

ANTIPASTI • STARTERS

MAIALE IN VASO 19

Italian-style Pork Spread, Marinated Beans, Calabrian Chile Peppers, Housemade Otto Bread

TROTA AFFUMICATO 17

Smoked Hudson Valley Steelhead Trout, Crème Fraîche, Capers, Fennel, Radish, Maya's Apple-Quince Jam

FEGATO DI POLLO 16

Chicken Liver Pate, Onion-Apple Compote, Housemade Otto Bread

SCIATT 11

Fried Piave Cheese, Buckwheat & Beer Batter
Region: Lombardia



POLPETTINE ALLA GENOVESE 10

Three Housemade Pork & Veal Meatballs **Region: Liguria**

SPIEDINI DI MANZO 10

Three Grilled Wagyu Beef Skewers from Snake River Farm, Seasoned Olive Oil

BURRATA E BARBABIETOLE 16

Liuzzi Burrata, Roasted Beets, Hazelnuts, Mint, Chinotto Vinaigrette

ZUCCA ARROSTITA 15

Alewife Farms Honeynut Squash, Liuzzi Stracciatella, Hazelnut Vinaigrette



Contains Warm and Melty Cheese

PANE OTTO 8

Housemade Otto Bread Served Warm, Whipped Lardo, Ploughgate Creamery Butter, Extra Virgin Olive Oil

INSALATA DI MELA 12

Radicchio, Endive, Fennel, Honeycrisp Apples, Parsley, Cider Vinaigrette
Region: Trentino

INSALATA DI RUCOLA 14

Arugula, Shaved Parmigiano Reggiano® DOP, Extra Virgin Olive Oil, Villa Manodori Aceto Balsamico

INSALATA DI BRESAOLA 13

Bresaola, Arugula, Treviso, Persimmons, Shaved Piave Vecchio DOP, Extra Virgin Olive Oil

RAPA 10

Turnips, Pancetta, Seasonal Greens, White Balsamic Vinaigrette

FUNGHI E FARRO 15

Mixed Mushrooms, Farro, Garlic-Caper Aioli, Parsley

PUREA DI FAVE SECCHIE 7

Fava Bean Purée, Garlic, Extra Virgin Olive Oil served with Grilled Housemade Focaccia

PATATE ALLA DIAVOLICCHIO 9

Crispy Mountain Sweet Berry Farm Potatoes, Calabrian Chili Vinaigrette
Region: Calabria

CAVOLETTI FRITTI 9

Fried Brussel Sprouts, Red Wine Agro-Dolce

FORMAGGI •

& SALUMI

RACLETTE

PATATE FRITTE 13

Raclette with Fried Market Potatoes

VERDURE SOTTACETO 13

Raclette with Pickled Vegetables

PROSCIUTTO COTTO 13

Raclette with Cooked & Cured Ham Crusted in Rosemary

ASSAGGIO 19

A Taste of All Three Options with Toasted Housemade Otto Bread



Common in the Italian Alps, raclette is a cow's milk cheese aged at least three months. It is firm and smooth with nutty, sweet, and pungent flavors and is served melted as per the ancient Alpine tradition. Our raclette comes from Spring Brook Farm, a participating sponsor of Farms for City Kids Foundation, in Vermont.

CHEESE • 3 FOR 13 • 5 FOR 17

TALEGGIO LA BAITA

Raw Cow's Milk, Lombardia

MONTASIO

Raw Cow's Milk, Veneto

TRENTIGRANA

Raw Cow's Milk, Trentino

PECORINO GIGANTE

Sheep's Milk, Toscano

BUFAROLO

Water Buffalo's Milk, Bergamo

CURED MEATS • 1 FOR 9 • 5 FOR 25

SPECK

Recla, Alto-Adige

PROSCIUTTO SAN DANIELE DOP

DOK Dall'Ava, Friuli

SALAME ROSSO

New England Charcuterie, New England

COPPA

Giorgio's, New York

SOPRESSATA

Giorgio's, New York

MOZZARELLA DI BUFALA CAMPANA DOP 13

Antiche Bontà Buffalo Milk Mozzarella, Extra Virgin Olive Oil, Salt

PIATTI • PLATES

TORTIGLIONI ALLA NORCINA 35

Afeltra Tortiglioni Pasta, Sweet Italian Susage, Urbani Black Truffle, Cream, Parmigiano Reggiano DOP

GNOCCHI DI PATATE 21

CON GORGONZOLA
Mamma Emma Potato Gnocchi, Gorgonzola Cream, Walnuts, Parsley



POLENTA CON ZUCCA 18

Wild Hive Polenta, Roasted Kabocha Squash, Thyme

CAVOLFIOR Fritto 18

Fried Cauliflower, Liuzzi Ricotta, Bagnara Sauce

POLLO CON CAPONATA 24

INVERNALE
Cascun Farms Chicken, Alewife Farms Butterscotch Squash, Fennel, Raisins, Almond

PROBUSTO CON CAVOLO ROSSO 21

New England Charcuterie Beef & Pork Sausage, Braised Red Cabbage, Wild Hive Polenta, Bauer's Mustard

TRUFFLE SUPPLEMENTS

WHITE TRUFFLE D'ALBA

49/4 GRAMS

BLACK TRUFFLE

19/4 GRAMS

Urbani truffles shaved tableside, available to add to any dish

TAGLIATA DI MANZO 32

Wagyu Bohemian Steak, Roasted Root Vegetables, Salsa Verde

TROTA 24

Hudson Valley Steelhead Trout, Marinated Cannellini Beans, Broccoli Rabe

BISTECCA FIORENTINA MP

Porterhouse for Two with Market Vegetables **Region: Toscana**

Best served charred on the outside and rare on the inside with a simple touch of olive oil and seasoning, this recipe dates back to 1565.

MAIALE ALLA BIRRA 26

Beer-Braised Pork Shoulder, Apricot Glaze, Celery Root, Honeycrisp Apples, Mustard Vinaigrette

A Birreria classic from day one. Our chefs start with Bensmiller Farms pork shoulder, braise it over 24 hours and finish it with an apricot beer glaze. The savory pork and sweet glaze pair perfectly with the tartness of granny smith apples.

CONTORNI

Add a side dish — our chef recommends the Rapa, Funghi e Farro, Patate al Diavolicchio, and Zucca Arrostita.

LOCAL PRODUCERS WE LOVE.

SERRA is proud to offer the best produce, cheeses, and meats from local and regional producers.

ALEWIFE FARM

Kingston, NY
Honeynut Squash

LIUZZI

Hamden, CT
Ricotta

MOUNTAIN SWEET BERRY FARM

Roscoe, NY
Potatoes

NEW ENGLAND CHARCUTERIE

Waltham, MA
Salame, Sausage

SPRINGBROOK FARM

Reading, VT
Reading Raclette

CASCUN FARMS

Greene, NY
Chicken

WILD HIVE FARM

Clinton Corners, NY
Polenta

HUDSON VALLEY FISH FARMS

Hudson, NY
Steelhead Trout

SNAKE RIVER FARMS

Snake River, ID
Wagyu Beef