



## PRIVATE DINING

### PASSED HORS D'OEUVRES

*Priced per dozen. Two dozen minimum per item.*

#### VEGETARIAN \$24

**SEASONAL SOUP SHOOTER**  
**TOMATO AND MOZZARELLA SKEWERS**  
**DEVILED EGGS** Avocado, piquillo pepper relish  
**STUFFED MUSHROOMS** Parmesan, breadcrumbs

#### CRISPY \$30

**TRUFFLED POTATO CROQUETTES**  
**SAFFRON ARANCINI** Sun dried tomato aioli  
**CRAB CAKES** Apple-celeriac remoulade

#### CHEESE \$36

**WATERMELON & FETA** Mint  
**MAC & CHEESE BITES** Truffle oil, breadcrumbs  
**BURRATA CROSTINI** Burrata, fig jam  
**BRIE & PEAR TART**  
**PROSCIUTTO WRAPPED DATES** Stuffed with Gorgonzola

#### MEAT \$42

**LAMB LOLLIPOP** Chimichurri  
**HOMEMADE KOBE MEATBALLS** Parmesan  
**BEEF TARTARE** Whole grain mustard aioli, crostini  
**SHORT RIB EN CROUTE** Puff pastry, whole mustard

#### FISH \$45

**BACON WRAPPED SCALLOPS**  
**TUNA TARTARE** Soy vinaigrette, crispy wonton  
**LOBSTER SALAD** Cucumber cup, lemon zest  
**SMOKED SALMON CROSTINI** Everything bagel topping

### BUFFET STATIONS

*Serves 20-25 guests*

**ASSORTED CHEESES** \$350  
Selection of cheeses and dried fruits  
**ANTIPASTO** \$350  
Selection of dried and cured meats  
**VEGETABLE CRUDITES** \$300  
Raw seasonal vegetables, dip  
**MEDITERRANEAN PLATTER** \$325  
Hummus, marinated vegetables, chips  
**MIXED GREENS SALAD** \$175

#### SLIDERS

**TOMATO & MOZZARELLA** \$4 each  
**BURGER SLIDER** *white cheddar, lettuce, tomato* \$5 each  
**CHICKEN PARM** \$5 each  
**MINI LOBSTER ROLLS** \$7 each

#### SEAFOOD

**\*LITTLENECK CLAMS** \$36 per dozen  
**\*LOCAL MASS. OYSTERS** \$36 per dozen  
*\*minimum order 3 dozen*  
**CHILLED SHRIMP COCKTAIL** \$24 per dozen

#### PASTA

**VEGETARIAN** \$250  
**BOLOGNESE** \$300  
**SEAFOOD** \$300



## THREE-COURSE SEATED DINNER

(Up to 25 people)

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

**ARUGULA & PARMIGIANO** Baby arugula, cherry tomatoes, shaved Parmigiano, balsamic

**CAPRESE** Imported Italian "fior di latte" mozzarella, sliced tomatoes, basil

**BURRATA** Prosciutto di Parma, evoo

**PEI MUSSELS** White wine, garlic, parsley, roasted garlic crostini

**DUCK CONFIT** Butternut squash puree, lentils, dried cherries (+\$5 per person)

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

**TUNA & SALMON TARTARE** marinated tuna and salmon, avocado, crostini (+\$5 per person)

### MAIN COURSE

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

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

**RIGATONI ALLA BOLOGNESE** Homemade veal, pork and beef meat sauce

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

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

**BASS LIVORNESE** Tomato, olive, capers, haricot verts, crispy potato cake

**CHICKEN BREAST PAILLARD** Grilled chicken breast, arugula, tomatoes

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

**BRAISED SHORT RIB** whipped potatoes, grilled asparagus, crispy onion (+\$8 per person)

**POACHED LOBSTER** Seasonal preparation (+8 per person)

**VEAL OSSO BUCO** Creamy saffron polenta, Brussels sprouts, radicchio (+\$8 per person)

### DESSERT COURSE

**TIRAMISU** House specialty

**CRÈME BRULÉE** Lemon zest

**CHOCOLATE MOUSSE** Chocolate wafer crumble

**RICOTTA CHEESECAKE** Strawberry red wine compote

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



## FAMILY STYLE DINNER MENU

\$65 per person

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

### FIRST COURSE

Choice of 2 for the table

#### **MARGHERITA PIZZA**

**FRIED CALAMARI** Tubes and tentacles, spicy tomato sauce

**BRUSCHETTA** Toasted bread with chopped tomatoes, basil, evoo

#### **FRESH GARDEN SALAD**

**ARUGULA, PARMIGIANO & TOMATO SALAD** Balsamic vinaigrette

**CAPRESE** Imported Italian "fior di latte" mozzarella, sliced tomatoes, basil

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

**BEEF CARPACCIO** Warm black truffle sauce and boiled potatoes (+\$5 per person)

### MAIN COURSE

Choice of 2 for the table

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

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

**RIGATONI ALLA BOLOGNESE** Homemade veal, pork and beef meat sauce

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

**CHICKEN BREAST** Seasonal vegetable

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

**BEEF TENDERLOIN** with rosemary roasted potatoes & broccolini

### DESSERT

**ASSORTMENT OF ITALIAN PASTRIES**



## LUNCH

Two-Course (First and Main Course), \$35 per person  
Three-Course (First Course, Main Course & Dessert), \$40 per person  
*Available Monday through Friday only*  
- Choose two items for each course -

