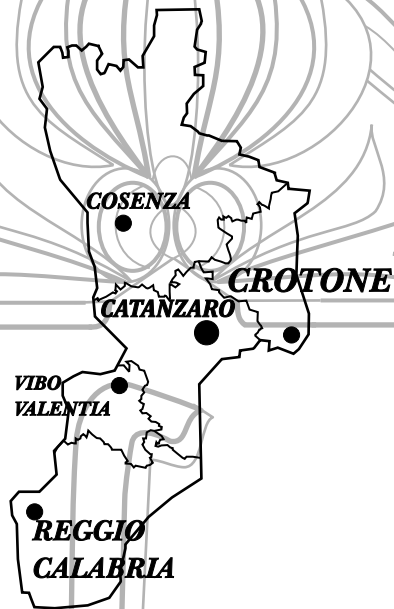




Ristorante **Serena**



Welcome to Ristorante Serena, a Family owned and operated facility. Our goal is provide you with the taste of Calabria, the region where executive chef and owner, Giovanni Longo was raised and studied the art of Italian cooking. We look forward to serving you and providing an enjoyable dining experience.





Appetizers

Artichoke Margherita

Artichoke hearts dipped in egg batter
and sautéed in a lemon & white wine sauce served over baby spinach. \$12.95

Antipasto Italiano

Assorted Italian meats, cheese and vegetables. \$12.95

Bruschetta

Chopped fresh tomatoes, red onions, basil & oregano served on grilled crostini. \$7.95

Calamari Fritti

Tender calamari, battered and fried to a golden crisp. \$12.50

Zuppa Di Cozze

Mussels sautéed with cherry tomatoes, garlic & fresh herbs served in either a white or red sauce. \$11.95

Caprese Salad

Fresh beefsteak tomatoes topped with gorgonzola, red onions and
extra virgin olive oil and balsamic reduction. \$11.95

Salsiccia E Rabe

Fresh Italian sausage and broccoli rabe sautéed in extra virgin olive oil & garlic. \$13.95

Polpette

Homemade fried Italian meatballs. \$2.50

Eggplant Rollettini

Eggplant cutlets stuffed with parmesan & ricotta cheese
topped with mozzarella cheese and pancetta served in a plum tomato sauce. \$11.50

Pyramid

Fresh tomato, mozzarella, prosciutto & basil stacked and
drizzled with extra virgin olive oil and aged balsamic vinegar. \$13.95



Salads

Chef Salad

Mix of baby greens with gorgonzola, mozzarella, walnuts, raisins, cherry tomatoes and smoked salmon,
drizzled with extra virgin olive oil and balsamic vinegar. \$13.95

Insalata Mista

Mix of baby greens with a house balsamic vinaigrette. \$6.95

Insalata Di Caesar

Classic Caesar salad. \$7.95



Soups

Pasta E Fagiole

Homemade Cannellini bean soup with pasta. \$7.95

Stracciatella

Chicken broth with egg, spinach & pasta. \$6.95

Minestrone

Mixed spring vegetables with pasta in a light vegetable & chicken broth. \$7.50

Crema Di Zucca

Butternut squash soup topped with fried pancetta & grilled crostini. \$8.50

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of
food born illness, especially if you have certain medical conditions.

Before placing your order, please notify your server if a person in your party has a food allergy

we accept no more than two credit cards per party



Pasta

Spaghetti Pomodoro E Basilico

Spaghetti with fresh tomato sauce & basil. \$13.95

Spaghetti Carbonara

Spaghetti with pancetta, egg, parmesan cheese & black pepper in a cream sauce. \$16.50

Penne Pollo E Broccoli

Penne with chicken & broccoli in a white wine sauce or an alfredo sauce. \$16.95

Fusilli Con Pollo E Pesto

Homemade fusilli pasta sautéed with chicken breast in a pesto cream sauce. \$17.95

