

SERAFINA POP-UP BEVERAGE MENU

MOCKTAILS

STRAWBERRY MOJITO	45
<i>Fresh lime, Mint Leaves, Strawberry puree, Italian Sparkling water, Fresh Strawberry</i>	
THE PINK LEMONADE	40
<i>Fresh Lemon Juice, Strawberry Puree</i>	
PINE COLADA	45
<i>Fresh pineapple, coconut juice, pineapple juice, crushed ice</i>	
GINGER PEACH MOJITO	65
<i>Fresh lime, Mint Leaves, Fresh Ginger, Fresh Peach Syrup, Italian Sparkling Water</i>	
POMEGRANATE LEMONADE	45
<i>Fresh pomegranate juice, fresh lemon juice</i>	
TROPICAL WAVE	45
<i>Fresh Orange Juice, Fresh Pineapple Juice, Fresh Strawberry Juice</i>	

SOFT DRINKS

ALL AVAILABLE

FRESH JUICES

ORANGE	30
LEMON	30
POMEGRANATE	30
CARROT	30
LEMON MINT	30

WATER



Large Still	29
Small Still	23
Large Sparkling	29
Small Sparkling	23

HOT COFFEE

ESPRESSO	19
<i>Single shot Haubstadt espresso</i>	
AMERICANO	19
<i>Single espresso with hot water</i>	
CAFÉ LATTE	22
<i>Single espresso with steamed milk</i>	
DOUBLE ESPRESSO	25
<i>Double shot Haubstadt espresso</i>	
CAPPUCCINO	25
<i>Single espresso with steam foamed milk</i>	
CAFÉ MOCHA	25
<i>Single espresso, hot milk, chocolate</i>	
ESPRESSO MACCHIATO	22
<i>Espresso with small amount of foamed milk</i>	
LATTE MACCHIATO	25
<i>Espresso with stained milk</i>	
HOT CHOCOLATE	25
<i>Haubstadt hot chocolate</i>	

COLD COFFEE

ICE LATTE	25
<i>Espresso, Steamed milk, shaken with ice</i>	
ICE MOCHO	25
<i>Espresso, Milk, chocolate syrup, ice</i>	
ICE CARAMEL MACCHIATO	25
<i>Espresso, Caramel syrup, Milk, ice</i>	
ICED CHOCO	25
<i>Chocolate syrup, Milk, Ice</i>	

TEA

ENGLISH BREAKFAS	19
EARL GREY CLASSIC	19
GREEN TEA	19
JASMINE DELUXE	21
CHAMOMILE	21

PRICES INCLUDE VAT

SERAFINA POP-UP MENU

ANTI PASTI

BRUSCHETTA

Toasted bread with chopped fresh tomatoes, fresh Basil, extra virgin oil and a touch of garlic

40

BASKET OF CALAMARI

Fried fresh calamari served with our homemade spicy San Marzano tomato dip

60

GAMBERI IN PADELLA

Sautéed shrimps with olive oil and light garlic served over focaccia

75

CARPACCIO MALATESTA

Thin slices of marinated beef w/vegetable julienne, Parmigiano, mustard dressing

65

BURRATA

Imported Italian Burrata Barese served with grapes wine tomatoes

85

CAPRESE

Garden fresh tomatoes with fior di latte mozzarella & fresh basil

60

BRESAOLA 90

Italian imported Bresaola and baby arugula and shaved parmesan

90

PASTA

TAGLIOLINI "CORTINA" AL POLLO

Diced chicken breast, peas, mushrooms and touch of cream

75

RIGATONI BOLOGNESE

The finest in house made three meat sauce w/carrots, celery, and San Marzano tomato sauce

80

RISOTTO MUSHROOM

Aged Carnaroli risotto with exotic mushrooms

125

LASAGNA AL FORNO

Home made fresh lasagna alla bolognese with béchamel and San Marzano tomato sauce

85

LINGUINE DI MARE

Lobster, shrimps, calamari, octopus, mussels with light spicy marinara

110

INSALATE

DI SOFIA

Our Italian version of the classic Caesar salad with Parmigiano Reggiano and croutons

50

ARUGULA E PARMIGIANO

Baby arugula, cherry tomatoes, shaved Parmigiano Reggiano, fig vinaigrette

65

GOAT CHEESE & SPINACH SALAD

Warm Italian goat cheese, baby spinach, honey and roasted pine nuts

65

SIDES

ROASTED POTATO

35

GARDEN VEGETABLE

35

Dessert from the trolley

NUTELLA FOCACCIA

Cooked in our wood burning oven

55

MAIN COURSE

CHICKEN BREAST PAILARD

Grilled organic chicken breast pounded and with arugula and fresh marinated tomatoes

85

BRANZINO MEDITERRANEO

Filet of Branzino with saffron lemon and cherry tomato sauce

125

FILET MIGNON

Served with grilled seasonal vegetables MUSHROOM SAUCE

135

TAGLIATA TOSCANA

New York steak, sliced on a bed of arugula & rosemary

110

LA PIZZA ITALIANA

MARGHERITA

San Marzano tomato, fresh mozzarella & fresh basil and Castel Vetrano olives

65

QUATTRO STAGIONI

San Marzano tomato, fresh mozzarella, mushrooms, artichokes, pesto and beef bacon

75

PRIMAVERA

San Marzano tomato, fresh mozzarella and season garden vegetable

65

PIZZA TARTUFO NERO

IMPORTED ITALIAN BOUQUETE OF CHEESES AND IMPORTED ITSALINA TRUFFLE

125

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