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## STARTERS

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<p><b>GARLIC BREAD</b> Parmesan and fresh garlic butter melted over a toasted petite baguette Half: \$5      Full: \$9</p>	<p><b>PROSCIUTTO WRAPPED SHRIMP</b> 16 Grilled shrimp wrapped in Italian Prosciutto and served with a savory garlic butter sauce</p>
<p><b>BRUSCHETTA</b> 10 Toasted crostini topped with chèvre cheese, gently sautéed tomatoes, and fresh basil</p>	<p><b>POLENTA</b> 8 House-made creamy cornmeal with fresh Parmesan cheese and topped with your choice of either meat sauce or marinara</p>
<p><b>ANTIPASTO</b> 9 A traditional and colorful assortment of salami, pepperoni, cheese, carrots, celery, artichoke hearts, green olives, Kalamata olives, and marinated garbanzo beans</p>	<p><b>FRIED POLENTA</b> 11 House-made polenta rolled in bread crumbs and fried to perfection served with spicy Rosa sauce</p>
<p><b>GNOCCHI</b> 11 Classic potato pasta served with your choice of meat sauce, marinara, pesto, Gorgonzola, or Alfredo</p>	<p><b>SHRIMP COCKTAIL</b> 12 Succulent shrimp served with our house-made cocktail sauce</p>
<p><b>GARLIC CHIPS</b> 10 Toasted thin crust pizza chips topped with olive oil, fresh garlic, and Mozzarella cheese</p>	<p><b>CHEESE BOARD</b> 16 A seasonal selection of cheeses, fruits, and nuts served with toasted crostini Add salami: \$2</p>
	<p><b>HUMMUS</b> 14 Creamy hummus topped with cherry tomatoes, Feta cheese, olive oil, and a balsamic drizzle served with flatbread wedges</p>

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## SALADS & SOUPS

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Add chicken: \$5

Add shrimp: \$7

Add salmon: \$9

<p><b>GARDEN SALAD</b> 9 Romaine, fresh vegetables and your choice of house-made dressing</p>	<p><b>SPINACH SALAD</b> 12 / 15 Baby spinach, sliced avocado, hardboiled egg, tomatoes, and bacon with house-made balsamic dressing on the side</p>
<p><b>CAESAR SALAD</b> 10 / 12 Romaine, house-made croutons, and grated Parmesan cheese tossed in a creamy Caesar dressing Anchovies: \$3</p>	<p><b>COBB SALAD</b> 13 / 16 Romaine, fresh vegetables, sliced avocado, crumbled bleu cheese, hard boiled egg, and bacon with your choice of house-made dressing</p>
<p><b>GREEK SALAD</b> 11 / 14 Romaine, chopped cucumbers, tomatoes and red onions topped with Feta cheese and Kalamata olives with Italian dressing on the side</p>	<p><b>AWARD WINNING BOSTON CLAM CHOWDA (TUESDAY &amp; FRIDAY ONLY)</b> 6 / 9 A rich cream-based soup with a blend of clams, potatoes, and vegetables Winner of the "Best Professional Boston Chowder" at the 33rd Annual Santa Cruz Clam Chowder Cook-Off</p>
<p><b>MINISTRONE SOUP</b> 5 / 8 House-made traditional Italian vegetable soup served table-side with Parmesan cheese</p>	

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\*Breadsticks with garlic butter are still served to diners as a Serritella's tradition. Additional breadsticks are available upon request. Peanut butter is a request-only item.

\*All menu prices are subject to change.

