



# ristorante **Serena**

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Welcome to **Ristorante Serena**, a Family owned and operated facility. Our goal is providing 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**

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PALERMO

SICILY

ALMALFI COAST

COSENZA

REGGIO  
CALABRIA

VIBO  
VALENTIA

CATANZARO

CROTONE

BARI

LECCE

AOSTA

COMO

BOLZANO

RIMINI

PISA

FLORENCE

LIVORNO

TUSCANY

  
**APPETIZERS**  


**EGGPLANT ROLLETTINI \$14**

Eggplant cutlets stuffed with Parmigiano Reggiano & ricotta cheese, topped with mozzarella cheese & pancetta served in a Plum tomato sauce

**CAPRESE SALAD \$14**

Beefsteak tomatoes, fresh Mozzarella, drizzled with Extra virgin olive oil & Pesto

**\* TUNA TARTAR \$19**

Marinated tuna with sesame seeds & oil, served with creamy avocado, crostini & Ponzu sauce

**CROSTINI DI SALMONE \$16**

Crostini with Burrata & smoked salmon, finished with a drizzled of aged Balsamic glaze

**CALAMARI FRITTI \$16**

Tender calamari, battered & fried to a golden crisp, served with Plum tomato sauce

**BRUSCHETTA \$11**

Chopped fresh tomatoes, red onions, basil & oregano served on grilled crostini

  
**BOWL / SALADS**  


**QUINOA BOWL \$16**

Roasted sweet potatoes, crispy chickpeas, avocado, arugula, sunflower seeds, Lemon-garlic vinaigrette

**FARRO BOWL \$16**

Feta cheese, cherry tomatoes, arugula, olives, toasted pecans, english cucumber, honey mustard vinaigrette

**INSALATA DI CAESAR \$12**

Romaine hearts, homemade crouton, shaved Parmigiano Reggiano, caesar dressing

**INSALATA CALABRESE \$12**

Mix of greens, roasted peppers, sun dried tomatoes, olives, goat cheese, served with Nduja crostini

**Add to your salad:**      Chicken \$10      Shrimp \$12      \*Salmon \$12

  
**SOUPS**  


**PASTA E FAGIOLI \$12**

Cannellini bean soup with pasta

**STRACCIATELLA \$12**

Chicken broth with egg, spinach & tortellini

\*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\*\*\*



## SANDWICHES

served with side of your choice of  
fries or salad

### MEATBALL \$14

Homemade meatball, mozzarella cheese  
Marinara sauce, french baguette

### GRILLED CHICKEN \$15

Chicken breast, mozzarella cheese, lettuce,  
tomato, bacon, Calabrian chili aioli,  
brioche bread

### CHICKEN or VEAL PARM \$16 / \$18

Breaded chicken or veal, mozzarella cheese,  
tomato, Marinara sauce, french baguette

### ITALIANO \$16

Prosciutto Di Parma, Mozzarella cheese  
tomato, Pesto sauce, french baguette or focaccia

### \*BURGER \$19

Prime beef, cheddar cheese, bacon, baby leaf  
lettuce, beefsteak tomatoes, pickled cucumber,  
brioche bread, served with fries

### SILANA \$16

Salsiccia Rabe, goat cheese,  
Nduja spread, french baguette or focaccia



## ENTREE

### SPAGHETTI CARBONARA \$24

Spaghetti with guanciale, egg, Parmigiano  
Reggiano cheese & black pepper

### LASAGNA \$22

Homemade meat lasagna with  
Bechamel & Plum tomato sauce

### RICOTTA & WALNUT RAVIOLI \$19

Fresh made spinach ravioli pasta filled  
with ricotta & Parmigiano Reggiano cheese in a  
Butter garlic sauce & walnuts

### GNOCCHETTI ALFREDO \$21

Fresh made potato gnocchi, gorgonzola cheese,  
Rock shrimp, asparagus in a Alfredo cream sauce

### COVATELLI AL RAGU \$22

Fresh made covatelli pasta with  
Bolognese sauce, topped with whipped  
ricotta cheese

### CHICKEN SALTIMBOCCA \$24

Stuffed with ham & mozzarella cheese, sautéed  
in a Sherry wine sauce over linguini pasta

### HADDOCK AL FORNO \$26

Baked Filet of Haddock topped with  
seasoned bread crumbs served with salad

### \*SALMONE ALLA GRIGLIA \$30

Grilled filet of salmon served with cherry  
tomatoes, feta cheese, olives & cucumber  
couscous salad with lemon vinaigrette

### EGGPLANT PARMIGIANA \$20

Eggplant cutlets with Marinara sauce topped with  
Mozzarella & Parmigiano cheese served with penne

### CHICKEN PARMIGIANA \$22

Cutlets with Marinara sauce topped with  
Parmigiano Reggiano & mozzarella cheese  
served with penne pasta

### \*BISTECCA ALLA GRIGLIA \$34

Rib Eye, grilled to order served with  
Mush vellutata & salsa Verde

## SIDES

Asparagus & Goat Cheese \$11

Spinach \$8

Side Salad \$6

Broccoli Rabe \$10

Truffle Fries \$9

Fries \$7