

APPETIZERS

PAPPA E BURRATA	16
Burrata (125gr) "Caseificio Artigiana" with Tomato Pappa	
PUNTARELLE E ACCIUGHE	16
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	16
Raw Sirloin Tartare (100gr) with Capers, Shallots, Worcester Sauce, Anchovies, Tabasco and Serafina Sauce	
CRUDITÈ DI ORATA	18
Raw Sea Bream with Pata Negra, Mullet Roe, Salmorejo and Prà Basil	
POLPO E FETA	18
Warm Octopus, Datterino Tomato, Tropea onion, Gaeta Olives, Feta and Dressing Serafina	
TRIGLIA MARINATA	18
Marinated red Mullet, caramelized Tropea onion, Vessalico green sauce and Pan Brioche	
PATA NEGRA DEI NEBRODI	23
Pata Negra dei Nebrodi and Pan de Cristal	
PEPERONI TONNATI	16
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	16
Stuffed with Ricotta, Basil, Anchovies and Parmigiano (aged 24 months) and Spinach	
SANDWICH AL DIAFRAMMA	18
Black Angus Diaphragm Sandwich with Spicy Sauce	

Serafina

FIRST COURSE

"fresh pasta made by us"

RAVIOLO APERTO	19
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 AGLI ASPARAGI	21
Agnolotti stuffed with Purple asparagus from Albenga with Sage and Spilinga Nduja	
PASTA E PISELLI	21
Mixed pasta with cream of Peas, Sea Bream, Borettane Onions and Tarantine Mussels	
GNOCCHETTI VERDI	23
Gnocchi with Abruzzese Potatoes and Spinach, Yellow Datterino Tomato, Red Prawns and Basil from Prà	
TAJARIN AL TARTUFO	25
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	23
"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>	

Minimum of 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	31
Grilled Black Cow Fillet, Demi Glace and Aromatic Herbs	
COSTOLETTA ALLA MILANESE	26
Breaded and Fried Veal cutlet	
LA FARAONA	21
Guinea fowl leg, chard and sweet curry sauce	
FISH OF THE DAY	28
<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	
ASPARAGI ALLA PIOLA	19
Asparagi violetti di Albenga, Uovo del Trentino biologico ed Espelete alla Piola	

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
VIOLET ASPARAGUS FROM ALBENGA	9
MASHED POTATOES & TRUFFLE	14