

APPETIZERS

PAPPA E BURRATA Burrata (125gr) "Caseificio Artigiana" with Pappa al Pomodoro	11
CARCIOFI E AVOCADO HASS Spina Artichokes, Avocado, Pecorino Romano "Black Crust", Extra Virgin Olive Oil and Maldon Salt	12
CARPACCIO ALBESE Carpaccio of Piedmontese Fassona, Tuna sauce and Hazelnuts	12
BATTUTA AL COLTELLO Sirloin Tartare (100 gr) with Leccine Olives	11
TARTARE DI RICCIOLA Amberjack from the Mediterranean, Shallot Tomato and Prà Basil	14
CRUDITÀ DI RICCIOLA Noble cut of Mediterranean Amberjack, Baresane Olives, Chilli and Vinaigrette	15
PATA NEGRA DEI NEBRODI Pata Negra dei Nebrodi and Pan de Cristal	19
PEPERONI TONNATI Peeled Carmagnola Peppers stuffed with Tuna Sauce, Fried Pantelleria Capers and Herbs from the Dolomites	10
UOVO E TARTUFO Trentino egg, Taleggio fondue and Black Truffle	16
FIORI DI ZUCCA GRATINATI Zucchini Flowers stuffed with Ricotta, Basil, Anchovies and Parmigiano Reggiano (aged 24 months) and Spinach	9
LA CANOCCHIA Mediterranean Mantis Shrimp, Dried Tomato Pesto, Sour Cream and Pan de Cristal	10
POLPO E FETA Warm Octopus, Datterino Tomatoes, Tropea Onion, Gaeta Olives, Feta and Serafina dressing	15

Serafina

FIRST COURSE

"fresh pasta made from us"

RAVIOLO APERTO Raviolo with "Pecora Caseificio Artigiana" Ricotta, Baby spinach and Tate de Moine	15
AGNOLOTTO DI BASSANO Agnolotto stuffed with Asparagus from Bassano del Grappa, Ricotta and Vegetable Stock	15
LA NOSTRA GRICIA (Minimum 2 Persons) Bigoli creamed in the form of Pecorino with Crispy Guanciale "Azienda Santoro"	16pp
ORECCHIETTE ALLA BUSARA Fresh Orecchiette with Adriatic Clams, Octopus, Tarantine Mussels and Mediterranean Calamari	16
GNOCCHETTI DI MAZARA Abruzzese Potato Gnocco, Red Prawns from Mazara, Calabrian Chilli, Datterino Tomato and Prà Basil	17
TAJARIN AL TARTUFO Fresh Tagliolini and Black Truffle	18
TAGLIOLINI AL RAGÙ DI CULATELLO Egg Tagliolino with Culatello di Zibello Ragout, Fassona Piemontese and Extra Virgin Olive Oil	15
MILANESE & MIDOLLO "Azienda Agricola Salera" Rice aged 5 years, Saffron Pistils and Calf Marrow	17
BLACK TRUFFLE <i>In addition to all the dishes (6/7gr)</i>	7

MAIN COURSE

TAGLIATA E CIPOLLE BORETTANE Sliced Beef, Borettane Onions and Tarragon	21
LA COSTINA DI MANZO Rib of Beef (cooked at low temperature for 36 hours) with Mashed Potato and Demi Glace	23
FILETTO E DEMI GLACE Grilled Black Cow Fillet, Demi Glace and Aromatic Herbs	23
COSTOLETTA ALLA MILANESE Veal cutlet with Abruzzesi Soutè potatoes	26
ORATA/BRANZINO (seconda disponibilita) Sea Bream or Sea Bass with Thorn Artichokes, Abruzzese Potato, Baresane Olives and Pantelleria Capers	21
TARTARE CON UOVO (200g) Fassona tartare seasoned and Quail Egg	19
UOVO GRATINATO Trentino Eggs on "Vacche Rosse" Parmesan Mousse, Asparagus from Bassano and Baby Spinach	15

Fuori Menu

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

SIDE DISHES

BAKED POTATOES 6
MASHED POTATOES 6
TOMATOES AND ONION 6
SPINACH WITH BUTTER 6
SEASONAL MUSHROOMS 7
ASPARAGUS FROM BASSANO 8
PURÉE WITH ASPARAGUS OR MUSHROOMS 10
..... PURÉE & TRUFFLE 12