



## ITALIAN RESTAURANT

'Serafina' was born when Vittorio Assaf and Fabio Granato were lost at sea in a sailboat.

The two stranded friends, fantasized about creating the perfect pizza.

Having survived the ordeal, Fabio went on to create a revolutionary pizza oven and Vittorio a menu featuring Northern Italian classics.

Serafina first opened in the USA in 1994, followed by India, Japan, Korea, Brazil and now in Dubai.

### Opening Hours

Sunday to Wednesday 11:00am - 12:00am

Thursday and Friday 11:00am - 1:00am

Souk Al Bahar Downtown Dubai,  
United Arab Emirates.

Please inform us of any special dietary requirements, including any food allergens or intolerances that we should be made aware of when preparing your meal. If you require further information on the ingredients in our menu items or the steps we have taken to minimize cross contamination with specific ingredients, please ask us so that we may assist you in making an informed or alternative choice.

## STARTER

<b>FRITTO MISTO</b> Deep fried Prawns, Squid, with aioli sauce	AED 80	<b>BURRATA</b> Black olive powder, Crushed Peas, Lemon Comfit and Virgin Bloody Mary	AED 90
<b>SALMON TARTARE</b> Diced Raw Salmon, avocado, tomatoes and mix cress	AED 95	<b>BEEF TARTARE</b> Salsa verde, Parmesan, Grilled bread and Cream drops	AED 95
<b>BEEF CARPACCIO</b> Slice marinated Beef, Rocket, Parmesan, Caper berries and Lemon Dressing	AED 95	<b>DI SOFIA CEASAR SALAD</b> Serafina's version of the classic Caesar salad	AED 70
<b>SERAFINA CHICKEN SALAD</b> Chicken breast, Mesclun, Sun Dried Tomatoes, Raisins, Pine nuts and pesto	AED 85	<b>QUINOA SALAD</b> Mixed Red and White Quinoa, baby vegetables and mustard dressing	AED 70
<b>CRAB SALAD</b> Crab meat, peas, lemon comfit, almonds and pane carasao	AED 95	<b>ASPARAGUS MIMOSA</b> Green and white asparagus, seasonal truffle, soft boiled quail eggs and lemon dressing	AED 90

## MAIN COURSE

<b>GAMBERONI AND FREGOLA SARDA</b> Pan seared Red Prawns, Fregola Sarda Pasta and Lemon Comfit	AED 140	<b>FRESH SALMON FILLET</b> Seared Salmon Fillet with Variation of Corn and Hazelnut butter	AED 165
<b>ROSTED HALIBUT</b> Chick peas, Datterino Tomatoes, Taggiasca Olives, Capers, Fennel and Oregano	AED 165	<b>ATLANTIC COD FISH</b> Seared Cod Fish, clams, spinach, potato, asparagus and samphire	AED 165
<b>BEEF FILLET</b> Potato Gratin, Mushroom Sauce and Rocket	AED 260	<b>SERAFINA BURGER</b> Provolone Cheese, Caramelized Onion, Plum Tomato and Baby Gem	AED 110
<b>BEEF SIRLOIN STEAK</b> Mash Potato, Baby Carrots and Beef Jus	AED 210	<b>BEEF T - BONE STEAK (1200 GR)</b> Choice of 2 side dishes and beef jus	AED 450
<b>VEAL MILANESE</b> Pounded and breaded veal cutlet, fennel, artichoke, olives and tomato	AED 300	<b>GRILLED DEVIL CORNISH HEN</b> Spicy Grilled Baby Chicken with mix salad and Chicken jus	AED 165

## SIDE DISH

<b>DIPPING FRIES</b>	AED 25	<b>ROASTED BABY POTATO</b>	AED 25
<b>GREEN BEANS AND ALMOND FLAKES</b>	AED 25	<b>ASPARAGUS GRATINEE WITH PROVOLONE</b>	AED 25
<b>MASH POTATO</b>	AED 25	<b>CESTINO FOCACCIA</b>	AED 25

