

# Serafina<sup>®</sup>

**MEATPACKING**

**OPEN 7 DAYS A WEEK**

BRUNCH: FRIDAY, SATURDAY & SUNDAY 11:30AM - 3:30PM  
LUNCH & DINNER 11:30 - MIDNIGHT

**FREE DELIVERY**

Call: 646.964.4486

**ORDER ON LINE**

[www.serafinarestaurant.com](http://www.serafinarestaurant.com)

**PRIVATE ROOM & GIFT CARDS AVAILABLE**

No one throws a party like an Italian  
Contact us at: [letizia@serafinamanagement.com](mailto:letizia@serafinamanagement.com)  
for your event

# ANTIPASTI

SERAFINA IS REALLY CONCERNED ABOUT ALLERGIES,  
PLEASE LET US KNOW OF ANY FOOD ALLERGIES YOU MIGHT HAVE

## CLASSIC ANTIPASTI

<b>MINISTRONE</b> Homemade everyday with fresh garden vegetables	<b>9.50</b>
<b>BRUSCHETTA</b> Toasted bread topped with chopped tomatoes, fresh basil, extra virgin olive oil and a touch of garlic	<b>11.00</b>
<b>CALAMARI</b> Fried calamari served with our homemade spicy tomato dip	<b>13.50</b>
<b>CROSTINI DI SOFIA</b> Toasted bread topped with fresh melted Italian mozzarella and prosciutto di Parma	<b>13.95</b>
<b>MEATBALLS</b> homemade meatballs topped with Parmigiano Reggiano, served with tomato sauce & toasted bread	<b>16.00</b>
<b>BRESAOLA</b> Imported bresaola, arugula and mixed mushrooms with extra virgin olive oil & lemon dressing	<b>17.00</b>

## CARPACCIO & TARTARE

<b>CARPACCIO MALATESTA</b> Thin slices of marinated beef with vegetable julienne, Parmigiano Reggiano, mustard sauce	<b>16.50</b>
<b>TARTARE DI SOFIA</b> A selection of the best tuna and salmon marinated in a special sauce, the Italian way	<b>18.00</b>
<b>CARPACCIO DI TONNO "SASHIMI"</b> Thin sliced fresh tuna, avocado, arugula served with soy & chive sauce	<b>19.50</b>
<b>CARPACCIO DI FILETTO &amp; TARTUFI NERI</b> Thin sliced prime filet mignon, warm black truffle sauce and boiled potatoes	<b>21.50</b>

## MOZZARELLA & BURRATA

<b>BUFFALO MOZZARELLA, POMODORO &amp; BASILICO</b> Imported Italian buffalo mozzarella served with sliced tomatoes	<b>16.90</b>
<b>PROSCIUTTO E BUFALINE</b> Prosciutto di Parma, Italy, with imported Italian buffalo mozzarella	<b>19.90</b>
<b>BURRATA</b> Imported Italian burrata cheese With cherry tomatoes <b>19.00</b> smoked salmon <b>20.00</b> Prosciutto di Parma <b>21.00</b>	

## INSALATE

<b>MISTA VERDE</b> Garden fresh seasonal salad	<b>11.50</b>
<b>DI SERAFINA</b> Our Italian version of the classic Caesar	<b>13.50</b>
<b>ARUGULA E PARMIGIANO</b> Baby arugula, cherry tomatoes, shaved Parmigiano Reggiano, balsamic vinaigrette	<b>14.50</b>
<b>INSALATA DI PORTO CERVO</b> Lettuce, carrots, hearts of palm, avocado, corn, oregano-lemon dressing	<b>16.00</b>
<b>GOAT CHEESE &amp; SPINACH SALAD</b> Warm Italian goat cheese, baby spinach, honey & roasted pine nuts	<b>17.50</b>
<b>SERAFINA CHICKEN SALAD</b> Grilled organic chicken breast, romaine & mesclun, sun dried tomatoes, raisin & pine nuts, pesto dressing	<b>17.90</b>
<b>BABY KALE SALAD</b> Baby kale, sliced pears, dried cranberries & caramelized walnuts, light balsamic dressing	<b>17.90</b>
<b>AVOCADO "SAN PIETRO"</b> Avocado & baby shrimps, arugula, grape tomatoes & cannellini beans in a champagne mustard sauce	<b>18.00</b>
<b>CARCIOFI E PARMIGIANO</b> Fresh sliced artichoke hearts with Parmigiano Reggiano, lemon and extra virgin olive oil	<b>18.50</b>
<b>ARUGULA E FILETTO</b> "A Serafina signature", baby arugula salad, sliced seared filet mignon and shaved Parmigiano Reggiano	<b>21.00</b>