### FIRST COURSE

- CAPRESE** "Fior di latte" mozzarella, sliced tomatoes, evoo
- SEASONAL GARDEN SALAD**
- INSALATA DI CESARE** Our version of the classic Caesar salad
- ARUGULA, PARMIGIANO & CHERRY TOMATOES** Balsamic vinaigrette

### MAIN COURSE

- PENNE VODKA** Italian peeled tomato sauce, splash of vodka, touch of cream
- FARFALLE LIMONCELLO** Bow tie pasta, baby shrimp, lemon zest, lemon juice, touch of cream
- RIGATONI ALLA BOLOGNESE** Homemade veal, pork and beef meat sauce
- SERAFINA CHICKEN SALAD** Grilled organic chicken breast, romaine and mesclun, sun dried tomatoes, raisins, pine nuts, pesto dressing (contains nuts)
- GRILLED SALMON** Cannellini beans, roasted red pepper, balsamic onion, kale pesto
- CHICKEN BREAST PAILLARD** Grilled chicken breast, arugula, tomatoes
- BRAISED SHORT RIB** whipped potatoes, grilled asparagus, crispy onion

### DESSERTS

- TIRAMISU** House specialty
- CRÈME BRULEE** Lemon zest
- CHOCOLATE MOUSSE** Chocolate wafer crumble
- RICOTTA CHEESECAKE** Strawberry red wine compote
- GELATI E SORBETTI** Daily selection of gelato and sorbets



## LUNCH BUFFETS

*Available Monday through Friday only*

### TRADITIONAL LUNCH BUFFET

\$55 per person

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

with balsamic vinaigrette

#### **PENNE ALLA VODKA**

Italian peeled tomato sauce, splash of vodka, touch of cream

#### **GRILLED SALMON**

Cannellini beans, roasted red pepper, balsamic onion, kale pesto

#### **BEEF TENDERLOIN**

with rosemary roasted potatoes & broccolini

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

### SALAD, PIZZA & PASTA BUFFET

\$50 per person

#### **CHOICE OF SALAD**

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

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

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

### SOUP, SALAD & SANDWICH BUFFET

\$45 per person

#### **CHEF'S DAILY SOUP & CHOICE OF SALAD**

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

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



## LA PIZZA

### ITALIAN CLASSICA

- MARINARA** : Tomato, oregano, garlic 15
- MARGHERITA** : San Marzano tomato, shredded mozzarella, basil, olives 16
- V.I.P MARGHERITA** : Sliced mozzarella, tomato, basil 16
- NAPOLETANA** : Tomato, mozzarella, anchovies, capers, basil 17
- DI VITTORIO** : Imported Italian burrata, San Marzano tomato, basil 19

### ORIGINALI

- 4 FORMAGGI** : Fontina, mozzarella, Parmigiano, gorgonzola 18
- 4 STAGIONI** : Tomato, mozzarella, mushrooms, artichokes, pesto, prosciutto 18
- ALLA NORCINA** : Tomato, mozzarella, mushrooms, spicy sausage 19

### DI SERAFINA

- PRIMAVERA** : Tomato, mozzarella, seasonal garden vegetables 17
- AI FUNGHI** : Tomato, mozzarella, mushrooms 17
- PORTOFINO** : Tomato, mozzarella, homemade pesto, pine nuts 17
- GOAT CHEESE** : Goat cheese, mozzarella, arugula, red peppers, roasted eggplant 18
- DI FABIO** : Tomato, mozzarella, prosciutto di Parma, sliced tomatoes 19
- DI PAQUI** : Crème fraiche, prosciutto di Parma, figs 19

### GOURMET DI SERAFINA

- BIANCA** : Baby arugula, shaved Parmigiano, fontina, mozzarella 18
- AL SALMONE** : Smoked salmon, truffle cream, goat cheese, capers, truffle oil 19
- TARTUFO NERO** : Robiola, fontina, truffle cheese, truffle oil, black truffle 25

### FLATBREAD SANDWICHES

- LEGGERA** : Mozzarella, sliced tomatoes, basil 15
- LIGURE** : Mozzarella, sliced tomatoes, prosciutto di Parma, basil 16
- DI SOFIA** : Robiola cheese and truffle oil 16
- DI SERAFINA** : Pancetta, robiola, buffalo mozzarella, arugula 16