## PASTA

<b>BURRATA RAVIOLI</b> Courgette, Semidried tomato, Taggiasca olives and basil	AED 100	<b>TAGLIATELLE BOLOGNESE</b> Fresh Tagliatelle pasta, home made Beef Bolognese sauce and Parmesan	AED 100
<b>RISOTTO SEAFOOD</b> Sautee Prawns and Squid, parsley and lemon	AED 125	<b>LASAGNA</b> Classic homemade Beef Lasagna with béchamel and Parmesan	AED 105
<b>TAGLIATELLE PASTA AND FRESH TRUFFLE</b> Fresh Tagliatelle pasta with Seasonal Truffle and Parmesan	AED 140	<b>PAPPARDELLE CON PETTO DI POLLO</b> With Chicken, mushrooms, Green Peas and Creamy Sauce	AED 100
<b>GNOCCHI DI MAMMA</b> Handmade Gnocchi Pasta, Fresh Cherry Tomato Sauce, Parmesan and Basil	AED 95	<b>RIGATONI ARRABBIATA</b> Tomato Sauce with Chilly, Garlic and Fresh Parsley	AED 85
<b>RIGATONI PESTO</b> With fresh basil pesto, Datterino Tomatos and shaved parmesan	AED 85	<b>RISOTTO PORCINI</b> With Porcini mushrooms, Parsley and Aged Parmesan	AED 105
<b>SPAGHETTI ALLO SCOGLIO</b> Spaghetti al bronzo with Prawns, Clams, Mussels and Bottarga	AED 150	<b>RICOTTA AND ASPARAGUS RAVIOLI</b> Ricotta cheese, green asparagus, mint and butter emulsion	AED 100
<b>SPRING GNOCCHETTI</b> Peas, porcini mushroom, smoked duck and pecorino toscano aged cheese	AED 110		

## PIZZA AND BRUSCHETTA

<b>BRUSCHETTA CLASSICA</b> Oven baked bread, diced cherry tomato, mozzarella, black olives and fresh basil	AED 70	<b>BRUSCHETTA GOOSE HAM</b> Oven baked bread, goose ham, Italian artichoke and wild rocket	AED 70
<b>LEGGERA FOCACCIA</b> Crispy focaccia stuffed with plum tomato, mozzarella and fresh basil	AED 80	<b>MARGHERITA</b> San Marzano tomato sauce, Mozzarella cheese and olives	AED 80
<b>PRIMAVERA</b> Tomato based with seasonal garden vegetables	AED 85	<b>ALLO SCOGLIO</b> Tomato Sauce, Shrimps, clams, calamari with garlic and parsley	AED 95
<b>FORMAGGI D'ITALIA</b> Fontina cheese, Mozzarella, Parmigiano Reggiano and Gorgonzola	AED 90	<b>DIAVOLA</b> Tomato Sauce, Mozzarella, Spicy Italian Beef Salami	AED 100
<b>PROSCIUTTO E FUNGHI</b> Tomato Sauce, Mozzarella, Italian Veal Ham Prosciutto and Mushrooms	AED 100	<b>PHILLY CHEESE STEAK</b> Robiola and Fontina Cheese, Seared Sirloin Steak Strips and Black Truffle Sauce	AED 120
<b>DI VITTORIO</b> Tomato Sauce, San Marzano tomato, Burrata Cheese and Fresh basil	AED 95	<b>DI VIVIANI</b> Marinated beef, Philadelphia Cheese, Cherry Tomatoes, Parmesan and Rocket	AED 95
<b>TOPINAMBUR E SMOKED DUCK</b> Topinambur puree, smoked duck, provolone cheese and rocket leaves	AED 110		

Please inform your server if you have any dietary requirements. All prices inclusive 10% Service charge & Subject to 10% municipality fees & 5% VAT