

APPETIZERS

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

SERAFINA

Osteria

FIRST COURSE

"fresh pasta made by us"

RAVIOLO APERTO	20
Raviolo with "Pecora Caseificio Artigiana" Ricotta, Baby spinach and Tête de Moine	
LA NOSTRA GRICIA (Minimum 2 Persons)	23pp
Bigoli creamed in the form of Pecorino with Crispy Bacon (Guanciale) "Azienda Santoro"	
AGNOLOTTI DEL PLIN	23
Agnolotti Del Plin stuffed with Piedmontese Fassona beef, roast gravy, and Bra cheese fondue	
TORTELLI DI ZUCCA	23
Pumpkin Tortell with Seasonal Mushrooms and Bagos	
GNOCCHETTI VERDI	24
Gnocchi with Abruzzese Potatoes and Spinach, Yellow Datterino Tomato, Red Prawns and Basil from Prà	
TAJARIN AL TARTUFO	26
Fresh Tagliolini and Black Truffle	
TAGLIOLINI AL RAGÙ DI CULATELLO	20
Egg Tagliolino with Culatello di Zibello Ham, Fassona Piemontese and Extra Virgin Olive Oil	
MILANESE & MIDOLLO	24
"Azienda Agricola Salera" Rice aged 5 years, Saffron Pistils and Calf Marrow	
BLACK UNCINATUM TRUFFLE	11
<i>In addition to all the dishes (6/7gr)</i>	

We recommend two courses per person at dinner

MAIN COURSE

LA TAGLIATA	26
Sliced Beef, Borettane Onions and Tarragon	
LA COSTINA DI MANZO	27
Beef Rib (cooked at low temperature for 36 hours) with Mashed Potato, Chopped Chives, Fresh Chili Pepper, Shallot and Demi Glacee	
FILETTO E DEMI GLACE	33
Grilled Black Cow Fillet, Demi Glace and Aromatic Herbs	
COSTOLETTA ALLA MILANESE	26
Breaded and Fried Veal cutlet	
MAIALINO SARDO	25
Pork Belly with Jerusalem Artichokes, Chicory, and Roasting Jus	
FISH OF THE DAY	28 / 31
<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	
UOVO AL PADELLINO	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 WITH BUTTER	7
SEASONAL MUSHROOMS	9/12
MASHED POTATOES WITH MUSHROOMS	12
SAUTÉED CHICORY	8
MASHED POTATOES & TRUFFLE	14