

ZUPPA

MINISTRONI (V)

Homemade with fresh garden vegetables

CAPPUCCINO DI FUNGHI (V)

Frothy mushroom soup

DI POMODORI (V)

Roasted tomato basil soup

BROCCOLI E MANDORLA (V)

Creamy broccoli soup flavoured with almonds

INSALATE

THE CHOPRA (V)

Mixed greens, pears, cherry tomatoes, corn, asparagus, walnuts and lemon vinaigrette dressing

ARUGULA E PARMIGIANO (V)

Baby arugula, cherry tomatoes, shaved parmigiano reggiano, balsamic vinaigrette

GOAT CHEESE (V)

Warm Italian goat cheese crostini, baby arugula, roasted pine nuts, drizzled with honey and beetroot

CAPRESE (V)

Sliced buffalo mozzarella, tomatoes, sweet basil seasoned with sea salt and pesto

SERAFINA CHICKEN

Grilled chicken breast, romaine and mesclun, sun dried tomatoes, raisin and pine nuts, pesto dressing

DI SERAFINA

Classic caesar salad (vegetarian option available)

ANTIPASTI

BRUSCHETTA (V)

Toasted bread topped with chopped tomatoes, basil, E.V.O.O. and a touch of garlic

GOAT CHEESE BRUSCHETTA (V)

Crisp baguette topped with creamy goat cheese, basil and tomatoes

SPINACH DIP WITH SWEET POTATO CHIPS (V)

Sweet potato chips with spinach artichoke dip

STUFFED MUSHROOMS (V)

Mushroom stuffed with garlic and cheese

ARANCINI (V)

Pan seared risotto patty stuffed with bocconcini cheese served with spicy tomato salsa

POLLO AL PESTO

Grilled chicken with walnut and lime pesto

PESCE FINGERS

Fish finger with spicy chips and dip

GAMBERI ALL' AGLIO

Garlic prawns with fresh herbs, beetroot coulis and sliced ciabatta

PROSCIUTTO E BUFALINE

Prosciutto di Parma, Italy with imported Italian buffalo mozzarella

CARPACCIO DI FILETTO & TARTUFI NERI

Thin sliced prime fillet mignon, warm black truffle sauce and boiled potatoes

DOLCI

CHOCOLATE MOUSSE

Homemade chocolate mousse

PANNA COTTA

Made with fresh vanilla from Madagascar

GELATI E SORBETTI

Served in an almond shell

CHOCO HAZELNUT CRÈME BRULEE

Choco and hazelnut flavoured creme brulee

TORTA DI CIOCCOLATO

Homemade chocolate cake, freshly baked everyday

IL TIRAMISU

Like Grandma used to make, maybe better

SERAFINA IS REALLY CONCERNED ABOUT ALLERGIES. PLEASE LET US KNOW OF ANY FOOD ALLERGIES YOU MIGHT HAVE
WE LEVY 10% SERVICE CHARGE. TAXES AS APPLICABLE

SECONDI PIATTI

FIOCCHI DI LATTE GORGONZOLA (V)

Pan seared cottage cheese with grilled veg polenta and gorgonzola sauce

BRASATO DI PESCE

Braised bhekti with saute spinach and mashed potato, cherry tomato and caper butter sauce

ATLANTIC SALMONE

Grilled fillet of salmon, served with broccoli, green peas mash, parsley butter sauce

PETTO DI POLLO GRIGLATO E PEPE NERO

Grilled chicken breast with mashed potato, grilled vegetables and black pepper sauce

GRILLED FILLET MIGNON

Served with grilled vegetables, french fries and peppercorn sauce

GRILLED PORK CHOP

Served with mashed potato, grilled vegetables and apple sauce

LAMB CHOPS

Lamb chop served with grilled vegetables and mashed potato

SIDES

FRENCH FRIES

SAUTEED SPINACH

GARLIC BREADS

HERBED RICE

CHEESE GARLIC BREADS

GRILLED VEGETABLES

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PIZZA

ITALIAN CLASSICA

#Whole wheat and gluten free option available

MARINARA (V)

Tomato sauce, oregano and garlic

V.I.P. MARGHERITA (V)

Imported Italian "fior di latte" mozzarella, tomato and fresh basil

DI SERAFINA PRIMAVERA (V)

Tomato, mozzarella, onion, bell peppers, olive and sundried tomato

PORTOFINO (V)

San marzano tomato, fresh mozzarella, homemade pesto and pine nuts

FUNGHI (V)

Tomato, mozzarella, mushrooms

TARTUFO NERO (V)

Rabiola cheese, fontina, truffle cheese, truffle oil and sliced black truffle

PIZZA AL UTSAV

Imported Italian "fior di latte" mozzarella, tomato, green chilli, onion and fried egg on top

DI PEPPERONI

San marzano tomato sauce, mozzarella and spicy pepperoni

ALLA NORCINA

Mozzarella, mushroom and spicy chicken

DI FABIO

Tomato, mozzarella, prosciutto di parma, sliced tomatoes

PASTA

Traditionally made like in Italy "al dente"
Whole wheat pasta is now available and gluten free pasta

CLASSIC

SPAGHETTI AGLIO & OLIO "AL PACINO" (V)

E.V.O.O., Red pepper, garlic, parmigiano reggiano

PENNE ALL'ARRABBIATA (V)

Spicy tomato sauce with parsley and crushed red pepper

SPAGHETTI AL POMODORO (V)

Homemade tomato sauce, parmigiano reggiano and fresh basil

LASAGNE AL FORNO (V)

Homemade fresh lasagne with pomodoro sauce

GNOCCHI DI MAMMA (V)

Homemade gnocchi served with creamy sun dried tomato sauce

PENNE ALLA VODKA (V)

Homemade tomato sauce, a splash of vodka, touch of cream

TAGLIOLINI PORTOFINO (V)

Homemade fresh tagliolini served with pesto (basil, garlic, pine nuts and parmigiano)

TAGLIOLINI AL TARTUFO NERO (V)

Homemade tagliolini with black truffle and a touch of butter

SPAGHETTI ALLA BOLOGNESE

With homemade meat sauce

CARBONARA

Spaghetti with bacon, parmigiano reggiano, eggs and black pepper

TAGLIOLINI AL POLLO

Chopped chicken breast, peas, mushrooms, touch of cream

FARFALLE AL LIMONCELLO

Bow tie pasta, baby shrimps, lemon zest, a touch of cream and a splash of limoncello

TAGLIOLINI SEAFOOD

Tagliolini in spicy tomato sauce, calamari and shrimps

*Add Chicken ₹200 | Shrimps ₹350 | Meatballs ₹350 | Vegetables ₹200

RAVIOLI & RISOTTI

RAVIOLI GORGONZOLA E PAPRIKA (V)

Homemade spinach and ricotta ravioli served with gorgonzola paprika sauce

RAVIOLI AL TARTUFO NERO (V)

Homemade black truffle ravioli and a touch of butter

RAVIOLI POLLO DI VODKA

Homemade chicken ravioli with creamy tomato sauce and touch of vodka

SUNDRIED TOMATO RISOTTO (V)

Champagne and sundried tomato

RISOTTO ASPARGUS (V)

Champagne and asparagus

RISOTTO "TARTUFO" (V)

Champagne and black truffle