



Chef Giovanni would like to introduce Ristorante Serena's weekend

Burrata

Creamy buffalo mozzarella cheese served with sliced tomatoes and Prosciutto Di Parma served over baby greens finished with a drizzle of balsamic glaze.

FSeafood Manicotti

Homemade Manicotti pasta filled with ricotta cheese, parmesan cheeses, shrimp, scallop, topped with shrimp and lobster meat in a pink vodka sauce.

Fusilli Shrimp and Lobster

Fresh homemade fusilli with shrimp, fresh lobster meat, served either fradiavolo, scampi or vodka pink sauce.

Halibut in Crust

Seafood crusted filet of halibut the crust has shrimp, scallops, crab meat and seasoned Ritz Crackers and baked in the oven.

Pork Chop Giovannino

Pork Chop stuffed with sausage, artichoke and sundried tomatoe stuffing, finished in a sherry wine sauce with mushrooms.

Bread Pudding

White chocolate and butterscotch bread pudding served with vanilla ice cream.