



# 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**

---

SARDINIA

ALMALFI COAST

BARI

LECCE

COSENZA

PALERMO

VIBO  
VALENTIA

REGGIO  
CALABRIA

CROTONE  
CATANZARO

SICILY

  
**APPETIZERS**  

---

**ARTICHOKE MARGHERITA \$16**

Artichoke hearts dipped in egg batter & sautéed in a White wine-lemon sauce, served over baby spinach

**EGGPLANT ROLLETTINI \$14**

Eggplant cutlets stuffed with Parmigiano Reggiano & Ricotta cheese, topped with Mozzarella cheese & crispy Pancetta, served in a Plum tomato sauce

**MEATBALLS \$13**

Homemade Italian meatballs served in a Plum tomato sauce with Parmigiano Reggiano cheese & grilled crostini

**BRUSCHETTA \$11**

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

**ZUPPA DI COZZE \$15**

Mussels sautéed with cherry tomatoes, garlic & fresh herbs, served in either a White wine or Red sauce with crostini

**OCTOPUS SALAD \$20**

Slow cooked Octopus with Kalamata olives, heirloom tomatoes, drizzled with Basil olive oil

**BURRATA \$18**

Creamy Burrata cheese, Prosciutto Di Parma, House marinated tomatoes, drizzled with extra virgin olive oil & balsamic reduction

**\* TUNA TARTAR \$21**

Marinated tuna with Sesame seeds & oil, served with creamy Avocado, crostini & Ponzu sauce

**SALSICCIA E RABE \$16**

Italian sausage & Broccoli rabe, sautéed in extra virgin olive oil & garlic

**CALAMARI FRITTI \$18**

Tender calamari with sliced banana peppers battered & fried to a golden crisp

**TAGLIERE \$23**

Artisan Italian cured meet & cheeses with crostini, olives & fig jam

  
**SALADS**  

---

**INSALATA MISTA \$10**

Mix of baby greens, cherry tomatoes, olives, red onion, with a house Lemon vinaigrette

**INSALATA DI CAESAR \$12**

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

**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\*\*\*



## PASTA

### **TORTELLINI VODKA \$23**

Cheese filled pasta rings tossed with mushroom, ham & sweet peas in a Vodka pink sauce

### **GNOCCHI ALLA PANNA \$19**

Fresh made potato Gnocchi in a Alfredo sauce with sweet peas & crispy pancetta

### **FETTUCCHINE BOLOGNESE \$23**

Fettuccine pasta in a Bolognese sauce with whipped Ricotta

### **SPAGHETTI CARBONARA \$24**

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

### **MANICOTTI CREPES \$19**

Homemade crepes stuffed with four cheeses & spinach with Plum tomato sauce

### **PAPPARDELLE MONTANARA \$25**

Pappardelle pasta with Italian sausage, mushrooms, basil & cherry tomatoes in a Vodka pink sauce

### **TAGLIATELLE SILANA \$27**

Tagliatelle pasta served with veal scaloppine & fresh Porcini mushrooms in a light Truffle cream

### **PENNE POLLO E BROCCOLI \$21**

Penne sautéed with chicken & broccoli in a Garlic White wine sauce or Alfredo

### **FUSILLI CON POLLO E PESTO \$24**

Fresh fusilli sautéed with chicken breast in a Pesto cream

### **LASAGNA \$22**

Homemade meat lasagna with Bechamel & Plum tomato



## SEAFOOD PASTA & RISOTTO

### **SQUID INK CAVATELLI ALLA ZAFFERANO \$34**

Fresh made Squid Ink Cavatelli sautéed with Lobster meat & finished in a Zafferan cream sauce

### **LINGUINE SHRIMP SCAMPI \$27**

Linguine pasta sautéed with shrimp, cherry tomatoes in a Butter garlic, extra virgin olive oil & White wine

### **LOBSTER RAVIOLI \$31**

Lobster filled ravioli in a Vodka pink sauce with shrimp

### **RISOTTO OR LINGUINE FRUTTI DI MARE \$30/\$29**

Risotto or linguine with shrimp, mussels, clams, calamari & scallops finished with a touch of Plum tomato

### **COVATELLI AL GRANCHIO \$27**

Fresh made covatelli pasta with crabmeat and shrimp in a Vodka pink sauce

### **FUSILLI ALLA DIAVOLA \$28**

Fresh Fusilli with Shrimp & Scallops in a Spicy red 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.

\*\*\*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\*\*\*

  
**SECONDI / MAIN COURS**

**MARSALA**

**CHICKEN \$24 VEAL \$27**

Sautéed with mushrooms, ham & peas  
in a Marsala wine sauce, over linguine

**PARMIGIANA**

**CHICKEN \$22 VEAL \$26**

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

**PORK CHOP MILANESE \$28**

Pork chop breaded & pan fried, drizzled with  
White truffle oil, served over a cream of  
Zucchini puree & Truffle Mush vellutata

**\* LAMB CHOP ALLA CALABRESE \$34**

Grilled & served with roasted  
fingerling Potatoes  
finished with Salsa Verde Calabrese

**\* BURGER \$19**

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

**\* FILETTO ALLA GRIGLIA \$39**

Tenderloin, grilled to order, served with salsa  
Verde & Mush vellutata

**LIMONE**

**CHICKEN \$23 VEAL \$26**

Sautéed in a light Lemone butter sauce  
with capers, served over linguine

**SALTIMBOCCA**

**CHICKEN \$24 VEAL \$28**

Stuffed with Ham & Mozzarella cheese,  
sautéed in a Sherry wine sauce,  
served over tagliatelle

**EGGPLANT PARMIGIANA \$21**

Eggplant cutlets with Marinara sauce topped  
with Mozzarella & Parmesan cheese,  
served with penne pasta

**\* BISTECCA PIZZAIOLA \$36**

Rib Eye steak pan seared with garlic, oregano  
in a Calabrian Chili plum tomato sauce,  
served with Mush vellutata

**POLLO DI GIOVANNINO \$27**

Chicken breast stuffed with artichokes, sun  
dried tomatoes, Italian sausage & seasoned Ritz  
crackers, pan seared & served over Zucchini coulis,  
& roasted fingerling Potatoes

---

**SIDES Asparagus & Goat Cheese \$11, Broccoli Rabe \$10, Spinach \$8, Fries \$7, Truffle Fries \$9**

---

  
**PESCE / SEAFOOD**

**\*SALMONE ALLA GRIGLIA \$34**

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

**\*SALMONE LIMONE \$31**

Salmon in a light lemon butter  
White wine sauce with capers & broccoli

**SCALLOPS \$29**

Sea Scallops over Mush vellutata,  
topped with sweet corn & crispy bacon,  
drizzled with Basil oil

**HADDOCK SERENA \$33**

Haddock stuffed with Seafood & seasoned  
Ritz crackers, baked & served over a  
Roasted Red Pepper puree

**HADDOCK AL FORNO \$29**

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

**CIOPPINO \$32**

Mussels, clams, calamari, scallops,  
shrimp & fish of the day in a light  
Alla Diavolo sauce, served with crostini