

PASTA

Serratores

PIZZA

+1 (919) 296-9900

112 N. CHURTON STREET

Hillsborough, NC 27278

serratoresnc.com

Starters

FRIED FRESH MOZZARELLA - with marinara	12
FRIED CALAMARI - cherry peppers, tomato sauce	14
CAESAR SALAD - croutons, parmigiano	10
LOCAL LETTUCES - marinated mushrooms, shaved onion, roasted garlic vinaigrette	10
BAKED SURF CLAMS - pancetta, peppers, onions, lemon, breadcrumbs	13
STEAMED MUSSELS* - choose bianco (white wine) or rosso (tomato) add Chiles	15
GARLIC KNOT - with marinara	4
FRESH TOMATO BRUSCHETTA - basil, red onion add Burrata +\$5	7
MARINATED OLIVES	5

Pasta

SPAGHETTI braised pork rib sugo, parmigiano	24
SHRIMP SCAMPI cappellini, cherry tomatoes, bread crumbs	27
RIGATONI - vodka sauce, ricotta add Chicken +\$5 or add Sausage +\$6	22
FETTUCCHINE ALFREDO add Chicken +\$5 or add Sausage +\$6	22
CASARECCE arugula pesto, sundried tomato add Burrata +\$5	19
HOUSEMADE 3-CHEESE RAVIOLI spicy sausage sugo, pecorino	24

all served over linguine

Chicken or Veal Scaloppine

Chicken \$27, Veal \$35

- SALTIMBOCCA
- PROSCIUTTO, PROSECCO, SAGE, GLASSATO
- TOSCANA
- ARTICHOKE HEARTS, CHERRY TOMATO, ROASTED GARLIC, PARMIGIANO REGGIANO
- PICCATA
- CAPERS, LEMON, WHITE WINE, BUTTER
- PARMIGIANA
- Chicken 27 Veal 35 Eggplant 26 Meatball 27
- TOMATO SAUCE, PARMIGIANO REGGIANO, FRESH MOZZARELLA

Vegetables

ROASTED MUSHROOMS - salsa verde	10
CITRUS ROASTED BEETS - whipped ricotta	8
BEANS & GREENS - balsamico, extra virgin olive oil	9

Pizza

MARGHERITA - tomato, mozzarella, basil	17
BURRATA - white roasted garlic, prosciutto, arugula	19
ALLA NORMA - eggplant, basil, ricotta salata	18
CLASSIC PEPPERONI	18
SPICY MEATBALL - cherry peppers, red onion, ricotta	19
PESTO GENOVESE - white sundried tomato, olives, roasted garlic, ricotta	19
FOUR CHEESE - boxcarr lissome & farmer's cheeses, gorgonzola dolce, fresh mozzarella add Sausage+\$3 or add Roasted Mushrooms +\$2	19

CHOOSE YOUR OWN

Pizza Adventure

Select your favorite toppings to add to your Cheese Pizza ~ Starting at \$15

TOPPINGS

Pepperoni	3	Eggplant	2
Meatballs	3	Red Onion	2
Prosciutto	3	Anchovy	2
Chicken Cutlet	3	Olives	2
Sausage	3	Cherry Peppers	2
		Roasted Garlic	2
		Sundried Tomato	2
		Roasted	2
		Mushrooms	

**This symbol indicates items served raw or undercooked. Consuming raw or undercooked meats, poultry, shellfish, seafood, or eggs may increase your risk of foodborne illness.*

Cocktails

ITALIAN ICEE ~ Basil Limeade
With Prosecco \$13 ~ With Spirits \$14
Add Local Blueberry Syrup \$2

GIARDINI ~ Garden Martini~Basil Infused Vodka,
Cocchi Extra Dry, Pickled Tomato \$14

BICYCLE THIEF ~ Gin, Campari, Grapefruit
and Fresh Lemon \$13

SERRATORITA ~ Tequila, Hibiscus & Rosemary
Syrup, Fresh Citrus, Italian Orange Soda \$14