Gnocchi Al Pesto/Bolognese

Potato gnocchi served in a pesto cream sauce or Bolognese meat sauce. \$16.50

Pappardelle Silana

Pappardelle pasta served with veal scaloppine and fresh porcini mushroom in a light truffle cream sauce. \$22.95

Pappardelle Montanara

Pappardelle pasta with Italian sausage, mushrooms, basil & cherry tomatoes in a vodka pink sauce. \$19.95

Tortellini vodka

Cheese filled pasta rings tossed with mushroom, ham and sweet peas in a vodka pink sauce. \$17.95

Tortellini Alla Panna

Cheese filled pasta rings with ham in a cream sauce. \$16.50

Fettuccine Alfredo Con Pollo

Fettuccine in an alfredo sauce with chicken. \$16.95

Fettuccine Bolognese

Fettuccine pasta served in a Bolognese meat sauce. \$16.95

Ravioli Pomodoro

Cheese filled ravioli in a plum tomato sauce with basil. \$14.95

Lasagna

Homemade meat lasagna. \$16.95



Seafood Pasta & Risotto

Penne Al Granchio

Penne with crabmeat and shrimp in a Vodka pink sauce. \$19.95

Linguine Frutti Di Mare

Linguine with shrimp, mussels, clams, calamari & scallops in a red or white sauce. \$21.95

Linguine Shrimp Scampi

Linguine pasta sautéed with shrimp, white wine extra virgin olive oil & garlic. \$19.95

Risotto Frutti Di Mare

Risotto with shrimp, mussels, clams, calamari and scallops finished with a touch of red sauce. \$22.95

Risotto Con Pollo E Funghi

Risotto with chicken breast & assorted mushrooms in a cream sauce. \$18.95

Linguine Alle Vongole

Linguine pasta with fresh clams in a red or white sauce. \$18.95

Fusilli Al Diavolo

Fusilli with shrimp & scallops in a spicy red sauce. \$21.95

Lobster Ravioli

Lobster ravioli in a vodka pink sauce with shrimp. \$22.95

Secondi / Main Course

(served with pasta or side salad)

Pollo O Vitello Al Marsala

Chicken or veal sautéed in a marsala wine sauce with mushrooms, ham and peas. \$18.95 / \$21.95

Pollo O Vitello Alla Parmigiana

Chicken or veal cutlets with marinara sauce topped with parmesan and mozzarella cheese. \$17.95 / \$19.95

Pollo O Vitello Al Limone

Chicken or veal sautéed in a light lemon butter sauce with capers. \$17.95 / \$19.95

Pollo O Vitello Francesca

Chicken or veal dipped in egg and sautéed with artichoke hearts and mushrooms in a sherry wine sauce. \$18.95 / \$21.95

Pollo Arrotoato

Chicken breast stuffed with ham, mozzarella cheese, spinach and sun dried tomato in a mushroom marsala cream sauce. \$22.95

Pollo Di Giovannino

Chicken breasts stuffed with artichokes, seasoned ritz crackers, sun dried tomatoes & Italian sausage. Pan seared & served over zucchini cream puree. \$21.95

Involtino Di Vitello Al Sugo

Veal stuffed with ham, mozzarella cheese, asparagus & roasted Red peppers. Served in a plum tomato sauce. \$23.95

Bistecca Al Gorgonzola

Rib eye steak sauteed with mushrooms and topped with gorgonzola cheese in a sherry wine reduction. \$24.95

Bistecca Pizzaiola

Delmonico cut steak pan seared and finished in a spicy plum tomato sauce. \$24.95

Bistecca Al Pepe

Delmonico cut dredged in tri-color peppercorns, pan seared & topped with a brandy cream sauce \$24.95

Bistecca Alla Griglia

Delmonico cut, grilled to order. \$23.95

Pork Chop Milanese

Pork chop breaded & pan fried. Served over a cream of zucchini puree and drizzled with white truffle oil. \$22.95

Pork Chop & Vinegar Peppers

Pork chop with potatoes & vinegar peppers. \$20.95

Eggplant Parmigiana

Eggplant cutlets with marinara sauce topped with mozzarella and parmesan cheese. \$16.95

