PIZZA

¼ SLICE

CHEESE	4.75
RONI	5.25
SLICE OF THE DAY	5.75

PIZZA 16”

CHEESE	19.0

TOPPINGS 2.5 EA.

Bell Pepper, Jalapeño, Roasted Red Pepper, Hot Cherry Pepper, Arugula, Mushroom, Onion, Black Olive, Italian Sausage, Pepperoni, Pineapple, Tomato, Caramelized Onion, Meatball, Basil, Eggplant, Ricotta, Garlic, Zucchini, Anchovy

PREMIUM TOPPINGS 3.5 EA.

Extra Cheese, Chicken, Oven Dried Tomato, Fresh Mozzarella, Aged Pecorino, Gorgonzola, Prosciutto, Rabe, Aged Balsamic, Caña De Cabra, Parmigiano-Reggiano

SPECIALTY PIZZA

PIZZA MARGHERITA 24.0
tomato, fresh mozzarella & basil

SAUSAGE ARRABBIATA 25.0
Italian sausage, garlic, Parmigiano-Reggiano, basil & crushed red pepper

CHICKEN PESTO 25.0
grilled chicken, basil pesto, oven dried tomato & mozzarella cheese

ST. BARTH (WHITE) 26.0
Gorgonzola, mozzarella & tomato, finished with arugula, prosciutto, aged balsamic

SERPICO’S GARDEN 25.0
zucchini, oven dried tomato, eggplant, fresh mozzarella, garlic & basil

RABE WHITE BEAN (WHITE) 24.0
broccoli rabe, garlic & cannellini bean

THE BIG KAHUNA 25.0
ham, pineapple & hot pepper

SALAD

FLORINA 16.25
house blend greens, breaded chicken, plum tomato, roasted red pepper, red onion & fresh mozzarella with our white balsamic vinaigrette

GARDEN 10.5
house blend greens, plum tomato, red onion, cucumber & carrot

ROCKET 15.5
arugula, oven dried tomato, lemon thyme vinaigrette & Caña de Cabra goat cheese

WITH GRILLED CHICKEN 4.0

WITH ITALIAN TUNA 4.75

STARTERS

ARANCINI 6.5
homemade risotto stuffed with beef bolognese, mozzarella & percorino cheese, fried golden brown

SANTINA’S SPINACH SQUARES 9.5
spinach, cheddar, Parmigiano-Reggiano, pecorino, flour, egg baked to perfection

EGGPLANT ROLLATINI 15.0
garden fresh eggplant stuffed with three cheeses & topped with a plum tomato sauce

SWEET POTATO FRIES 8.25
finished with rosemary & sea salt served with sriracha aioli

HOMEMADE MEATBALL 4.0
plum tomato sauce, pecorino & basil

ITALIAN SAUSAGE 4.0
plum tomato sauce, pecorino & basil

Florina
PIZZERIA & PANINOTECA

COLD PANINI

CAPRESE 14.5
tomato, fresh mozzarella, basil & evoo

WITH IMPORTED PROSCIUTTO 15.75

ITALIANO 15.5
genoa salami, mortadella, sweet capicola & provolone

TONNO PUTTANESCA 15.75
Italian tuna with olive, caper, lemon, evoo, vegetable spread on Ciabatta bread

PASTA

RIGATONI 13.5
plum tomato sauce, pecorino & basil

RIGATONI MEATBALL 17.5
homemade meatball, plum tomato sauce, pecorino & basil

RIGATONI SAUSAGE 17.5
plum tomato sauce, pecorino & basil

RIGATONI BOLOGNESE 17.5
homemade beef bolognese finished with parmigiano cheese

CHICKEN PARMIGIANA 17.5
breaded chicken, plum tomato sauce, provolone over linguine

LINGUINE & PESTO 17.0
tossed in basil pesto with oven dried tomato & Parmigiano-Reggiano

LASAGNA 17.5
homemade beef bolognese, mozzarella & pecorino cheese

CHECK OUT OUR CATERING

ORDER ONLINE

HOT PANINI

THAT SANDWICH 16.25
breaded chicken, prosciutto, roasted red pepper & fresh mozzarella with our white balsamic vinaigrette

GRILLED CHICKEN BOMBA 15.25
marinated grilled chicken, homemade bomba spread, arugula & fontina cheese on Ciabatta

POOR MAN’S PORCHETTA 16.5
homemade herb roasted pork, red pepper spread, aged pecorino & arugula

MEATBALL 14.75
homemade meatball, plum tomato sauce, provolone & pecorino

CHICKEN & RABE 16.0
breaded chicken topped with sautéed garlic, broccoli rabe, provolone & pecorino

CUBANO 16.5
homemade herb roasted pork, ham, Swiss, mustard & pickle

CHICKEN PARMIGIANA 14.75
breaded chicken topped with plum tomato sauce & melted provolone & pecorino

GOAT ‘N HONEY 14.75
Caña de Cabra goat cheese, oven dried tomato, apple, honey & arugula on Ciabatta

EGGPLANT PARMIGIANA 14.75
layered eggplant with plum tomato sauce, provolone & pecorino

DESSERT

HOMEMADE TIRAMISU 8.0
lady fingers soaked in espresso & brandy, layered with imported mascarpone cheese & cacao du barry (*contains egg)

PRICES ARE SUBJECT TO CHANGE
NUT FREE ENVIRONMENT

Before placing your order, please inform the server if anyone in your party has a food allergy 2026