BUBO BUBO ~ Rye whiskey, Cynar, Montenegro,
Honey Syrup \$15

HONEY & ROSES ~ Chamomile Vodka, Cocchi
Bianco, Honey, Lemon & Montenegro \$15

ESPRESSO MARTINI ~ Espresso, Vodka, Coffee
Liquor, Touch of Vanilla \$13

SPAGETT' ~ Miller High Life, Aperol, Lemon \$7

Non-Alcoholic Selections

ITALIAN ICEE ~ Basil Limeade \$8

BEST DAY N/A BEER ~ *Sausalito, CA* ~ Electro Lime Lager ~ \$6

BEST DAY N/A BEER ~ *Sausalito, CA* ~ Hazy IPA ~ \$6

ATHLETIC N/A BEER ~ *San Diego, CA* ~ Golden Ale ~ \$6

NONA ~ Spirit-Free Appertivo Medley, Soda & Orange Zest ~ \$10

SUCCO E SALE ~ Mint, Fresh Lemon & Orange, Salt & Soda ~ \$5

BLUEBERRY SHRUB ~ Vinegar Based Fruit Beverage ~ \$5

BEES KISS ~ Chamomile & Honey, Fresh Lemon & Soda ~ \$6

HIBISCUS COOLER ~ Hibiscus & Rosemary Syrup, Italian
Orange Soda, Fresh Orange & Lime Juice ~ \$8

BLENHEIMS ~ Hot Ginger Soda~ \$5

SAN PELLEGRINO ~ Aranciata Rossa~ \$4

FRESH MADE LEMONADE ~ \$5

SPRITZ

Naturale Orange Vermouth

On the Rocks with Soda \$11

As a Spritz \$14

Hugo

Prosecco, St. Germain, Fresh Lime, Mint, Soda
\$15

Aperol

Prosecco, Aperol, Soda, Orange
\$14

Negroni Sbagliato

Prosecco, Campari, Sweet Vermouth, Soda, Orange
\$15



Wine by the Glass

SPARKLING

PROSECCO ~ Ciacola, *Veneto, IT* \$12

LAMBRUSCO ~ Rolfshark, Villa di Corlo, 2024,
Modena, IT \$13

WHITE

CHARDONNAY ~ Tenuta Mazzolino, 2024 *Lombardia, IT* \$13

PECORELLO ~ Rarità, 2021 *Calabria, IT* \$14

ALLA COSTIERA ~ Bianco, 2024 *Veneto, IT* \$12

TREBBIANO ~ Antonelli, 2024 *Umbria, IT* \$15

ROSÉ & ORANGE

PINOT GRIGIO (Orange) ~ Visintini, 2024, *Friuli, IT* \$15

POGGIO ANIMA (Rose)~ Raphael, 2025, *Sicilia, IT* \$13

RED

ES OKAY (served chilled)~ Mendocino Blend, NV,
California, USA \$14

MONTEPULCIANO D'ABRUZZO ~ Kriya, Vigna Madre,
2024, *Abruzzo, IT* \$12

CHIANTI ~ Fattoria Dianella, 2024, *Toscana, IT* \$13

NEGROAMARO ~ Perrini, 2021, *Puglia, IT* \$13

Draft Beer

ATOMIC CLOCK BREWING ~ *Durham, NC* ~ \$9
Absolute Zero Cold IPA

DURTY BULL ~ *Durham, NC* ~ Hazy Ale ~ \$8

MENABREA ~ *Biella, Piedmont, IT* ~ Amber ~ \$9

PERONI ~ *Rome, IT* ~ Lager ~ \$7

ENO RIVER BREWING ~ *Hillsborough, NC* ~ \$8
American Wheat Beer

ROTATING CIDER ~ \$8

EDMUNDS OUST SOUR ALE ~ *Charleston, SC* ~ \$8
Guava - Tangerine Sour Ale

Bottles & Cans

VERTIGA IPA ~ *Veneto, IT* ~ \$10

BURIAL BREWERY ~ *Asheville, NC* ~ \$8
Rotating IPA

FREMONT DARK STAR ~ *Seattle, WA* ~ \$8
Imperial Oatmeal Stout

DOLOMITI PILS ~ *Pedavena, IT* ~ \$6

MILLER HIGH LIFE ~ *Milwaukee, WI* ~ \$4

BUD LIGHT ~ *St Louis, MO* ~ \$4

BOTANIST & BARREL ~ *Cedar Grove, NC* ~ \$10
Orange Peel & Earl Grey

MIDDLE JAMES ~ *Pineville, NC* ~ \$8
Peach Sour