

# SERRA

NYC Jul 22–Aug 18  
**RESTAURANT  
WEEK®**

**3-course dinner** | \$45 *per person*

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## **antipasti** CHOOSE ONE

### **suppli**

crispy rice, Mutti tomato, fresh mozzarella, basil

### **caprese**

housemade mozzarella, Backyard cherry tomato, basil

### **insalata verde**

mixed lettuce, watermelon radish, carrot, herbs, white balsamic

### **tonno +\$10**

raw yellowfin tuna, zucchini scapece, mint

## **piatti** CHOOSE ONE

### **ravioli**

housemade eggplant ravioli, smoked scamorza fondue, tomato confit

### **gnocchi**

housemade potato gnocchi, pesto genovese, pecorino

### **spaghetti al pomodoro**

Afeltra spaghetti, Così Com'è datterino tomatoes, ROI extra virgin olive oil, sea salt, basi

### **milanese +\$8**

crispy breaded chicken breast, seasonal salad, Mediterranean sauce, lemon

### **halibut +\$15**

pan seared halibut, asparagus, lemon aioli, red sorrel

## **dolci** CHOOSE ONE

### **panna cotta**

panna cotta yogurt e lamponi

### **budino al cioccolato**

dark chocolate budino, crumbled cake, chocolate glaze, whipped cream, chocolate crunch

# vini per la tavola

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**45** | *per bottle*

## **Chianti 'Antiche Vie'**

Pietro Beconcini, Toscana

## **Vino da Tavola Bianco**

Cirelli, Campania

**55** | *per bottle*

## **Terre Siciliane Rosso**

Scopa, Sicilia

## **Rosato 'ICA'**

Selvagrossa, Marche

**75** | *per bottle*

## **Sangiovese 'Rossorelativo'**

Buccia Nera, Toscana

## **Sauvignon**

Conti Formentini, Friuli-Venezia Giulia

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# SERRA

NYC Jul 22–Aug 18  
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**2-course lunch** | \$30 *per person*

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## **antipasti** CHOOSE ONE

### **suppli**

crispy rice, Mutti tomato, fresh mozzarella, basil

### **caprese**

housemade mozzarella, Backyard cherry tomato, basil

### **insalata verde**

mixed lettuce, watermelon radish, carrot, herbs, white balsamic

### **tonno +\$10**

raw yellowfin tuna, zucchini scapece, mint

## **piatti** CHOOSE ONE

### **ravioli**

housemade eggplant ravioli, smoked scamorza fondue, tomato confit

### **gnocchi**

housemade potato gnocchi, pesto genovese, pecorino

### **spaghetti al pomodoro**

Afeltra spaghetti, Così Com'è datterino tomatoes, ROI extra virgin olive oil, sea salt, basil

### **milanese +\$8**

crispy breaded chicken breast, seasonal salad, Mediterranean sauce, lemon

### **halibut +\$15**

pan seared halibut, asparagus, lemon aioli, red sorrel

# vini per la tavola

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## 45 | *per bottle*

### **Chianti 'Antiche Vie'**

Pietro Beconcini, Toscana

### **Vino da Tavola Bianco**

Cirelli, Campania

## 55 | *per bottle*

### **Terre Siciliane Rosso**

Scopa, Sicilia

### **Rosato 'ICA'**

Selvagrossa, Marche

## 75 | *per bottle*

### **Sangiovese 'Rossorelativo'**

Buccia Nera, Toscana

### **Sauvignon**

Conti Formentini, Friuli-Venezia Giulia

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