Pollo O Vitello Saltimbocca

Chicken or veal stuffed with ham & mozzarella cheese sautéed in a sherry wine sauce. \$19.95 / \$22.95

Pesce / Seafood

Pesce Spada Puttanesca

Swordfish pan seared with marinara sauce, capers, black olives & anchovies. \$23.95

Pesce Spada Alla Griglia

Grilled swordfish served with baby greens vinaigrette. \$22.95

Salmone Alla Griglia

Grilled filet salmon served with baby greens with balsamic vinaigrette. \$19.95

Salmone Limone

Salmon in a light lemon and butter sauce with capers. \$20.95

Blackened Salmon

Filet of salmon pan seared served over broccoli rabe, garlic & olive oil. \$22.95

Merluzzo Serena

Haddock stuffed with seafood & seasoned Ritz crackers, baked and served over a roasted red pepper puree. \$23.95

Merluzzo Al Forno

Baked Filet of Haddock topped with seasoned bread crumbs. \$19.95

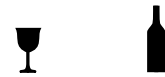
Cioppino

Mussels, clams, calamari, scallops, shrimp & fish of the day in a light fradiavlo sauce. \$25.95



Ristorante
Serena

Sparkling Wines



Prosecco Brut, Mionetto (Italy).....\$ 8.95.....\$ 34

Clean and crisp with apple and peach flavors. Enjoy as an aperitif!

Moscato, Mionetto (Italy).....\$ 34

Very delicate sweet aromas of flowers, fruit and hazelnuts.

White Wines

Pinot Grigio, Mezzacorona (Italy).....\$ 7.95.... \$ 22

Aromas of citrus, delicate fruity and dry. Finishes with a touch of almond and vanilla

Pinot Grigio, Il Portone (Italy).....\$ 7.95.... \$ 21

Pleasant notes of peaches and apricots with a hint of spice

Pinot Grigio, Livio Felluga (Italy).....\$ 49

Notes of jasmine, white peach, apricot and golden apple. Vibrant with a zesty Finish

Sauvignon Blanc, Nobile (New Zealand).....\$ 7.95.... \$ 25

Ripe gooseberry and citrus aromas bursting with flavors of passion fruit, lemon and peach

Vermentino, Sensi Collezone (Italy).....\$ 25

Intense and persistent perfume with hints of fruits and aromatic herbs

Lugana, "Trebiano", Ca Dei Frati (Lomabardy, Italy).....\$ 38

Aromas and flavors of fresh white flowers, nettles, apricots and almonds. Finishes with elegant zestiness.

