

APPETIZERS

PAPPA E BURRATA	14
Burrata (125gr) "Caseificio Artigiana" with Pappa al Pomodoro	
PUNTARELLE E ACCIUGHE	13
Puntarelle, Cidre Vinegar, Extra Virgin Olive Oil and Cantabrian Anchovies	
CARPACCIO ALBESE	16
Carpaccio of Piedmontese Fassona, Tuna sauce and Hazelnuts	
BATTUTA AL COLTELLO	14
Sirloin Tartare (100 gr) with Leccine Olives	
PAN BRIOCHE & FEGATINI	13
Liver Mousse, Caramelized Tropea Onions and Pan Brioche	
TARTARE DI OMBRINA	15
Mediterranean Croaker, Tomato Tigrato and Basil of Prà	
CRUDITÈ DI OMBRINA	16
Mediterranean Ombrina Fillet, Sweet and Sour Vinaigrette with Shallots and Pantelleria Capers	
PATA NEGRA DEI NEBRODI	21
Pata Negra dei Nebrodi and Pan de Cristal	
PEPERONI TONNATI	13
Peeled Carmagnola Peppers stuffed with Tuna Sauce, Fried Pantelleria Capers and Herbs	
UOVO E TARTUFO	19
Trentino egg, Taleggio fondue and Black Truffle	
FIORI DI ZUCCA GRATINATI	13
Stuffed with Ricotta, Basil, Anchovies and Parmigiano (aged 24 months) and Spinach	
SANDWICH AL DIAFRAMMA	15
Black Angus Diaphragm Sandwich with Spicy Sauce	

Serafina

FIRST COURSE

"fresh pasta made from us"

RAVIOLO APERTO	16
Raviolo with "Pecora Caseificio Artigiana" Ricotta, Baby spinach and Tête de Moine	
AGNOLOTTO DI GALLINA	18
Agnolotto stuffed with Stewed Chicken and Castelmagno DOP Fondue	
LA NOSTRA GRICIA (Minimum 2 Persons)	18pp
Bigoli creamed in the form of Pecorino with Crispy Guanciale "Azienda Santoro"	
PASTA E FAGIOLI	18
Fresh Mixed Pasta, Fish, Mussels, Cream of Fresh Beans and Lard from Colonnata	
GNOCCHETTI VERDI	20
Gnocchi with Abruzzese Potatoes and Spinach, Yellow Datterino Tomato, Red Prawns and Basil from Prà	
TAJARIN AL TARTUFO	21
Fresh Tagliolini and Black Truffle	
TAGLIOLINI AL RAGÙ DI CULATELLO	17
Egg Tagliolino with Culatello di Zibello Ragout, Fassona Piemontese and Extra Virgin Olive Oil	
MILANESE & MIDOLLO	19
"Azienda Agricola Salera" Rice aged 5 years, Saffron Pistils and Calf Marrow	
BLACK UNCINATUM TRUFFLE	9
<i>In addition to all the dishes (6/7gr)</i>	

MAIN COURSE

TAGLIATA E CIPOLLE BORETTANE	23
Sliced Beef, Borettane Onions and Tarragon	
LA COSTINA DI MANZO	26
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	28
Grilled Black Cow Fillet, Demi Glace and Aromatic Herbs	
COSTOLETTA ALLA MILANESE	26
Veal cutlet with Abruzzesi Sautè Potatoes	
GALLETTO ALLA BRACE	19
Baby chicken marinated with beer and slow cooked on the charcoel with his stock	
FISH OF THE DAY	25
(depending on availability with the possibility of choice)	
- Mediterranean style with Abruzzo potatoes, Leccine olives and Pantelleria capers	
- Livornese sauce, seasonal mushrooms and Chives	
UOVO GRATINATO	18
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	6
TOMATOES AND ONION	6
SPINACH WITH BUTTER	6
SEASONAL MUSHROOMS	7
MASHED POTATOES WITH MUSHROOMS	10
MASHED POTATOES & TRUFFLE	14