

SERANO'S

Vino

SPARKLING

Prosecco , Italy 16/49

WHITE

Pinot Grigio Spasso,
Veneto, Italy 16/49

Chardonnay Trentino,
Cantina Lavis, Trentino-Alto
Adige, Italy 17/55

ROSÉ

Paestum Vetere-San Salvatore,
Campania, Italy 16/49

RED

Chianti Classico Cafaggio,
Tuscany, Italy 16/49

Montepulciano d'Abruzzo
Ilico, Abruzzo, Italy 17/55

Birra

ROTATING DRAFT

Ask your server for
today's options

BOTTLED BEER

Peroni 10

Green's Dry-Hopped Lager (500ml) (GF) 15

Athletic Brewing CO (N/A) 10

Serano's Spritz

Cappelletti + Prosecco 16

Antipasti

TOMATO & BURRATA (GF) | 17

Pistachio pesto,
pickled red onion, basil

SPICED OLIVES (GF) | 9

Orange, lemon, garlic,
thyme, Fennel

MEATBALLS MARINARA (GF) | 17

Dry aged beef,
parmigiano, ricotta

FRIED CALAMARI (GF) | 19

Mama Lil's peppers,
pickled jalapeno, capers, lemon

FRIED MOZZARELLA (GF) | 13

House made mozzarella,
marinara, basil, lemon

CRISPY ZUCCHINI (GF) | 16

Rosemary, Pecorino, lemon,
Calabrian chili aioli

Pizza Siciliana

Square Pies

HOUSE MADE **GLUTEN FREE** CRUST AVAILABLE UPON REQUEST

CHEESE | 23

House made mozzarella,
parmigiano, tomato, basil

SPICY BROCCOLI | 25

House made mozzarella, broccoli
rabe, tomato, calabrian chili

UPSIDE DOWN | 23

House made mozzarella,
pecorino, tomato, wild oregano

VODKA PIE | 25

Fresh mozzarella, ricotta,
vodka sauce, basil oil

CACIO E PEPE | 25

House made mozzarella,
teleggio, black pepper

MUSHROOM | 25

Fresh mozzarella, mushrooms,
pickled shallots, thyme

HOT LOUIE | 26

Fresh mozzarella, pepperoni,
vodka sauce, honey

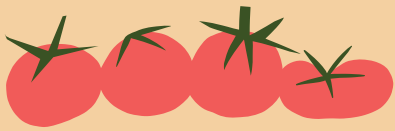
SAUSAGE & PEPPERS | 25

Fresh mozzarella, tomato,
house made sausage,
Mama Lil's peppers, onion

PEPPERONI & JALAPENO | 26

Fresh mozzarella, caciocavallo,
tomato, honey

CRUST DIPPERS | 4 EA Chili honey, Italian ranch, Vodka sauce



Insalata

ADD CHICKEN CUTLET +7
ADD SHRIMP +9

CAESAR SALAD (GF) | 18
Little gem, anchovy, capers,
pecorino, Grana Padana crisp

ITALIAN CHOP (GF) | 19
Italian chicory, confit tomato,
cucumber, pickled onions,
pepperoncini, house made
mozzarella, olives

Panini

18

AVAILABLE ON **GLUTEN FREE** BREAD

SOPPRESSATA & AGED PROVOLONE
Soppressata, coppa, salami,
aged provolone, eggplant caponata,
calabrian chili aioli

PROSCIUTTO & BURRATA
Prosciutto, burrata, pistachio pesto,
tomato, balsamic

**MEATBALL, CRISPY CHICKEN OR
EGGPLANT PARMESAN**
Marinara, mozzarella, basil

ITALIAN MEAT SUPREME
Prosciutto, mortadella, salami, coppa,
provolone, tomato, peppers and onions,
calabrian chili aioli

CAPRESE
Tomato, burrata, arugula,
basil pesto, balsamic

Pasta

HOUSE MADE **GLUTEN FREE** BUCATINI AVAILABLE
ADD BURRATA +7, CHICKEN CUTLET +7, SHRIMP +9

SPAGHETTI



MAFALDINE



RIGATONI



BUCATINI (GF)



SPAGHETTI POMODORO | 21
Bianco di Napoli, sweet onion,
butter, parmigiano, basil oil,
Add meatballs +9

SPAGHETTI LIMONE | 27
Meyer lemon,
parmesan, butter

HOUSE MADE AGNOLOTTI | 22
Spinach, ricotta, pesto crema
and pignoli gremolata

MAFALDINE BOLOGNESE | 27
Dry aged beef and veal,
Alta Cocina tomatoes,
parmigiano, basil

RIGATONI VODKA | 25
Vodka sauce, Calabrian chili,
ricotta, basil

RIGATONI CARBONARA | 26
Guanciale, pecorino,
egg, black pepper

Secondi

ADD SPAGHETTI POMODORO OR **GLUTEN FREE** BUCATINI +7

EGGPLANT PARM (GF) | 25
Crispy eggplant, ricotta,
smoked mozzarella,
basil, marinara

CHICKEN PARM (GF) | 27
Amish chicken, marinara,
basil oil, parmigiano,
house made mozzarella

SHRIMP SCAMPI | 30
Cannellini beans, garlic, white wine,
lemon, parsley, served over spaghetti
(or substitute GF buccatini)

Contorno

BROCCOLINI (GF) | 11
Garlic, olive oil,
lemon zest, pecorino

Dolci

SOFT SERVE GELATO (GF) | 10
Vanilla, olive oil, maldon salt

TIRAMISU (GF) | 13

CHEESE CAKE (GF) | 13