Chardonnay, Il Portone (Italy).....\$ 7.95.... \$ 26

Delicate Flavors of vanilla and oak with tropical fruits

Chardonnay, Sensi Collezione (Italy).....\$ 23

Light straw color with an intense delicate bouquet with a floral hint

Riesling, Chateau St. Michelle (Washington State).....\$ 7.95.... \$ 27

Juicy peach, ripe pear melon and touch of sweetness

White Zinfanden, Woodbrige (California).....\$ 6.95.... \$ 22

Aromas and flavors of watermelon, strawberries and raspberries





Red Wines

- Pinot Noir, Il Portone (Italy)**..... \$ 7.95.... \$ 26
 Young and fresh with floral aromas on the nose. Red berry notes on the finish
- Pinot Noir, Parducci (California)**..... \$ 28
 Red and black cherry flavors abound with notes of spicy oak. Soft and silky with a velvety finish
- Merlot, Il Portone (Italy)**..... \$ 7.95.... \$ 26
 Layers of fruit and spice, with notes of plum and oak
- Malbec, Finca La Linda (Mendoza, Argentina)**..... \$ 30
 Lush blackberry fruit with hints of spicy oak and mocha. Finishes soft and supple
- Chianti, Melini (Italy)**..... \$ 7.95.... \$ 28
 Ruby red with aromas of iris, raspberry and spice. Finishes dry with hints of toasted almonds
- Chianti, Sensi Del Campo (Italy)**..... \$ 31
 Fresh cherry and floral aromas with soft tannins and a mineral and berry character
- Chianti, Del Campo Riserva (Italy)**..... \$ 39
 Aromas of plum and berry, medium bodied with velvety tannins and soft fruit
- Sangiovese, Collezione (Italy)** \$ 7.95.... \$ 27
 Luscious plump, dried berry and rose petal aromas
- Ciro Rosso Classico (Calabria)** \$ 33
 Made from 100% Gaglioppo. Bouquet of spices, dried fruit, wild berries and plum
- Montepulciano D'Abruzzo, Il Portone (Italy)** \$ 7.95.... \$ 25
 Bright berry aromas with hints of mineral. Silky tannins with an intense fruity finish
- Nero D'Avola, Sensi Collezione (Sicily)** \$ 23
 Sweet tannins plums and peppery flavors
- Shiraz, Collezione (Italy)** \$ 28
 Raspberry and cherry with a hint of pepper. Finishes soft and supple
- Cabernet Sauvignon, Il Portone (Italy)** \$ 7.95 \$ 26
 Fresh and fruit with pleasant aromas of wild berries. Smooth finish with cherry notes
- Cabernet Sauvignon, 14 Hands (Washington State)** \$ 26
 This lively wine bursts with aromas of cherries and berries. Round and balanced on the palate with nuances of spice and cocoa
- Morellino Di Scansano (Super Tuscan)** \$ 39
 Made from Sangiovese grapes, a full taste with hint of red fruit, violets and minerals
- Tescardo, Sensi (Super Tuscan)** \$ 58
 Rich and thick with complex aromas of berry, vanilla, tobacco and flowers
- Dolcetto D'Alba, Soprani (Italy)** \$ 44
 Balanced and seductive being fruity like a Zinfandel and smooth like a Merlot
- Barolo, Balbi Soprani (Italy)** \$ 78
 Concentrated fruit flavors of cherry, plum and spices. A serious wine!
- Amarone Classico, Antico Borgoceto (Italy)** \$ 87
 A very complex wine with a rich, velvety bouquet. Hints of fig and dark berry, a true classic



Pasta

- 1. Spaghetti Pomodoro E Basilico \$13.95**
Spaghetti with fresh tomato sauce & basil.
- 2. Spaghetti Carbonara \$16.50**
Spaghetti with pancetta, eggs, parmesan cheese & black pepper in a cream sauce.
- 3. Penne Pollo E Broccoli \$16.95**
Penne with chicken & broccoli in a white wine sauce or an alfredo sauce.
- 4. Fusilli Con Pollo E Pesto \$17.95**
Homemade fusilli pasta sautéed with chicken breast in a pesto cream sauce.
- 5. Gnocchi Al Pesto/Bolognese \$16.50**
Potato gnocchi served in a pesto cream sauce or Bolognese meat sauce.
- 6. Tortellini vodka \$17.95**
Cheese filled pasta rings tossed with mushroom, ham and sweet peas in a vodka pink sauce.
- 7. Tortellini Alla Panna \$16.95**
Cheese filled pasta rings with ham in a cream sauce.
- 8. Pappardelle Montanara \$19.95**
Pappardelle pasta with Italian sausage, mushrooms, basil & cherry tomatoes in a vodka pink sauce.
- 9. Fettuccine Alfredo Con Pollo \$16.95**
Fettuccine in an alfredo sauce with chicken.
- 10. Fettuccine Bolognese \$16.95**
Fettuccine pasta served in a Bolognese meat sauce.
- 11. Ravioli Pomodoro \$14.95**
Cheese filled ravioli in a plum tomato sauce with basil.
- 12. Lasagna \$16.95**
Homemade lasagna.
- 13. Pappardelle Silana \$22.95**
Pappardelle pasta served with veal scaloppine and fresh porcini mushroom in a light truffle cream sauce.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness, especially if you have certain medical conditions.

