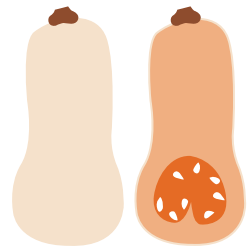


LET'S GO CRAZY FOR SQUASH AT SERRA D'AUTUNNO

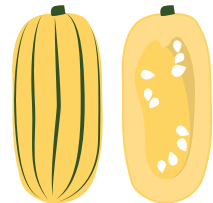
This autumn, our chefs are showcasing the regional nuances of the Italian countryside. This menu features dishes infused with the traditional flavors of Italian autumn and highlights sustainability and local ingredients from some of our favorite producers.



BUTTERNUT

Union Square Greenmarket
New York, NY

Slightly sweet, smooth in texture, versatile



DELICATA

Migliorelli Farms
Tivoli, NY

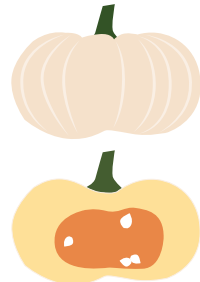
Creamy flavor, ultra-delicate skin



KABOCHA

Union Square Greenmarket
New York, NY

"Japanese pumpkin," super sweet flavor, fluffy flesh



LONG ISLAND CHEESE PUMPKIN

Invincible Summer Farms
Southold, NY

Bright orange flesh, meaty texture, sweet nutty flavor



HONEYNUT

Norwich Meadows Farms
Norwich, NY

Sweet and light, thin and edible skin

...AND APPLES!
FROM HOT AND
COLD-PRESSED CIDER
TO APPLE-FLAVORED
COCKTAILS!

SEED TO PLATE INITIATIVE

Here at Eataly NYC Flatiron, we're sponsoring 75 Morton Street/MS 297, a public middle school that opened in 2018 after years of parent petitioning due to overcrowded middle schools in the area. **In order to help keep their Seed to Plate programming going, we are donating a portion of the proceeds from Serra Fiorita to GrowNYC's Seed to Plate programming.**



EATALY'S HERB GARDEN

In collaboration with Farm.One

Farm.One is the creator and cultivator of two urban vertical farms in New York City that produce over 500 different microgreens, edible flowers, and herbs for some of the city's best restaurants. Discover basil and mint from our garden in a selection of our cocktails.

farmone

Executive Chef: Michael Nogera

AUTUMN MENU

SERRA
ON THE ROOF
ITALIAN COUNTRYSIDE RESTAURANT

BY **BIRRERIA**

• ANTIPASTI • STARTERS

PANE OTTO 8

Housemade Otto Bread Served Warm, Ferrarini Butter, Extra Virgin Olive Oil, Sea Salt

MELA E RAPA 12

Hakurai Turnips, Migliorelli Farms Apple Cider, Walnuts, Belgian Endive, Honeycrisp Apple

CARNE CRUDA 15

Autumn Harvest Top Round, Parmigiano Reggiano, Housemade Rye Bread

ADD: Urbani Black Truffle +6

CRUDO DI TONNO 16

Yellowfin Tuna, Fennel, Fennel Pollen, Extra Virgin Olive Oil

CARPACCIO DI POMODORO 13

Heirloom Tomato, Lemon Cucumber, Sherry Vinegar, Bush Basil

ADD: Mozzarella di Bufala DOP +10

CALAMARI FRITTI 17

Fried Calamari, Lemon, Parsley

ZUCCA E SPECK 16

Delicata Squash, Speck, Castelvetro Olives



• SPUNTINI •

SMALL BITES FOR PAIRING WITH CIDER

ARANCINI 10

Fried Rice Balls, Urbani Black Truffle, Lemon Aioli

ZUCCA E PANE 7

Butternut Squash, Spiced Pepitas, Apple Cider Reduction, Rye Bread

CAVOLETTI FRITTI 9

Fried Brussels Sprouts, Calabrian Honey Vinaigrette

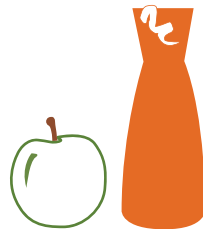
OLIVE E NOCI 8

Mixed Olives, Walnuts, Chile

SELECTION OF ALL FOUR 29

SIDRO AL TAVOLO 29

Your choice of hot or cold cider—classic or spiced—mixed with a liqueur of your choosing (see cocktail menu). Poured and garnished tableside. Serves 4.