(Add... Chicken \$5, Half chicken Paillard \$8, Shrimp \$8)

MEATPACKING

SERAFINA

# PASTAS

Traditionally made like in Italy "al dente"!!  
Gluten Free pasta (add \$5) and Whole Wheat pasta are now available

## CLASSIC

<b>PENNE ALL'ARRABBIATA</b> Spicy tomato sauce with parsley and crushed red pepper	<b>16.00</b>
<b>PENNE ALLA STOLICHNAYA</b> Italian peeled tomatoes, a splash of vodka, touch of cream	<b>16.50</b>
<b>SPAGHETTI AGLIO &amp; OLIO "AL PACINO"</b> e.v.o.o., red pepper, garlic, Parmigiano Reggiano	<b>16.50</b>
<b>SPAGHETTI AL POMODORO</b> Homemade tomato sauce Parmigiano Reggiano and fresh basil	<b>17.00</b>
<b>TAGLIOLINI DI PORTOFINO</b> Fresh pesto sauce, string beans, pine nuts & potatoes	<b>17.50</b>
<b>PAGLIA &amp; FIENO</b> Homemade fettuccine, light tomato sauce, basil, a touch of cream and Parmigiano Reggiano	<b>18.50</b>
<b>TAGLIOLINI DI "CORTINA" AL POLLO</b> Chopped chicken breast, peas, mushrooms, touch of cream	<b>18.50</b>
<b>LASAGNE AL FORNO</b> Homemade fresh lasagna with Bolognese sauce	<b>19.50</b>
<b>RIGATONI ALLA BOLOGNESE</b> With homemade meat sauce	<b>19.90</b>

## SERAFINA GOURMET

<b>WHOLE WHEAT PENNE</b> Fresh cherry tomato sauce, Parmigiano Reggiano	<b>16.90</b>
<b>SPAGHETTINI ALLE ZUCCHINE</b> Sautéed farm fresh zucchini, basil, butter & Parmigiano Reggiano	<b>17.50</b>
<b>CREPPELLE DI SOFIA</b> Fresh spinach & ricotta crepes with tomato, Parmigiano Reggiano & basil	<b>18.00</b>
<b>GNOCCHI DI MAMMA</b> Homemade gnocchi served with cherry tomato sauce <b>or</b> fresh basil pesto <b>or</b> bolognese sauce (add \$2)	<b>18.90</b>
<b>FARFALLE AL LIMONCELLO</b> Bow tie pasta, baby shrimps, lemon zest, a touch of cream & a splash Limoncello	<b>19.90</b>
<b>TRIS OF SOFIA</b> (min. 2 orders) Ravioli, spinach & ricotta, Gnocci al Pesto, Paglia & Fieno	per person <b>23.00</b>
<b>SPAGHETTI ALL'ARAGOSTA</b> Spaghetti, half a lobster in a spicy tomato sauce	<b>29.00</b>
<b>TAGLIOLINI AL TARTUFO NERO</b> Homemade tagliolini with black truffle and a touch of butter	<b>29.00</b>
<b>SPAGHETTI AL CAVIALE</b> With caviar, like in Rome 1960!	<b>30.00</b>

