



PRIVATE DINING

PASSED HORS D'OEUVRES

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

\$24 per dozen

SEASONAL SOUP SHOOTER
TOMATO AND MOZZARELLA SKEWERS Basil pesto
TRUFFLED POTATO CROQUETTES

\$30 per dozen

WILD MUSHROOM TART
SAFFRON ARANCINI Sun dried tomato aioli
FRIED ARTICHOKEs Caper remoulade
CHILLED SHRIMP COCKTAIL

\$36 per dozen

MAC & CHEESE BITES Truffle oil, breadcrumbs
BURRATA CROSTINI Burrata & fig jam
PROSCIUTTO WRAPPED DATES Stuffed with Gorgonzola

\$42 per dozen

PORK SAUSAGE with Mostarda
HOMEMADE KOBE MEATBALLS Parmesan
SHORT RIB ARANCINI Herb & citrus aioli

\$45 per dozen

BACON WRAPPED SCALLOPS
TUNA TARTARE Soy vinaigrette, crispy wonton
SMOKED SALMON CROSTINI Everything bagel topping
SEAFOOD STUFFED MUSHROOM

STATIONARY ANTIPASTI

Serves 20-25 guests

ASSORTED CHEESES \$350
Selection of cheeses, crackers & fruit

ANTIPASTO \$350
Selection of dried and cured meats, marinated vegetables

SLIDERS

TOMATO & MOZZARELLA \$4 each

BURGER SLIDER White cheddar, lettuce, tomato & sun dried tomato aioli \$5 each

CHICKEN PARM \$5 each

MINI LOBSTER ROLLS \$7 each

PASTA

Serves 20-25 guests

PENNE ALLA VODKA Italian peeled tomato sauce, splash of vodka, touch of cream \$250

RIGATONI ALLA BOLOGNESE Homemade veal, pork & beef meat sauce \$300

FARFALLE LIMONCELLO Bow tie pasta, baby shrimp, lemon & touch of cream \$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 Italian "fior di latte" mozzarella, 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 Smashed red potatoes, grilled asparagus

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 Italian "fior di latte" mozzarella, tomatoes, basil

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

BEEF CARPACCIO Warm truffle sauce, 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

STATLER CHICKEN BREAST Smashed red potatoes, grilled asparagus

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, 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 Smashed red potatoes, grilled asparagus

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, olives, 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