

• ANTIPASTI • STARTERS

PANE OTTO 8
Housemade Otto Bread
Served Warm, Whipped Lardo,
Ploughgate Creamery Butter,
Extra Virgin Olive Oil, Sea Salt

ASPARAGI 15
Asparagus, Egg, Pecorino
Vinaigrette, Shaved Pecorino
Romano DOP

MAIALE IN VASO 17
Italian-style Pork Spread, Marinated
Cannellini Beans, Calabrian Chile
Peppers, Housemade Otto

BURRATA 14
Liuzzi Burrata, Broccoli Rabe Pesto

TROTA AFFUMICATA 17
Smoked Hudson Valley Steelhead
Trout, Crème Fraiche, Capers,
Fennel, Radish, Maya's Apple-
Quince Jam

BRUSCHETTA CON RICOTTA 8
Liuzzi Ricotta, Housemade Rustic,
Chile Oil, Pea Shoots

FUNGHI MARINATI 15
Marinated Mushrooms, Celery,
Parsley, Chile, Parmigiano
Reggiano DOP



SPRITZ LIKE AN ITALIAN WITH THESE SMALL BITES

ARANCINI 8
Fried Rice Balls, Peas, Prosciutto

CARCIOFI FRITTI 7
Fried Artichokes, Mint

POLENTA FRITTA 6
Wild Hive Polenta, Recca
Anchovies, Pecorino Romano
DOP, Salsa Rosso

OLIVE E NOCI 7
Mixed Olives, Walnuts,
Chile

Choose
your
favorite
Spritz
from our
cocktail
menu

GROUP DINING

PORCHETTA PER LA TAVOLA

75/PERSON

Ask your server for
more details.

Three-course menu centered around our
slow-roasted, Autumn's Harvest Porchetta
with Broccoli Rabe Pesto

Available for reservations booked 48 hours in advance and Private Dining.

LOCAL PRODUCERS WE LOVE.

SERRA is proud to offer the best produce, cheeses, and meats
from local and regional producers.

LIUZZI
Hamden, CT
Ricotta

**LACLARE
FARMS**
Malone, WI
Evalon Cheese

**AUTUMN'S
HARVEST FARM**
Romulus, NY
Pork
Sausage

CASCUN FARMS
Greene, NY
Chicken

**HUDSON VALLEY
FISH FARMS**
Hudson, NY
Steelhead Trout

**SNAKE RIVER
FARMS**
Snake River, ID
Wagyu Beef

• INSALATE • SALADS

INSALATA DI GAMBERETTI 19
Poached Shrimp, Gem Lettuce, Endive, Fennel, Chives,
Avocado Vinaigrette

INSALATA DI CAVOLO E ARANCIA ROSSA 15
Kale, Blood Orange, Almonds, Blood Orange Vinaigrette

INSALATA MISTA 14
Mixed Greens, Red Wine Vinaigrette

ADD: Hudson Valley Steelhead Trout +8 • Cascun Farms Chicken +6
Snake River Ranch Grilled Wagyu Steak +11

• SALUMI & FORMAGGI •

PROSCIUTTO DI CARPEGNA DOP 16
Aged 20 Months, Lecco, Italy



SPRING CHEESES • 3 FOR 13 • 5 FOR 17

SAGUARO
1-Month, Sheep's Milk,
Arizona, USA

NUVOLA DI PECORA
Sheep's Milk
Emilia-Romagna, Italy

MARZOLINO
Sheep's Milk
Toscana, Italy

PECORINO GIGANTE
Sheep's Milk
Toscana, Italy

EVALON
Goat's Milk
Wisconsin, USA

MOZZARELLA DI BUFALA CAMPANA DOP 13
Antiche Bontà Buffalo Milk Mozzarella, Extra Virgin Olive Oil, Salt

• PIATTI • PLATES

**SALSICCIA
LUCANIGA 31**

Autumn's Harvest Lucaniga
Sausage, Broccoli Rabe, Otto
Bread, Bauer's Mustard,
Calabrian Chile



LUCANIGA is a thick, rustic pork sausage
originating in Ancient Rome. Today the
long sausage is **TWISTED INTO A SPIRAL**
shape and then seared.

AUTUMN'S HARVEST, located in upstate
New York, makes lucaniga for Serra
Florita using the **ORGANIC, GRASS-FED**
PORK from Large Black Pigs raised on
their farm.

MAIALE ALLA BIRRA 26
Beer-Braised Autumn's Harvest
Pork Shoulder, Apricot Glaze,
Celery Root, Granny Smith
Apples, Mustard Vinaigrette

BRACIOLA DI MAIALE 47
Autumn's Harvest Pork Chops,
Spring Onion, Villa Manodori
Aceto Balsamico

GNOCCHI DI PATATE 17
Mamma Emma Potato Gnocchi,
Farm.One Basil, Parmigiano
Reggiano DOP, Pecorino Romano
DOP, Pine Nuts

TROTA 24
Hudson Valley Steelhead Trout,
Spring Onions, Potatoes, Fennel

VESUVIO 21
Afeltra Vesuvio Pasta, Pancetta,
Onion, Peas, Parmigiano
Reggiano® DOP, Pecorino
Romano DOP

TAGLIATA DI MANZO 32
Snake River Farms Wagyu
Bohemian Steak, Potatoes, Salsa
Verde

POLLO 24
Cascun Farms Chicken, Lemon,
Thyme, Fregola, Asparagus

AGNELLO 50
Ball Family Ranch Lamb Chops,
Seared Snap Peas, Mint Pesto

CONTORNI • SIDES

PISELLI 9
Peas, Red Onion,
Pancetta, Pecorino
Romano DOP

COUS COUS 9
Asparagus, Cous
Cous, Lemon
Vinaigrette

POTATOES 9
Fried Potatoes,
Pecorino Romano
DOP

Please inform your server of any allergies or dietary restrictions. | *The consumption of raw or undercooked
eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.