

APPETIZERS

PAPPA E BURRATA	18
Burrata (125gr) "Caseificio Artigiana" with Tomato Pappa	
LA CAPONATA	17
Purple Eggplant, Tomato Sauce, Capers, Olives, Carrot, Celery, and Onion	
INSALATA DI PUNTARELLE E FAVETTA	18
Sliced puntarelle with Marinated Fava Beans, Ricotta Mustia, and Taggiasca olives	
PEPERONI TONNATI	18
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	19
Raw Sirloin Tartare (100gr) with Capers, Shallots, Worcester Sauce, Anchovies, Tabasco and Serafina Sauce	
OMBRINA E BOTTARGA	19
Filletted Amberjack with Fennel salad, Green Sauce, and Mullet Roe	
CARPACCIO DI POLPO E INDIVIA	19
Pressed Octopus with Roasted Belgian Endive, Oven-baked Tomatoes, and field Greens Salad	
PIERINI AL DIAFRAMMA	19
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

PRIMI - MAIN 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	
BOTTONI DI ZUCCA	24
Bottoni Pasta filled with pumpkin, served with Toma cheese fondue and whole grain mustard.i	
GNOCCO AGLI SCAMPI E PORCINO	26
Potato Gnocchi with porcini mushrooms, porcupine-style scampi, and parsley	
TAJARIN AL TARTUFO	27
Fresh Tagliolini and Black Truffle	
PACCHERI AL RAGÙ ALLA GENOVESE	23
Pacchero Benedetto Cavalieri, Ragout with White Romagna 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

SECONDI - MAIN COURSE

LA TAGLIATA	28
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	33
Breaded and Fried Veal Cutlet	
PANCIA DI MAIALINO E ZUCCA	26
Suckling Pig Belly with Pumpkin, Quince Reduction, and Prune	
FISH OF THE DAY	28/33
(depending on availability with the possibility of choice)	
- Mediterranean style with Abruzzo potatoes, Leccine olives and Pantelleria capers	
- In Bardino: Catch of the Day with Stewed Swiss Chard and Celery Root Purée	
PANE FRATAU	23
Layers of crispy Sardinian flatbread (Pane Carasau) with Sauce and Pecorino Cheese, Topped with a Poached Egg and Soft Leek	

Fuori Menu

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

SIDE DISHES

BAKED POTATOES	7
MASHED POTATOES	8
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