

## STARTERS

<b>PAPPA E BURRATA</b> Burrata (125gr) "Caseificio Artigiana" with Mashed Tomato and Bread	18
<b>LA CAPONATA</b> Purple Eggplant, Tomato Sauce, Capers, Olives, Carrot, Celery and Onion	17
<b>FIORE DI ZUCCA GRATINATO</b> Oven-Baked Zucchini Blossom filled with Sheep's Ricotta, Smoked Scamorza, Sun-Dried Tomatoes and Capers	18
<b>PEPERONI TONNATI</b> Peeled Carmagnola Peppers stuffed with Tuna Sauce, Fried Pantelleria Capers Herbs and Anchovies	18
<b>MONDEGHILI A L'OSTERIA</b> Red Lombard Cow, Favola Mortadella, Luganega Sausage, Bread Crumbs	17
<b>BATTUTA AL COLTELLO ALLA FRANCESE</b> Raw Sirloin Tartare (140gr) with Capers, Shallots, Worcestershire Sauce, Anchovies, Tabasco and Serafina Sauce	22
<b>CARPACCIO DI RICCIOLA</b> Amberjack Carpaccio served with Carosello Cucumber, Mullet Bottarga, and Field Greens	24
<b>POLPO ALLA SCAPECE</b> Octopus with Parsley Potatoes and Albenga Zucchini Marinated with Roman Mint, Burgundy Vinegar and Extra Virgin Olive Oil	22
<b>PIERINI AL DIAFRAMMA</b> Beef Diaphragm Sandwich with Spicy Sauce	20
<b>CARPACCIO ALBESE</b> Carpaccio of Piedmontese Fassona, Tuna sauce and Hazelnuts	20
<b>PATA NEGRA DEI NEBRODI</b> Pata Negra dei Nebrodi and Pan de Cristal	26
<b>UOVO E TARTUFO</b> Trentino egg, Castelmagno fondue and Black Truffle	24

## OSTERIA SERAFINA

### MAIN COURSE

*"fresh pasta made by us"*

<b>CANNELLONE AI DUE FORMAGGI</b> Cannelloni stuffed with Buffalo ricotta, Goat Cheese, and Baby Spinach with Herb Sauce.	22
<b>LA NOSTRA GRICIA</b> (Minimum 2 Persons) Bigoli creamed in the form of Pecorino with Crispy Bacon (Guanciale) "Azienda Santoro"	26 <i>per person</i>
<b>AGNOLOTTI DEL PLIN</b> Agnolotti del Plin filled with Hen and Swiss Chard served on a Capon and Mushroom White Sauce	23
<b>BOTTONI AL CIPOLLOTTO AFFUMICATO</b> Bottoni Pasta filled with Salted Ricotta, Roasted Datterino Tomato, and Prà Basil	23
<b>GNOCCO AI CALAMARETTI SPILLO</b> Potato Gnocchi with Lumignano Peas, Bisque, Parsley, and Sorrento Lemon	26
<b>TAJARIN AL TARTUFO</b> Fresh Tagliolini and Black Truffle	29
<b>PACCHERI AL RAGÙ ALLA GENOVESE</b> Pacchero Al Dente "Benedetto Cavaliere", Ragout with White Romagna Beef and Vegetables	24
<b>MILANESE &amp; MIDOLLO</b> "Azienda Agricola Salera" Rice Aged 5 Years, Saffron Pistils and Calf Marrow	25

**BLACK TRUFFLE** 10  
*In addition to all the dishes (6/7gr)*

*Fuori Menu*

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

Our valued customers are invited to contact our staff if they wish to consult the dedicated Allergen Register (Regulation EU 1169/2011)

## MAIN COURSE

<b>LA TAGLIATA</b> Sliced Beef, Borettane Onions and Tarragon	29
<b>LA COSTINA DI MANZO CON PURÈ</b> Beef Rib (cooked at low temperature for 36 hours) with Mashed Potato, Chopped Chives, Fresh Chili Pepper, Shallot and Demi Glacee	36
<b>FILETTO ALLA BRACE</b> Grilled Black Cow Fillet, Demi Glace and Aromatic Herbs	38
<b>COSTOLETTA ALLA MILANESE</b> Breaded and Fried Veal Cutlet (500g)	38
<b>GALLETTO RUSPANTE AI CARBONI</b> Free-Range Cockerel served with Novella Potatoes, Giarratana Onion, and Cucuzzella Zucchini	26
<b>FISH OF THE DAY</b> (depending on availability with the possibility of choice)	29/35
- Mediterranean style with Abruzzo potatoes, Leccine olives and Pantelleria capers	
- Trevisana style: Catch of the Day with Green Asparagus, Grilled Fennel, and Tarragon	
<b>UOVO AL PADELLINO</b> Gratinated Egg with Trentingrana Cream, Swiss Chard, Belgian Endive and Green Bean	24

## SIDE DISHES 8

BAKED POTATOES	
MASHED POTATOES	
TOMATOES AND ONION	
SPINACH SAUTÈ WITH CITRUS	
GREEN SALAD	
GRILLED ASPARAGUS	10
MASHED POTATOES WITH MUSHROOMS	12
SEASONAL MUSHROOMS	9/12
MASHED POTATOES & TRUFFLE	16

Cover Charge 5

*Minimum of two courses per person at dinner*