



PRIVATE DINING

PASSED HORS D'OEUVRES

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

\$24 per dozen

TOMATO & MOZZARELLA SKEWERS

Basil pesto *GF/V

TRUFFLED POTATO CROQUETTES *V

WATERMELON Feta & mint (seasonal) *GF/V

\$30 per dozen

WILD MUSHROOM TART *V

SAFFRON ARANCINI Sun dried tomato aioli * V

FRIED ARTICHOKE Caper remoulade * V

CHILLED SHRIMP COCKTAIL *GF

\$36 per dozen

MAC & CHEESE BITES Truffle oil, breadcrumbs*V

BURRATA CROSTINI Fig jam *V

PROSCIUTTO WRAPPED DATES Stuffed with Gorgonzola *GF

\$42 per dozen

PORK SAUSAGE with Mostarda

HOMEMADE KOBE MEATBALLS Parmesan

STEAK CROSTINI Horseradish goat cheese, vin cotto, baby arugula

SHORT RIB ARANCINI Herb & citrus aioli

\$45 per dozen

BACON WRAPPED SCALLOPS

TUNA TARTARE Soy vinaigrette, crispy wonton, spicy chili oil

SMOKED SALMON CROSTINI Everything bagel topping

STATIONARY

PLATTERS

Serves 10-15 guests

ASSORTED CHEESE \$150

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

ANTIPASTO \$150

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

FRESH GARDEN SALAD \$150

*Balsamic dressing *GF/V/Vegan*

MINI DESSERTS & PASTRIES \$13/plate

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 \$7 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



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

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

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

TUNA & SALMON TARTARE marinated tuna & salmon, avocado mousse (+\$5 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 Homemade veal, pork and beef 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 (+\$8 per person)

BUTTER POACHED LOBSTER Seasonal preparation (+10 per person) *GF

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

DESSERT COURSE

TIRAMISU House specialty

CRÈME BRULÉE Lemon zest

CHOCOLATE MOUSSE Chocolate wafer crumble *GF upon request

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 *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 (+\$5 per person) *GF

MAIN COURSE

Choice of 2 for the table

- 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** Homemade veal, pork and beef 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
- BEEF TENDERLOIN** with rosemary roasted potatoes & broccolini

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

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 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) *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

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

RICOTTA CHEESECAKE Strawberry red wine compote

GELATI E SORBETTI Daily selection of gelato and sorbets



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



LA PIZZA

ITALIAN CLASSICA

MARINARA : Tomato, oregano, garlic (NO CHEESE) *Vegan	15
MARGHERITA : San Marzano tomato, shredded mozzarella, basil *V	16
V.I.P MARGHERITA : Sliced mozzarella, tomato, basil *V	16
NAPOLETANA : Tomato, mozzarella, anchovies, capers, basil	17
DI VITTORIO : Imported Italian burrata, San Marzano tomato, basil *V	19

ORIGINALI

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

DI SERAFINA

PRIMAVERA : Tomato, mozzarella, seasonal garden vegetables *V	17
AI FUNGHI : Tomato, mozzarella, mushrooms *V	17
PORTOFINO : Tomato, mozzarella, homemade pesto, pine nuts *V	17
GOAT CHEESE : Goat cheese, mozzarella, arugula, red peppers, roasted eggplant *V	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 *V	18
AL SALMONE : Smoked salmon, truffle cream, goat cheese, capers, truffle oil	22
TARTUFO NERO : Robiola, fontina, truffle cheese, truffle oil, black truffle *V	29