



PRIVATE DINING

PASSED HORS D'OEUVRES

Priced per dozen. Two dozen minimum per item.

VEGETARIAN \$24

SEASONAL SOUP SHOOTER

TOMATO AND MOZZARELLA SKEWERS Basil pesto

DEVILED EGGS Avocado, piquillo pepper relish

CRISPY \$30

TRUFFLED POTATO CROQUETTES

SAFFRON ARANCINI Sun dried tomato aioli

CHEESE \$36

MAC & CHEESE BITES Truffle oil, breadcrumbs

BURRATA CROSTINI Burrata & fig jam

BRIE & PEAR TART Vin cotto, sliced almonds

PROSCIUTTO WRAPPED DATES Stuffed with Gorgonzola

MEAT \$42

LAMB LOLLIPOP Chimichurri

HOMEMADE KOBE MEATBALLS Parmesan

BEEF TARTARE Whole grain mustard aioli, crostini

SHORT RIB ARANCINI Herb aioli

FISH \$45

BACON WRAPPED SCALLOPS

TUNA TARTARE Soy vinaigrette, crispy wonton

SMOKED SALMON CROSTINI Everything bagel topping

SEAFOOD STUFFED MUSHROOM

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 Balsamic vinaigrette

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

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

FILET OF BASS Cauliflower & spinach puree, vegetable ratatouille, roasted potato pearls

STATLER CHICKEN BREAST Herb & tomato barley, white bean puree, cranberry marmalade

VEAL SCALLOPPINE AL LIMONE Fresh broccoli, rosemary roasted potatoes

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

BUTTER POACHED LOBSTER Seasonal preparation (+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 San Marzano tomato, mozzarella, basil

FRIED CALAMARI Spicy tomato sauce

BRUSCHETTA Toasted bread with chopped tomatoes, basil, evoo

FRESH GARDEN SALAD Balsamic vinaigrette

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 Truffle aioli, lemon, radish, capers, parmesan crisp (+\$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

STATLER 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 & Main Course OR Main & Dessert), \$40 per person

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

Available Monday through Friday only

- Choose two items for each course -

FIRST COURSE

CAPRESE “Fior di latte” mozzarella, sliced tomatoes, evoo

FRESH GARDEN SALAD Balsamic vinaigrette

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

STATLER CHICKEN BREAST Herb & tomato barley, white bean puree, cranberry marmalade

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 FOCACCIA 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