## RAVIOLI & RISOTTI

<b>RAVIOLI ALLA SALVIA</b> Homemade spinach and ricotta ravioli served with butter and sage	<b>18.50</b>
<b>RAVIOLI AI PORCINI</b> Homemade ravioli filled and sautéed with fresh porcini mushrooms	<b>22.50</b>
<b>RAVIOLI "ALL' ARAGOSTA"</b> Heart shaped homemade lobster ravioli in a lobster bisque sauce	<b>25.00</b>
<b>RAVIOLI AL TARTUFO NERO</b> Homemade black truffle ravioli and a touch of butter	<b>29.00</b>
<b>RISOTTO PORCINI</b> Fresh porcini mushrooms, (please allow 15 minutes)	<b>26.00</b>
<b>RISOTTO "VEUVE CLICQUOT"</b> Champagne & black truffle (please allow 15 minutes)	<b>30.00</b>

## SECONDI PIATTI

### FISH

<b>TUNA BURGER</b> Fresh tuna, Portobello mushrooms & green apple burger, topped with avocado, French fries	<b>19.00</b>
<b>GRILLED FRESH ATLANTIC SALMON</b> Lentils, baby spinach, Champagne mustard sauce	<b>27.50</b>
<b>TUNA DEL PRINCIPE</b> Grilled filet of tuna, soy sauce and ginger, sautéed spinach & mashed potatoes	<b>30.00</b>
<b>BRANZINO AI CHERRY TOMATOES</b> Sautéed with white wine, served with roasted potatoes and asparagus	<b>31.00</b>

### VEGETARIAN

<b>AVOCADO TOAST</b> Avocado, cherry tomatoes, sunny side up egg, sprinkled with red crushed pepper & with mixed greens (Lunch only)	<b>17.00</b>
<b>VEGETARIAN PLATTER</b> Spaghetti squash with sautéed mixed vegetables, pine nuts & tomato sauce	<b>20.00</b>
<b>QUINOA TORTINO</b> Sautéed quinoa, shiitake mushrooms and avocado. Served with pesto sauce and spicy sauce	<b>20.00</b>

### MEAT

<b>FILET MIGNON BURGER</b> Gorgonzola cheese, caramelized onions and French fries	<b>20.00</b>
<b>CHICKEN BREAST PAILLARD</b> Grilled organic chicken breast served with arugula and tomatoes	<b>23.50</b>
<b>PETTO DI POLLO ALLA MILANESE</b> Chicken breast, pounded and breaded, served with tomatoes and basil	<b>27.00</b>
<b>VEAL SCALOPPINE</b> Served with broccoli and rosemary roasted potatoes	<b>28.00</b>
<b>STEAK &amp; FRIES</b> Grilled steak, served with grilled seasonal vegetables & French fries	<b>29.00</b>
<b>FILET MIGNON ALLA "GRIGLIA"</b> Served with grilled seasonal vegetables and French fries	<b>34.00</b>

## SIDES

<b>FRENCH FRIES</b> Fried in vegetable oil	<b>8.00</b>
<b>CESTINO DI FOCACCIA</b> Baked with herbs	<b>8.00</b>
<b>NONNA MASH</b> Our Italian version of the classic mashed potatoes	<b>8.50</b>
<b>ROASTED POTATOES</b> Roasted with rosemary	<b>8.50</b>
<b>BRUSSEL SPROUTS</b> Sautéed with garlic and extra virgin olive oil	<b>8.50</b>
<b>LENTILS</b> Braised with carrots and celery	<b>8.50</b>

# LAPIZZA

PLEASE BE AWARE, OUR OLIVES ARE NOT PITTED, HAVE YOUR FAVORITE  
PIZZA WHOLE WHEAT ADD \$1

## ITALIAN CLASSICA

<b>MARINARA</b> tomato, oregano and garlic	<b>15.00</b>
<b>MARGHERITA</b> San Marzano tomato, mozzarella & fresh basil and olives	<b>16.50</b>
<b>NAPOLETANA</b> tomato, mozzarella, anchovies, capers and basil	<b>17.00</b>
<b>V.I.P. MARGHERITA</b> imported Italian "for di latte" mozzarella, tomato & fresh basil	<b>19.00</b>
<b>D.O.C. MARGHERITA</b> tomato, mozzarella, Parmigiano Reggiano, cherry tomatoes	<b>20.00</b>
<b>REGINA MARGHERITA</b> Italian buffalo mozzarella, tomato & fresh basil	<b>21.00</b>
<b>DI VITTORIO</b> imported Italian burrata, San Marzano tomato & basil	<b>22.00</b>

