

## APPETIZERS

<b>PAPPA E BURRATA</b>	15
Burrata (125gr) "Caseificio Artigiana" with Tomato Pappa	
<b>PUNTARELLE E ACCIUGHE</b>	15
Puntarelle, Cidre Vinegar, Extra Virgin Olive Oil and Cantabrian Anchovies	
<b>CARPACCIO ALBESE</b>	18
Carpaccio of Piedmontese Fassona, Tuna sauce and Hazelnuts	
<b>BATTUTA AL COLTELLO ALLA FRANCESE</b>	16
Sirloin Tartare (100gr) with Capers, Shallots, Worcester Sauce, Tabasco and Serafina Sauce	
<b>PAN BRIOCHE &amp; FEGATINI</b>	15
Liver Mousse, Caramelized Tropea Onions and Pan Brioche	
<b>TARTARE DI OMBRINA</b>	18
Mediterranean Croaker, Tomato Tigrato, Shallots and Prà Basil	
<b>CRUDITÈ DI OMBRINA</b>	18
Mediterranean Croaker Fillet, Sweet and Sour Vinaigrette with Shallots and Pantelleria Capers	
<b>PATA NEGRA DEI NEBRODI</b>	23
Pata Negra dei Nebrodi and Pan de Cristal	
<b>PEPERONI TONNATI</b>	15
Peeled Carmagnola Peppers stuffed with Tuna Sauce, Fried Pantelleria Capers and Herbs	
<b>UOVO E TARTUFO</b>	19
Trentino egg, Taleggio fondue and Black Truffle	
<b>FIORI DI ZUCCA GRATINATI</b>	15
Stuffed with Ricotta, Basil, Anchovies and Parmigiano (aged 24 months) and Spinach	
<b>SANDWICH AL DIAFRAMMA</b>	17
Black Angus Diaphragm Sandwich with Spicy Sauce	

# Serafina

## FIRST COURSE

*"fresh pasta made from us"*

<b>RAVIOLO APERTO</b>	18
Raviolo with "Pecora Caseificio Artigiana" Ricotta, Baby spinach and Tête de Moine	
<b>AGNOLOTTO DI GALLINA</b>	19
Agnolotto stuffed with Stewed Chicken and Castelmagno DOP Fondue	
<b>LA NOSTRA GRICIA</b> (Minimum 2 Persons)	19pp
Bigoli creamed in the form of Pecorino with Crispy Guanciale "Azienda Santoro"	
<b>PASTA E FAGIOLI</b>	19
Fresh Mixed Pasta, Fish, Mussels, Cream of Fresh Beans and Lard from Colonnata	
<b>GNOCCHETTI VERDI</b>	23
Gnocchi with Abruzzese Potatoes and Spinach, Yellow Datterino Tomato, Red Prawns and Basil from Prà	
<b>TAJARIN AL TARTUFO</b>	23
Fresh Tagliolini and Black Truffle	
<b>TAGLIOLINI AL RAGÙ DI CULATELLO</b>	19
Egg Tagliolino with Culatello di Zibello Ragout, Fassona Piemontese and Extra Virgin Olive Oil	
<b>MILANESE &amp; MIDOLLO</b>	21
"Azienda Agricola Salera" Rice aged 5 years, Saffron Pistils and Calf Marrow	
<b>BLACK UNCINATUM TRUFFLE</b>	9
<i>In addition to all the dishes (6/7gr)</i>	

## MAIN COURSE

<b>TAGLIATA E CIPOLLE BORETTANE</b>	25
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>	29
Grilled Black Cow Fillet, Demi Glace and Aromatic Herbs	
<b>COSTOLETTA ALLA MILANESE</b>	27
Veal cutlet with Abruzzesi Sautè Potatoes	
<b>GALLETTO ALLA BRACE</b>	21
Baby chicken marinated with beer and slow cooked on the charcoel with his stock	
<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	
- Livornese sauce, seasonal mushrooms and Chives	
<b>UOVO GRATINATO</b>	19
Trentino Eggs on "Vacche Rosse" Parmesan Mousse, Mushrooms and Baby Spinach	

## Fuori Menu

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

## SIDE DISHES

BAKED POTATOES	6
SAUTÉED CHICORY	7
MASHED POTATOES	7
TOMATOES AND ONION	6
SPINACH WITH BUTTER	8
SEASONAL MUSHROOMS	8
MASHED POTATOES WITH MUSHROOMS	12
MASHED POTATOES & TRUFFLE	14