



## 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

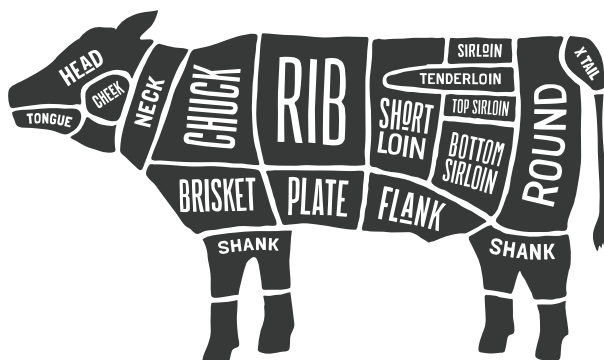
Sunday to Wednesday 11:00am - 12:00am

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.

# CHAR - GRILL BEEF SELECTION



## WAGYU AUSTRALIA & JAPAN

RIB EYE WAGYU PHOENIX 8+ (300g)	AED 400	STRIPLOIN WAGYU PHOENIX 5 (300g)	AED 275
TENDERLOIN WAGYU PHOENIX 7 (200g)	AED 315	WAGYU PICANHA 5 SPAGHETTI STYLE (350g)	AED 200
RIB EYE WAGYU PHOENIX 7 (300g)	AED 345	HOKKAIDO 100% FULL WAGYU A5 JAPANESE BURGER (190g) Smoked Scamorza Cheese, Truffle Carpaccio Beef Bacon, Caramelized Onion and Mustard-Mayo	AED 180

## BLACK ANGUS

200 DAYS GRAIN FED AUSTRALIA		GRASS FED AUSTRALIA	
TENDERLOIN MB2-3 (250g)	AED 250	TOMAHAWK MB4+ (1.7kg) (PERFECT FOR 2 OR MORE)	AED 800
RIB EYE MB4-5 (350g)	AED 300		

### SHARING PLATTER

WAGYU 5 SPAGHETTI STYLE (400g) RIB EYE BLACK ANGUS MB5 (400g), TENDERLOIN MB2-3 (250g)	AED 650
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### THE WAGYU MEAT SCORING SYSTEM:

The numbers next to each cut of meat refers to the marbling score of the meat. More marbling symbolizes a more tender, creamier texture and true Wagyu connoisseurs prefer a higher marbling score which reflects the quality of the meat. We use Phoenix Wagyu, the highest breed in Australian Beef Cuisine.

## STARTER

<b>FRITTO MISTO</b> Deep Fried Prawns, Squid with Aioli Sauce	AED 80	<b>BURRATA</b> Heirloom Tomatoes and Salsa Verde	AED 90
<b>BEEF CARPACCIO</b> Sliced Marinated Raw 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, Raisins Sun Dried Tomatoes, 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 Confit Almonds and Pane Carasao	AED 95		

## MAIN COURSE

<b>FRESH SALMON FILLET</b> Seared Salmon Fillet with Variation of Corn and Hazelnut Butter	AED 165	<b>ROASTED COD FISH</b> Chick Peas, Datterino Tomatoes Taggiasca Olives, Capers, Fennel and Oregano	AED 165
<b>SERAFINA BURGER</b> Provolone Cheese, Caramelized Onion Plum Tomato and Baby Gem	AED 110	<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>MIXED SALAD</b>	AED 25
<b>MASHED 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>GNOCCHI DI MAMMA</b> Handmade Gnocchi Pasta Fresh Cherry Tomato Sauce Parmesan and Basil	AED 95	<b>PAPPARDELLE CON PETTO DI POLLO</b> with Chicken, Mushrooms Green Peas and Creamy Sauce	AED 100
<b>RIGATONI PESTO</b> with Fresh Basil Pesto, Datterino Tomatoes 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>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 Tomatoes Mozzarella, Black Olives and Fresh Basil	AED 70	<b>MARGHERITA</b> San Marzano Tomato Sauce Mozzarella Cheese and Olives	AED 80
<b>LEGGERA FOCACCIA</b> Crispy Focaccia Stuffed with Plum Tomatoes Mozzarella and Fresh Basil	AED 80	<b>ALLO SCOGLIO</b> Tomato Sauce, Shrimps, Clams Calamari with Garlic and Parsley	AED 95
<b>PRIMAVERA</b> Tomato Based with Seasonal Garden Vegetables	AED 85	<b>DIAVOLA</b> Tomato Sauce, Mozzarella Spicy Italian Beef Salami	AED 100
<b>FORMAGGI D'ITALIA</b> Fontina Cheese, Mozzarella Parmigiano Reggiano and Gorgonzola	AED 90	<b>PHILLY CHEESE STEAK</b> Robiola and Fontina Cheese Seared Sirloin Steak Strips and Black Truffle Sauce	AED 120
<b>PROSCIUTTO E FUNGHI</b> Tomato Sauce, Mozzarella Italian Veal Ham Prosciutto and Mushrooms	AED 100	<b>TOPINAMBUR E SMOKED DUCK</b> Topinambur Puree, Smoked Duck Provolone Cheese and Rocket Leaves	AED 110
<b>DI VITTORIO</b> Tomato Sauce, San Marzano Tomatoes Burrata Cheese and Fresh Basil	AED 95		