## ORIGINALI

<b>FORMAGGI D'ITALIA</b> fontina, mozzarella, Parmigiano Reggiano, gorgonzola	<b>17.50</b>
<b>4 STAGIONI</b> tomato, mozzarella, mushrooms, artichokes, pesto, prosciutto di Parma	<b>18.00</b>
<b>ALLA NORCINA</b> tomato, mozzarella, mushrooms & spicy sausage	<b>19.00</b>

## DI SERAFINA

<b>ALLE ERBE</b> tomato, fresh garden herbs, olives, Parmigiano Reggiano	<b>15.00</b>
<b>PRIMAVERA</b> tomato, mozzarella and season garden vegetables	<b>17.00</b>
<b>AI FUNGHI</b> tomato, mozzarella, mushrooms	<b>17.00</b>
<b>PORTOFINO</b> tomato, mozzarella, homemade pesto & pine nuts	<b>17.50</b>
<b>GOAT CHEESE</b> goat cheese, mozzarella, arugula, red peppers and roasted eggplant	<b>18.00</b>
<b>DI FABIO</b> tomato, mozzarella, prosciutto di Parma, sliced tomatoes	<b>19.00</b>
<b>ALL' UOVO</b> tomato, mozzarella, prosciutto di Parma, sliced tomatoes and one egg	<b>19.50</b>

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<b>IL CALZONE</b> mozzarella, tomato, robiola, basilica, topped with prosciutto di Parma	<b>19.50</b>
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## GOURMET DI SERAFINA

<b>BIANCA</b> baby arugula, shaved Parmigiano Reggiano, fontina and mozzarella	<b>18.00</b>
<b>BRESAOLA</b> fontina cheese, mozzarella, Italian imported bresaola and baby arugula	<b>19.00</b>
<b>AL SALMONE</b> mozzarella, Scottish smoked salmon, wasabi & thai basil	<b>20.00</b>
<b>AI PORCINI</b> Italian imported porcini mushrooms, roasted in our wood burning oven	<b>21.00</b>
<b>TARTUFO NERO</b> robiola cheese, fontina, truffle cheese, truffle oil and black truffle	<b>29.00</b>
<b>AL CAVIALE</b> boiled sliced potatoes, crème fraiche and caviar	<b>35.00</b>

## LA FOCACCIA

<b>IL CESTINO</b> basket of focaccia with herbs	<b>8.00</b>
<b>LEGGERA</b> mozzarella, sliced tomatoes and fresh basil	<b>17.00</b>
<b>LIGURE</b> mozzarella, sliced tomatoes, prosciutto di Parma and basil	<b>19.50</b>
<b>DI SOFIA</b> our own specialty and secret	<b>24.00</b>
<b>DI SERAFINA</b> robiola cheese, buffalo mozzarella, arugula and pancetta	<b>24.00</b>

# LAPIZZA

# Serafina<sup>®</sup>

**MEATPACKING**

No one throws a party like an Italian.  
Check out our upstairs private party rooms.  
Contact us at [letizia@serafinamanagement.com](mailto:letizia@serafinamanagement.com)  
for your event.

# BRUNCH

BRUNCH FRIDAY, SATURDAY & SUNDAY 11:30AM - 3:30PM

7 Ninth Avenue (At Little West 12th Street)  
NYC • Tel: 6 4 6-9 6 4-4 4 9 4  
[www.serafinarestaurant.com](http://www.serafinarestaurant.com)