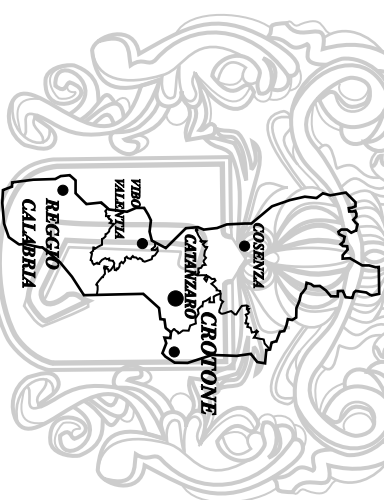
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we accept no more than two credit cards per party



Ristorante Serena

Take Out Menu
Fine Italian Dining



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Tu - Th, Su: 4pm-9pm
Fr - Sa: 4pm-10pm

18 Lebanon Street, Malden MA, 02148
Phone: (781) 324 3170
www: ristoranteserena.com
facebook / Google+

We also do private functions & catering.
Please call us for your next event.

Appetizers

1. **Artichoke Margherita \$12.95**
Artichoke hearts dipped in egg batter and sautéed in a lemon ☞ white wine sauce served over baby spinach.
2. **Antipasto Italiano \$12.95**
Assorted Italian meats, cheese and vegetables.

3. **Bruschetta \$7.95**
Chopped fresh tomatoes, red onions, basil ☞ oregano served on grilled crostini.

4. **Calamari Fritti \$12.50**
Tender calamari, battered and fried to a golden crisp.

5. **Zuppa Di Cozze \$11.95**
Mussels sautéed with cherry tomatoes, garlic ☞ fresh herbs served in either a white or red sauce.

6. **Salsiccia E Rabe \$13.95**
Fresh Italian sausage and broccoli rabe sautéed in extra virgin olive oil ☞ garlic.

7. **Polpetta \$2.50**
Homemade fried Italian meatballs.

8. **Eggplant Rolletini \$11.50**

Eggplant cutlets stuffed with parmesan ☞ ricotta cheese topped with mozzarella cheese and pancetta served in a plum tomato sauce.

9. **Pyramid \$13.95**
Fresh tomato, mozzarella, prosciutto ☞ basil stacked and drizzled with extra virgin olive oil and aged balsamic vinegar.

10. **Caprese Salad \$11.95**
Fresh beefsteak tomato topped with gorgonzola, red onions and extra virgin olive oil and balsamic reduction.

Salads

1. **Chef Salad \$13.95**

Mix of baby greens with gorgonzola, mozzarella, walnuts, raisins, cherry tomatoes and smoked salmon, drizzled with extra virgin olive oil and balsamic vinegar.

2. **Insalata Mista \$6.95**

Mix of baby greens with a house balsamic vinaigrette.

3. **Insalata Di Caesar \$7.95**
Classic Caesar salad.

Pasta

1. **Pasta E Fagiole \$7.95**

Homemade Cannellini bean soup with pasta.

2. **Stracciatella \$6.95**

Chicken broth with egg, spinach ☞ pasta.

3. **Minestrone \$7.50**

Mixed spring vegetables with pasta in a light vegetable ☞ chicken broth.

4. **Crema Di Zucca \$8.50**

Butternut squash soup topped with fried pancetta ☞ grilled crostini.

Second / Main Course

(served with pasta or side salad)

1. **Pollo O Vitello Al Marsala \$18.95/\$21.95**
Chicken or veal sautéed in a marsala wine sauce with mushrooms, ham and peas.

2. **Pollo O Vitello Alla Parmigiana \$17.95/\$19.95**
Chicken or veal cutlets with marinara sauce topped with parmesan and mozzarella cheese.

3. **Pollo O Vitello Al Limone \$17.95/\$19.95**
Chicken or veal sautéed in a light lemon butter sauce with capers.

4. **Pollo O Vitello Fracesca \$18.95/\$21.95**
Chicken or veal dipped in egg and sautéed with artichoke hearts and mushrooms in a sherry wine sauce..