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# ENTRÉES

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Add a cup of soup or a green salad to entree: \$4

**SPAGHETTI & MEAT SAUCE** 15

With meatballs or sausage: \$18

**PESTO & PASTA** 19

Your choice of either linguine or penne pasta tossed in a creamy pesto sauce and topped with sun dried tomatoes

**FETTUCCHINE ALFREDO** 19

Fettuccine pasta served in a robust Parmesan cream sauce  
With chicken: \$24

**RAVIOLI** 18

Your choice of cheese or beef-filled pasta pillows topped with either meat sauce or marinara

**POLENTA** 19

House-made creamy cornmeal with sausage or meatballs with meat sauce or Florentine-style sautéed vegetables with marinara

**TORTELLINI GORGONZOLA** 20

Spinach and tomato cheese-filled tortellini tossed in our Gorgonzola cheese sauce and topped with fresh Roma tomatoes

**PRIMAVERA** 19

Angel hair pasta tossed with olive oil, butter, garlic, bell peppers, broccoli, tomatoes, mushrooms, white wine, Italian herbs, and finished in a creamy lemon butter sauce

**LASAGNA** 20

Layers of beef, Italian sausage, Ricotta, Parmesan, and Mozzarella topped with meat sauce

**BISCONTI** 20

Sliced chicken breast sautéed with garlic, bell peppers, red onions, and mushrooms reduced in house-made stock and topped with fresh basil

**PENNE MEDITERRANEAN** 21

Marinated chicken breast sautéed with garlic, green olives, red onions and capers in a BOLD balsamic reduction sauce over penne and topped with crumbled Feta cheese and fresh basil

**COMBINATION DINNER** 21

Your choice of (3) items: beef or cheese ravioli, spaghetti, cheese tortellini, or lasagna served with meat sauce

**HALF & HALF** 18

Your choice of (2) items: beef or cheese ravioli, spaghetti, or cheese tortellini served with either meat sauce or marinara

**NOT-SO-HUNGRY PLATE** 13

Your choice of a smaller portion of either spaghetti with a meatball, beef or cheese ravioli, or cheese-filled tortellini with your choice of meat sauce or marinara

**SALTIMBOCCA** 25

Chicken breast rolled with Prosciutto and Mozzarella cooked in a creamy white wine and sage Dijon sauce with your choice of polenta, spaghetti, or ravioli

**CHICKEN PORTABELLA** 23

Chicken breast sautéed with portabella mushrooms and garlic tossed in a creamy mushroom alfredo sauce served over angel hair pasta

**PICCATA**

Your choice of protein sautéed with capers tossed in a lemon butter piccata sauce served over fettuccine pasta  
Chicken: \$23      Veal: \$28

**PARMIGIANA**

Your choice of protein lightly breaded and topped with meat sauce and Mozzarella with your choice of polenta, spaghetti, or ravioli. Fettuccine alfredo: \$2  
Chicken: \$22      Veal: \$27

**EGGPLANT PARMIGIANA** 19

Lightly breaded slices of eggplant topped with marinara sauce and Mozzarella with your choice of polenta, spaghetti, or ravioli. Fettuccini alfredo: \$2

**SCALOPPINE AL MARSALA**

Your choice of protein sautéed with Marsala wine, mushrooms, and onions with your choice of polenta, spaghetti, or ravioli topped with meat sauce  
Chicken: \$22      Veal: \$27

**BREADED VEAL CUTLET** 27

Prime cuts of veal in freshly seasoned bread crumbs and served with your choice of polenta, spaghetti, or ravioli

**GAMBERETTI ALLA ROMANA** 25

Sautéed scampi-style shrimp paired with a SPICY jalapeño and tomato basil sauce served over angel hair pasta

**LINGUINE WITH CLAM SAUCE** 24

Linguine pasta served in a creamy blush sauce of chopped clams, Roma tomatoes, and white wine

**LINGUINE SEAFOOD COMBO** 28

Shrimp, clams, mussels, and scallops in a creamy tomato-infused clam sauce over linguine pasta

**PAN-SEARED SALMON** 26

Salmon filet served with a side of dill lemon butter, rice pilaf, and steamed broccoli

**WHISKEY FILET** 49

Pan-seared 8oz. Filet Mignon in a Mediterranean marinade and topped with a savory whiskey-peppercorn sauce and served with a fresh garlic and vegetable penne sauté

**18% GRATUITY ADDED TO PARTIES OF 8 OR MORE**

**CORKAGE FEE (750ML): \$15**

**CAKEAGE FEE (UP TO 15 PEOPLE): \$10**