LOCAL PRODUCERS WE LOVE.

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

LIUZZI
Hamden, CT
Burrata

RAVEN & BOAR FARM
East Chatham, NY
Sausage

LANI'S FARM
Bordentown, NJ
Sunchoke
Cucumbers

INVINCIBLE SUMMER FARMS
Southold, NY
Tomatoes

MIGLIORELLI
Tivoli, NY
Holland Eggplant

NORWICH MEADOWS
Norwich, NY
Chicory

• INSALATE • SALADS

INSALATA MISTA 14

Mixed Greens, Seasonal Vegetables, Red Wine Vinaigrette

PANZANELLA 17

Housemade Bread, Invincible Summer Farms Tomatoes, Lani's Cucumbers, Red Onion, Basil

INSALATA AUTUNNALE 15

Seasonal Chicories, Migliorelli Farms Apples, Farro, Cranberry Vinaigrette

INSALATA TOSCANA 15

Norwich Meadows Kale, Pecorino Vinaigrette, Pecorino Crisps, Spiced Pepitas

ADD-ONS:

Cascun Farms Chicken +8

Market Fish +10

Diamond Creek Ranch Steak +12

• SALUMI & FORMAGGI •

TAGLIERI DI SALUMI E FORMAGGI 35

Chef Selection of Cured Meats and Cheeses

PROSCIUTTO E MOZZARELLA DI BUFALA 28

Prosciutto di Carpegna DOP and Mozzarella di Bufala Campana DOP



FORMAGGI AUTUNNALI 17

Seasonal 3 Cheese Board, Grissini, Union Square Greenmarket Fruit, Mixed Nuts, Housemade Jam

BURRATA 17

Liuzzi Burrata, Marinated Peppers, Housemade Rustico

ADD: Prosciutto di Carpegna DOP +15

• PIATTI • PLATES

ZUCCA RIPIENA CON STRACCIATELLA E NOCCIOLE 24

Norwich Meadows Farm Honeynut Squash, Stracciatella, Hazelnut Vinaigrette



WHAT'S A HONEYNUT?

Our friends at Norwich Meadows Farm in upstate New York grow this hybrid cousin of the butternut squash. Developed to be the perfect squash for the kitchen it boasts a light, slightly sweet flavor with a thin, edible skin.

CAPONATA DI MELANZANE 22

Migliorelli Farms Holland Eggplant, Italian Pine Nuts, Golden Raisins, Tomato, Onion, Basil

RISOTTO ALLA ZUCCA 22

Carnaroli Rice, Sage Butter, Butternut Squash, Spiced Pepitas, Pecorino Romano



PASTA AL FORNO 26

Fusilli, Invincible Summer Farms Tomatoes, Sausage, Housemade Mozzarella

PESCE SPADA 24

Norwich Farms Red Cabbage, Honeycrisp Apples, Mustard Butter

POLLO ALL GRIGLIA 27

Balsamic Marinated Cornish Hen, Acorn Squash, Almonds, Balsamic

TAGLIATA DI MANZO 29

Grilled Diamond Creek Ranch Flat Iron Steak, Lani Farms Sunchoke, Charred Lemon, Chives

NY STRIP STEAK 59

Grilled 20 oz Diamond Creek Ranch Bone-In NY Strip

SALSICCIA CON FUNGHI PORCINI 26

Raven & Boar Porcini and Black Garlic Sausage, Broccoli Rabe, A. Bauer's Mustard, Otto Bread

COTOLETTA DI MAIALE 48 ALLA MILANESE

Bone-In Pork Milanese, Norwich Meadows Chicories, Extra Virgin Olive Oil

• CONTORNI • SIDES

ZUCCA 9

Acorn Squash, Balsamic, Pepitas

PATATE 9

Fried Potatoes, Pecorino Romano DOP

CIME DE RAPA 9

Broccoli Rabe

Please inform your server of any allergies or dietary restrictions. | *The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.