



MENU

CLASSIC ANTIPASTI

BRUSCHETTA

HEIRLOOM TOMATOES, BASIL, OLIVE OIL
13

EGGPLANT ROLLATINI

RICOTTA, POMODORO SAUCE, BASIL
16

PARMESAN ARANCINI

CRISPY BROCCOLI, POMODORO SAUCE, PARSLEY
22

CALABRIAN MUSSELS

PEI MUSSELS, WHITE WINE, CALABRIAN OIL, FINE HERBS
18

BURRATA & PROSCIUTTO

ITALIAN BURRATA, 24-MONTH AGED DI PARMA
PROSCIUTTO, ARUGULA
26

HOMEMADE MEATBALLS (3)

WAGYU, POMODORO SAUCE, RICOTTA
24

CRISPY CALAMARI

ZUCCHINI, SPICY MARINARA, LEMON AIOLI
20

MINISTRONE SOUP

12 | ADD CHICKEN 15

CRUDO

BLUE FIN TUNA

CANNELLONI BEANS, CARROT-GINGER
DRESSING, BASIL OIL
25

HAYDEN SALMON

PARSLEY OIL, CALABRIAN CHILI, SHISHITO PEPPER
22

SOFIA TARTARE

YELLOW FIN TUNA, SALMON, AVOCADO, GINGER
26

TRUFFLED BEEF CARPACCIO

DICED POTATO, TRUFFLE SAUCE
28

STEAK TARTARE

HAND CHOPPED TENDERLOIN, CAPERS, QUAIL EGG
26

INSALATE

ADD: CHICKEN 8, STEAK 10, SHRIMP 14

DI SOFIA

CLASSIC CAESAR
18

PORTO BENNY

HEARTS OF PALM, AVOCADO, CARROT
SARDINIAN DRESSING
17

SPINACH & GOAT CHEESE

PINE NUTS, HONEY, BALSAMIC
20

SERAFINA

GRILLED CHICKEN BREAST, MESCLUN,
SUNDRIED TOMATO, CASHEW, RAISIN, FOCACCIA
25

AMALFI

CUCUMBER, AVOCADO, TOMATO, RED WINE VINAIGRETTE
18

MISTER

CONFIT TUNA, AVOCADO, ASPARAGUS,
BALSAMIC VINAIGRETTE
26

LA PIZZA

MARGHERITA
TOMATO, BASIL, OLIVES
22

PEPPERONI
TOMATO, MOZZARELLA
24

FUNGI
SELECTED FRESH MUSHROOMS,
FONTINA, MOZZARELLA
26

MORTADELLA
STRACCIATELLA, PISTACHIO,
HOT HONEY
30

TRUFFLE
BLACK TRUFFLE, FONTINA
34

ALLA VODKA
CONFIT CHERRY TOMATO
22

DI SOFIA
ROBIOLA, TRUFFLE
29

PASTA

SPAGHETTI MARINARA
SAN MARZANO TOMATO, BASIL
25

PENNE ALLA VODKA
“PINK” SAUCE
26

FARFALLE AL LIMONE
SHRIMP, TOMATO, WHITE WINE
32

RIGATONI BOLOGNESE
GRANDMAS MEAT SAUCE RECIPE
28

PENNE ALL’ARRABBIATA
SPICY MARINARA, FRESH BASIL
25

FETTUCINE CORTINA
GRILLED CHICKEN BREAST, MUSHROOM, GREEN PEA
30

PRAWN FETTUCINE
SPICY MARINARA, GARLIC
46

GNOCCHI DI MAMMA
CHERRY TOMATO SAUCE, FRESH BAIL
28

TRUFFLE FETTUCINE
PARMESAN TRUFFLE SAUCE
36

BUCATINI CACIO PEPE
PARMESAN, PECORINO, BLACK PEPPER SAUCE
32

LINGUINE NERO FRUTTI DI MARE
ROASTED GARLIC BUTTER SAUCE
40

SPAGHETTI “AL PACINO”
GARLIC, RED PEPPER, PARMESAN
25

SHORT RIB RAVIOLI
WILD MUSHROOM SAUCE, DEMIGLACE
36

LINGUINE VONGOLE
LITTLE NECK CLAMS, WHITE WINE, GARLIC
34

ADD TRUFFLE 45

ADD CAVIAR 65

SECONDI PIATTI

PESCE

HAYDEN SALMON
GARLIC SPINACH, CREAMY MASHED POTATOES
34

BRANZINO
CHERRY TOMATO, WHITE WINE, FINGERLING POTATOES
42

PRAWNS FLAMBE
YELLOW, GREEN ZUCCHINI MEDLEY
45

CARNE

SERAFINA CHEESEBURGER
PROVOLONE, GIARDINIERA SAUCE
25

10oz FILET MIGNON
ROASTED VEGETABLES, BLACK PEPPERCORN SAUCE
55

CHICKEN PAILLARD
ENDIVE, ARUGULA, DICED TOMATO, PESTO
30

CHICKEN PARMIGIANA
SPAGHETTI POMODORO
36

VEAL AL LIMONE
ARTICHOKE, CREAMY POLENTA
42

10oz BONELESS PRIME RIBEYE
HERB BUTTER, FRENCH FRIES
46

CHICKEN MILANESE
ARUGULA, TOMATO, LEMON
34

SIDES

ROASTED VEGETABLES
12

FRENCH FRIES
12

CREAMY POLENTA
12

TRUFFLE FRIES
16