

## APPETIZERS

<b>PAPPA E BURRATA</b>	17
Burrata (125gr) "Caseificio Artigiana" with Tomato Pappa	
<b>PUNTARELLE E ACCIUGHE</b>	17
Puntarelle, Cidre Vinegar, Extra Virgin Olive Oil and Cantabrian Anchovies	
<b>CARPACCIO ALBESE</b>	19
Carpaccio of Piedmontese Fassona, Tuna sauce and Hazelnuts	
<b>BATTUTA AL COLTELLO ALLA FRANCESE</b>	17
Raw Sirloin Tartare (100gr) with Capers, Shallots, Worcester Sauce, Anchovies, Tabasco and Serafina Sauce	
<b>LINGUA DI VITELLO</b>	18
Veal Tongue with Red Sauce and Altamura Bread	
<b>TIEPIDO DI POLPO</b>	18
Warm Octopus, Datterino Tomato, Tropea onion, Gaeta Olives, Potatoes and Serafina Dressing	
<b>TROTA SALMONATA</b>	17
Citrus-Marinated Salmon Trout with Baby Swiss Chard	
<b>PATA NEGRA DEI NEBRODI</b>	23
Pata Negra dei Nebrodi and Pan de Cristal	
<b>PEPERONI TONNATI</b>	17
Peeled Carmagnola Peppers stuffed with Tuna Sauce, Fried Pantelleria Capers and Herbs	
<b>UOVO E TARTUFO</b>	20
Trentino egg, Castelmagno fondue and Black Truffle	
<b>FIORI DI ZUCCA GRATINATI</b>	17
Stuffed with Ricotta, Basil, Anchovies and Parmigiano (aged 24 months) and Spinach	
<b>SANDWICH AL DIAFRAMMA</b>	19
Black Angus Diaphragm Sandwich with Spicy Sauce	

# SERAFINA

*Osteria*

## FIRST COURSE

*"fresh pasta made by us"*

<b>RAVIOLO APERTO</b>	20
Raviolo with "Pecora Caseificio Artigiana" Ricotta, Baby spinach and Tête de Moine	
<b>LA NOSTRA GRICIA (Minimum 2 Persons)</b>	23pp
Bigoli creamed in the form of Pecorino with Crispy Bacon (Guanciale) "Azienda Santoro"	
<b>CASONCELLI AL CAPPONE</b>	23
Casoncelli Pasta filled with stewed Capon, Piemontese Toma Cheese, and reduced Emilian Roast Sauce	
<b>RAVIOLO, PORRO E FUNGHI</b>	24
Raviolo filled with Grilled Leeks and their Reduction and Sautéed Seasonal Mushrooms	
<b>GNOCCHETTI VERDI</b>	24
Gnocchi with Abruzzese Potatoes and Spinach, Yellow Datterino Tomato, Red Prawns and Basil from Prà	
<b>TAJARIN AL TARTUFO</b>	26
Fresh Tagliolini and Black Truffle	
<b>PACCHERI ALLA GENOVESE (RAGOUT)</b>	21
Pacchero Benedetto Cavalieri, Ragout with White Romagna Beef and Vegetables	
<b>MILANESE &amp; MIDOLLO</b>	24
"Azienda Agricola Salera" Rice Aged 5 Years, Saffron Pistils and Calf Marrow	
<b>BLACK UNCINATUM TRUFFLE</b>	11
<i>In addition to all the dishes (6/7gr)</i>	

*We recommend two courses per person at dinner*

## MAIN COURSE

<b>LA TAGLIATA</b>	26
Sliced Beef, Borettane Onions and Tarragon	
<b>LA COSTINA DI MANZO</b>	27
Beef Rib (cooked at low temperature for 36 hours) with Mashed Potato, Chopped Chives, Fresh Chili Pepper, Shallot and Demi Glacee	
<b>FILETTO E DEMI GLACE</b>	33
Grilled Black Cow Fillet, Demi Glace and Aromatic Herbs	
<b>COSTOLETTA ALLA MILANESE</b>	26
Breaded and Fried Veal Cutlet	
<b>MAIALINO SARDO</b>	25
Pork Belly with Jerusalem Artichokes, Chicory, and Roasting Jus	
<b>FISH OF THE DAY</b>	28
<i>(depending on availability with the possibility of choice)</i>	
- Mediterranean style with Abruzzo potatoes, Leccine olives and Pantelleria capers	
- Alla Carlina: Confit Datterino Tomato, Nocellara Olive, and Seasonal Mushrooms	
<b>UOVO AL PADELLINO</b>	21
Pan-Fried Egg with Parmesan Cream, Seasonal Mushroom, Basil, and Pine Nuts	

### *Fuori Menu*

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

## SIDE DISHES

BAKED POTATOES	7
MASHED POTATOES	7
TOMATOES AND ONION	7
SPINACH SAUTÉ WITH CITRUS	7
SEASONAL MUSHROOMS	9/12
MASHED POTATOES WITH MUSHROOMS	12
SAUTÉED CHICORY	8
MASHED POTATOES & TRUFFLE	14

*Coperto 4*