# BRUNCH

## DRINKS

**SANGRIA 13.00**

**MIMOSA 13.00**

**BELLINI 13.00**

**JALAPEÑO MARGARITA 14.00**

Tanteo Jalapeño Tequila, Cointreau, lime juice & agave

**BLOODY MARY 14.00**

Stoli vodka, homemade Serafina bloody Mary mix

**CHAMPAGNE COCKTAIL 16.00**

Belvedere Vodka, St. Germain, Champagne & raspberries

## MENU

**FABULOUS SCRAMBLED EGGS 14.50**

Roasted potatoes & mixed greens

**THE OMELET 15.50**

Open face or regular, as you wish

**EGG WHITE FRITTATA 16.00**

Swiss cheese & fine fresh herbs, light tomato sauce & sautéed greens

**POACHED EGGS IN BRIOCHE 16.50**

Served with tomato fondue, crispy brioche & fresh basil

**SUNNY SIDE UP & ASPARAGI ALLA PARMIGIANA 16.50**

Eggs sunny side up with Parmigiano crusted asparagus

**ORANGE-CINNAMON BRIOCHE FRENCH TOASTS 16.95**

Pure maple syrup, orange segments

**LEMON RICOTTA PANCAKES 16.95**

Served with fresh raspberries, maple syrup & lemon confit

**AVOCADO TOAST 17.00**

Avocado, cherry tomatoes, sunny side up egg, sprinkled with red crushed pepper & with mixed greens

**EGGS BENEDICT 17.95**

On an English muffin with home made hollandaise sauce & Canadian bacon

**SMOKED SALMON & BAGEL 18.95**

Smoked Scottish salmon, tomatoes, Sicilian capers & cream cheese

**PIZZA ALL' UOVO 19.00 (extra egg add \$3)**

Sliced tomatoes, Prosciutto di Parma, one egg & mozzarella

**SMOKED SALMON BENEDICT 19.95**

On an English muffin with hollandaise sauce & smoked Scottish salmon

**QUINOA TORTINO 22.00**

Sautéed quinoa, shiitake mushrooms and avocado.

Served with pesto sauce and one sunny side up egg on top and spicy sauce

**STEAK & FABULOUS EGGS 29.00**

Eggs any style served with grilled steak, French fries or mix greens

## SIDES

**EXTRA EGG 3.00**

**BACON 4.00**

**AVOCADO 5.00**

**SMOKED SALMON 8.00**

**PROSCIUTTO DI PARMA 10.00**

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# SERAFINA

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I NOSTRI DOLCI

7 NINTH AVENUE, NYC  
[www.serafinarestaurant.com](http://www.serafinarestaurant.com)

# DESSERT

## NOSTRI DOLCI

**GELATI & SORBETTI** 8.00

Served in an almond shell

**LA TORTA DI RICOTTA** 10.00

Italian cheese cake made with imported ricotta

**LA PANNA COTTA** 10.00

Made with fresh vanilla from Madagascar

**LA TORTA DI MELE** 10.00

Homemade apple pie

**CRÈME BRÛLÉE** 10.00

Homemade with a touch of Limoncello

**AFFOGATO AL CAFFÈ'** 10.00

Shot of espresso poured over vanilla ice cream

**TORTA DI CIOCCOLATO** 10.00

Homemade chocolate cake, freshly baked everyday  
(Nutella contains hazelnut and peanut oil)

**PROFITEROLES** 12.00

Freshly made topped with Nutella  
(Nutella contains hazelnut and peanut oil)



# DESSERT

**IL TIRAMISÙ** **12.00**

Like Grandma used to make, maybe better

**BERRY TART** **12.00**

Homemade fresh berry tart

**CHOCOLATE MOUSSE** **12.00**

Homemade chocolate mousse

**FOCACCIA ALLA NUTELLA** **16.00**

Special Nutella sauce and strawberries  
(Nutella contains hazelnut and peanut oil)  
Perfect to share!

**YOU MUST BE 21**

**AFFOGATO** **16.00**

Italian vanilla ice cream served with a  
shot of Patron Café'

**SGROPPINO** **16.00**

Lemon sorbet served in a flute with  
Champagne **OR** Grey Goose

**CHOCOLATE MOUSSE** **16.00**

Homemade chocolate mousse served  
with a shot of Patron Café'

Please let us know of any FOOD ALLERGIES you might have  
All our desserts are homemade!