5. **Pollo Di Giovannino \$21.95**
Chicken breasts stuffed with artichokes, seasoned ritz crackers, sun dried tomatoes ☞ Italian sausage—Pan seared ☞ served over zucchini cream puree.

6. **Pollo Arrotoato \$22.95**

Chicken breast stuffed with ham, mozzarella cheese, spinach and sun dried tomato in a mushroom, marsala cream sauce.

7. **Bistecca Pizzaiola \$24.95**

Debonico cut steak pan seared and finished in a spicy plum tomato sauce.

8. **Bistecca Al Pepe \$24.95**

Debonico cut dredged in tri-color peppercorns, pan seared ☞ topped with a brandy cream sauce

9. **Bistecca Alla Griglia \$23.95**

Debonico cut, grilled to order.

10. **Bistecca Al Gorgonzola \$24.95**

Rib eye steak sautéed with mushrooms and topped with gorgonzola cheese in a sherry wine reduction.

11. **Involtino Di Vitello Al Sugo \$23.95**

Veal stuffed with ham, mozzarella cheese, asparagus ☞ roasted Red peppers. Served in a plum tomato sauce.

12. **Pork Chop Milanese \$22.95**

Pork chop breaded ☞ pan fried. Served over a cream of zucchini puree and drizzled with white truffle oil.

13. **Pork Chop ☞ Vinegar Peppers \$20.95**

Pork chop with potatoes ☞ vinegar peppers.

14. **Eggplant Parmigiana \$16.95**

Eggplant cutlets with marinara sauce topped with mozzarella and parmesan cheese.

15. **Pollo O Vitello Salimbocca \$19.95/\$22.95**

Chicken or veal stuffed with ham ☞ mozzarella cheese sautéed in a sherry wine sauce.

Seafood Pasta & Piastta

1. **Penne Al Granchio \$19.95**
Penne with crabmeat and shrimp in a vodka pink sauce.
2. **Linguine Frutti Di Mare \$21.95**
Linguine with shrimp, mussels, clams, calamari ☞ scallops in a red or white sauce.

3. **Linguine Shrimp Scampi \$19.95**
Linguine pasta sautéed with shrimp, white wine extra virgin olive oil ☞ garlic.

4. **Risotto Frutti Di Mare \$22.95**

Risotto with shrimp, mussels, clams, calamari and scallops finished with a touch of red sauce.

5. **Risotto Con Pollo E Funghi \$18.95**

Risotto with chicken breast ☞ assorted mushrooms in a cream sauce.

6. **Linguine Alle Vongole \$18.95**

Linguine pasta with fresh clams in a red or white sauce.

7. **Fusilli Al Diavolo \$21.95**

Fusilli with shrimp ☞ scallops in a spicy red sauce.

8. **Lobster Ravioli \$22.95**

Lobster ravioli in a vodka pink sauce.

Pace / Seafood

1. **Pesce Spada Putanesca \$23.95**

Swordfish pan seared with marinara sauce, capers, black olives ☞ anchovies.

2. **Pesce Spada Alla Griglia \$22.95**

Grilled swordfish served with baby greens with balsamic vinaigrette.

3. **Salmone Alla Griglia \$19.95**

Grilled filet salmon served with baby greens with balsamic vinaigrette.

4. **Salmone Limone \$20.95**

Salmon in a light lemon and butter sauce with capers.

5. **Blackened Salmon \$22.95**

Filet of salmon pan seared served over broccoli rabe, garlic ☞ olive oil.

6. **Merluzzo Serena \$23.95**

Haddock stuffed with seafood ☞ seasoned Ritz crackers, baked and served over a roasted red pepper puree.

7. **Merluzzo Al Forno \$19.95**

Baked Filet of Haddock topped with seasoned bread crumbs.

8. **Cioppino \$25.95**

Mussels, clams, calamari, scallops, shrimp ☞ fish of the day in a light fradaiolo sauce.