOICE OF SALAD**

#### **CHOICE OF 2 PASTAS**

#### **CHOICE OF 2 PIZZAS**

#### **ASSORTED MINI DESSERTS & ITALIAN PASTRIES**

### SOUP, SALAD & SANDWICH

Lunch: \$45 per person

Dinner: \$55 per person

#### **TOMATO BASIL SOUP & CHOICE OF SALAD**

#### **ASSORTMENT OF FOCCACIA SANDWICHES**

#### **ASSORTED MINI DESSERTS & ITALIAN PASTRIES**