

SERANO'S

Vino

SPARKLING

Prosecco , Italy 16/49

WHITE

Pinot Grigio Spasso,
Veneto, Italy 16/49

Chardonnay Trentino,
Cantina Lavis, Trentino-Alto
Adige, Italy 17/55

ROSÉ

Paestum Vetere-San Salvatore,
Campania, Italy 16/49

RED

Chianti Classico Cafaggio,
Tuscany, Italy 16/49

Montepulciano d'Abruzzo
Ilico, Abruzzo, Italy 17/55

Serano's Spritz

Cappelletti + Prosecco 16

Birra

ROTATING DRAFTS 11

Ask your server for
today's options

BOTTLED BEER

Hudson North Cider Co. - Standard Cider 11

Peroni 11

Green's Dry-Hopped Lager (500ml) (GF) 16

Athletic Brewing CO (N/A) 11

Antipasti

TOMATO & BURRATA (GF) | 18

Pistachio pesto,
pickled red onion, basil

SPICED OLIVES (GF) | 10

Orange, lemon, garlic,
thyme, Fennel

MEATBALLS

MARINARA (GF) | 18

Dry aged beef,
parmigiano, ricotta

FRIED CALAMARI (GF) | 20

Mama Lil's peppers,
pickled jalapeno, capers, lemon

FRIED MOZZARELLA (GF) | 15

House made mozzarella,
marinara, basil, lemon

CRISPY ZUCCHINI (GF) | 17

Rosemary, Pecorino, lemon,
Calabrian chili aioli

Pizza Siciliana

Square Pies

HOUSE MADE **GLUTEN FREE** CRUST AVAILABLE UPON REQUEST

CHEESE | 24

House made mozzarella,
parmigiano, tomato, basil

SPICY BROCCOLI | 26

House made mozzarella, broccoli
rabe, tomato, calabrian chili

UPSIDE DOWN | 24

House made mozzarella,
pecorino, tomato, wild oregano

VODKA PIE | 26

Fresh mozzarella, ricotta,
vodka sauce, basil oil

CACIO E PEPE | 26

House made mozzarella,
taleggio, black pepper

HOT LOUIE | 27

Fresh mozzarella, pepperoni,
vodka sauce, honey

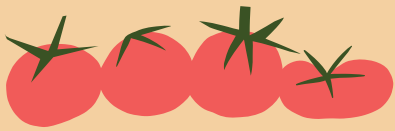
SAUSAGE & PEPPERS | 26

Fresh mozzarella, tomato,
house made sausage,
Mama Lil's peppers, onion

PEPPERONI & JALAPENO | 27

Fresh mozzarella, caciocavallo,
tomato, honey

CRUST DIPPERS | 3 EACH Chili honey, Vodka sauce



Insalata

ADD CHICKEN CUTLET +7
ADD SHRIMP +9

CAESAR SALAD (GF) | 18
Little gem, anchovy, capers,
pecorino, Grana Padana crisp

ITALIAN CHOP (GF) | 18
Italian chicory, confit tomato,
cucumber, pickled onions,
pepperoncini, house made
mozzarella, olives

Italian Sandwiches

18

AVAILABLE ON **GLUTEN FREE BREAD**

SOPPRESSATA & AGED PROVOLONE
Soppressata, coppa, salami,
aged provolone, eggplant caponata,
arugula, calabrian chili aioli

PROSCIUTTO & MOZZARELLA
Prosciutto, mozzarella, pistachio pesto,
tomato, arugula, balsamic

PARMESAN
Marinara, mozzarella, basil. Choice of
meatball, crispy chicken or eggplant

ITALIAN MEAT SUPREME
Prosciutto, mortadella, salami, coppa,
provolone, tomato, peppers and onions,
arugula, calabrian chili aioli

CAPRESE
Tomato, mozzarella, arugula,
basil pesto, balsamic

Pasta

HOUSE MADE **GLUTEN FREE BUCATINI** AVAILABLE
ADD BURRATA +7, CHICKEN CUTLET +7, SHRIMP +9

SPAGHETTI



MAFALDINE



RIGATONI



BUCATINI (GF)



SPAGHETTI POMODORO | 23
Bianco di Napoli, sweet onion,
butter, parmigiano, basil oil,
Add meatballs +9

SPAGHETTI LIMONE | 23
Meyer lemon,
parmesan, butter

HOUSE MADE AGNOLOTTI | 24
Spinach, ricotta, pesto crema
and pignoli gremolata

MAFALDINE BOLOGNESE | 29
Dry aged beef and veal,
Alta Cocina tomatoes,
parmigiano, basil

RIGATONI VODKA | 27
Vodka sauce, Calabrian chili,
ricotta, basil

RIGATONI CARBONARA | 28
Guanciale, pecorino,
egg, black pepper

Secondi

ADD SPAGHETTI POMODORO OR **GLUTEN FREE BUCATINI** +7

EGGPLANT PARM (GF) | 26
Crispy eggplant, ricotta,
smoked mozzarella,
basil, marinara

CHICKEN PARM (GF) | 28
Amish chicken, marinara,
basil oil, parmigiano,
house made mozzarella

SHRIMP SCAMPI | 31
Cannellini beans, garlic, white wine,
lemon, parsley, served over spaghetti
(or substitute GF buccatini)

Contorno

BROCCOLINI (GF) | 11
Garlic, olive oil,
lemon zest, pecorino

Dolci

TIRAMISU (GF) | 14
CHEESE CAKE (GF) | 14