

APPETIZERS

PAPPA E BURRATA	17
Burrata (125gr) "Caseificio Artigiana" with Tomato Pappa	
LA CAPONATA	16
Purple Eggplant, Tomato Sauce, Capers, Olives, Carrot, Celery, and Onion	
FIORI DI ZUCCA GRATINATI	17
Stuffed with Ricotta, Basil, Anchovies and Parmigiano (aged 24 months) and Spinach	
PEPERONI TONNATI	17
Peeled Carmagnola Peppers stuffed with Tuna Sauce, Fried Pantelleria Capers and Herbs	
MONDEGHILI A L'OSTERIA	17
Red Lombard Cow, Favola Mortadella, Luganega Sausage, Bread Crumbs accompanied with Mustard Mayonnaise	
BATTUTA AL COLTELLO ALLA FRANCESE	18
Raw Sirloin Tartare (100gr) with Capers, Shallots, Worcester Sauce, Anchovies, Tabasco and Serafina Sauce	
DENTICE E PATA NEGRA	19
Dentex with Pata Negra, Mullet Bottarga, Salmorejo, and Prà Basil	
POLPO ALLA BRACE	19
Grilled octopus with green beans, Potatoes, Gaeta olives, Camone Tomatoes, Tropea Onions, and Basil	
PIERINI AL DIAFRAMMA	18
Black Angus Diaphragm Sandwich with Spicy Sauce	
CARPACCIO ALBESE	19
Carpaccio of Piedmontese Fassona, Tuna sauce and Hazelnuts	
PATA NEGRA DEI NEBRODI	25
Pata Negra dei Nebrodi and Pan de Cristal	
UOVO E TARTUFO	21
Trentino egg, Castelmagno fondue and Black Truffle	

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

OSTERIA SERAFINA

FIRST COURSE

"fresh pasta made by us"

CANNELLONE AI DUE FORMAGGI	23
Cannelloni stuffed with Buffalo ricotta, Goat Cheese, and Baby Spinach with Herb Sauce.	
LA NOSTRA GRICIA (Minimum 2 Persons)	25pp
Bigoli creamed in the form of Pecorino with Crispy Bacon (Guanciale) "Azienda Santoro"	
AGNOLOTTI DEL PLIN AL TOVAGLIOLO	24
Agnolotti del Plin stuffed with three roasts: Fassona beef, rabbit, and Piedmontese black pork, accompanied by a roast reduction	
RAVIOLONI AL CIPOLLOTTO	23
Ravioli Pasta stuffed with salted ricotta, braised spring onion, and smoked with baked cherry tomatoes and sage	
GNOCCHETTI AL GAMBERO	24
Abruzzese Potato Gnocchetti with Saffron, Yellow Datterino Tomatoes, Red Prawns, and Prà basil.	
TAJARIN AL TARTUFO	26
Fresh Tagliolini and Black Truffle	
PACCHERI AL RAGÙ ALLA GENOVESE	23
Pacchero Benedetto Cavalieri, Ragout with White Romagnola Beef and Vegetables	
MILANESE & MIDOLLO	25
"Azienda Agricola Salera" Rice Aged 5 Years, Saffron Pistils and Calf Marrow	

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

Minimum of two courses per person at dinner

MAIN COURSE

LA TAGLIATA	27
Sliced Beef, Borettane Onions and Tarragon	
LA COSTINA DI MANZO	28
Beef Rib (cooked at low temperature for 36 hours) with Mashed Potato, Chopped Chives, Fresh Chili Pepper, Shallot and Demi Glacee	
FILETTO ALLA BRACE	35
Grilled Black Cow Fillet, Demi Glace and Aromatic Herbs	
COSTOLETTA ALLA MILANESE	31
Breaded and Fried Veal Cutlet	
MAIALINO SARDO E PESCA SCIROPATA	25
Suckling Pig Belly with slightly Spicy Preserved Peaches and Wild Herbs	
FISH OF THE DAY	28/32
<i>(depending on availability with the possibility of choice)</i>	
- Mediterranean style with Abruzzo potatoes, Leccine olives and Pantelleria capers	
- In Bardino: Fresh peas, Giarretana Onion, and Fresh Oregano	
UOVO AL PADELLINO	21
Trentino Eggs with Swiss Chard, Baked Tomato, Fresh basil, Baked Datterino Tomato, and "Vacche Rosse" Parmesan Cheese	

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 SAUTÈ WITH CITRUS	7
SEASONAL MUSHROOMS	9/12
MASHED POTATOES WITH MUSHROOMS	12
SAUTÉED CHICORY	8
MASHED POTATOES & TRUFFLE	14