

APPETIZERS

PAPPA E BURRATA	12
Burrata (125gr) "Caseificio Artigiana" with Pappa al Pomodoro	
CARCIOFI E AVOCADO HASS	13
Spina Artichokes, Avocado, Pecorino Romano "Black Crust", Extra Virgin Olive Oil and Maldon Salt	
CARPACCIO ALBESE	13
Carpaccio of Piedmontese Fassona, Tuna sauce and Hazelnuts	
BATTUTA AL COLTELLO	13
Sirloin Tartare (100 gr) with Leccine Olives	
TARTARE DI RICCIOLA	15
Amberjack from the Mediterranean, Shallot Tomato and Prà Basil	
CRUDITÀ DI RICCIOLA	16
Noble cut of Mediterranean Amberjack, Baresane Olives, Chilli and Vinaigrette	
PATA NEGRA DEI NEBRODI	21
Pata Negra dei Nebrodi and Pan de Cristal	
PEPERONI TONNATI	12
Peeled Carmagnola Peppers stuffed with Tuna Sauce, Fried Pantelleria Capers and Herbs from the Dolomites	
UOVO E TARTUFO	18
Trentino egg, Taleggio fondue and Black Truffle	
FIORI DI ZUCCA GRATINATI	11
Zucchini Flowers stuffed with Ricotta, Basil, Anchovies and Parmigiano Reggiano (aged 24 months) and Spinach	
LA CANOCCHIA	11
Mediterranean Mantis Shrimp, Dried Tomato Pesto, Sour Cream and Pan de Cristal	
POLPO E FETA	15
Warm Octopus, Datterino Tomatoes, Tropea Onion, Gaeta Olives, Feta and Serafina dressing	

Serafina

FIRST COURSE

"fresh pasta made from us"

RAVIOLO APERTO	16
Raviolo with "Pecora Caseificio Artigiana" Ricotta, Baby spinach and Tête de Moine	
AGNOLOTTO DI BASSANO	17
Agnolotto stuffed with Asparagus from Bassano del Grappa, Ricotta and Vegetable Stock	
LA NOSTRA GRICIA (Minimum 2 Persons)	17pp
Bigoli creamed in the form of Pecorino with Crispy Guanciale "Azienda Santoro"	
ORECCHIETTE ALLA BUSARA	18
Fresh Orecchiette with Adriatic Clams, Octopus, Tarantine Mussels and Mediterranean Calamari	
GNOCCHETTI DI MAZARA	21
Abruzzese Potato Gnocco, Red Prawns from Mazara, Calabrian Chilli, Datterino Tomato and Prà Basil	
TAJARIN AL TARTUFO	20
Fresh Tagliolini and Black Truffle	
TAGLIOLINI AL RAGÙ DI CULATELLO	16
Egg Tagliolino with Culatello di Zibello Ragout, Fassona Piemontese and Extra Virgin Olive Oil	
MILANESE & MIDOLLO	18
"Azienda Agricola Salera" Rice aged 5 years, Saffron Pistils and Calf Marrow	
BLACK TRUFFLE	9
<i>In addition to all the dishes (6/7gr)</i>	

MAIN COURSE

TAGLIATA E CIPOLLE BORETTANE	21
Sliced Beef, Borettane Onions and Tarragon	
LA COSTINA DI MANZO	25
Rib of Beef (cooked at low temperature for 36 hours) with Mashed Potato and Demi Glace	
FILETTO E DEMI GLACE	24
Grilled Black Cow Fillet, Demi Glace and Aromatic Herbs	
COSTOLETTA ALLA MILANESE	26
Veal cutlet with Abruzzesi Sauté Potatoes	
ORATA/BRANZINO (seconda disponibilita)	21
Sea Bream or Sea Bass with Thorn Artichokes, Abruzzese Potato, Baresane Olives and Pantelleria Capers	
TARTARE CON UOVO (200g)	19
Fassona tartare seasoned and Quail Egg	
UOVO GRATINATO	17
Trentino Eggs on "Vacche Rosse" Parmesan Mousse, Asparagus from Bassano and Baby Spinach	

Fuori Menu

According to the Season, Availability and the Chef's Sentiment

SIDE DISHES

BAKED POTATOES	6
MASHED POTATOES	6
TOMATOES AND ONION	6
SPINACH WITH BUTTER	6
SEASONAL MUSHROOMS	7
ASPARAGUS FROM BASSANO	8
PURÉE WITH ASPARAGUS OR MUSHROOMS	10
PURÉE & TRUFFLE	14