



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

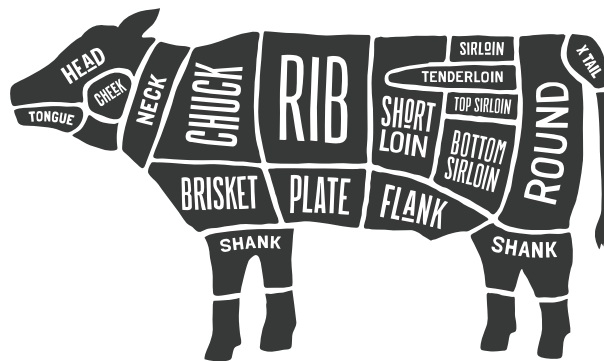
Sunday to Wednesday 11:00am - 12:00am

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 GRADE 8+ (300G)	AED 445	STRIPLOIN WAGYU GRADE 5 (300G)	AED 305
TENDERLOIN WAGYU GRADE 7 (200G)	AED 350	WAGYU PICANHA 5 SPAGHETTI STYLE (350G)	AED 225
RIB EYE WAGYU GRADE 7 (300G)	AED 385	HOKKAIDO 100% FULL WAGYU A5 JAPANESE BURGER (190G)	AED 200
		Smoked Scamorza Cheese, Truffle Carpaccio Beef Bacon, Caramelized Onion and Mustard-Mayo	

BLACK ANGUS

200 DAYS GRAIN FED AUSTRALIA		GRASS FED AUSTRALIA	
TENDERLOIN MB2-3 (250g)	AED 280	TOMAHAWK MB4+ (1.7KG) (PERFECT FOR 2 OR MORE)	AED 890
RIB EYE MB4-5 (350g)	AED 335		

SHARING PLATTER

WAGYU 5 SPAGHETTI STYLE (400G)	AED 725
RIB EYE BLACK ANGUS MB5 (400G), TENDERLOIN MB2-3 (250G)	

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.

STARTER

SEASONAL SOUP Based on the Season	AED 60	SALMON TARTARE Diced Fresh Raw Norway Salmon, Blood Orange, Fennel, Citrus Cream & Tuille	AED 105
MINISTRONE & FREGOLA SOUP WITH CLAMS AND LIME Mix Vegetable soup with Fregola pasta, Clams and lime flavour	AED 80	BABY SQUID, POLENTA AND ACQUAPAZZA Saute' baby Squid, Fried Polenta , Datterino tomato, Capers, Taggiasca Olives , Baby Gem and Peashoot	AED 105
FRITTO MISTO Deep Fried Prawns, Squid with Aioli Sauce	AED 90	DI SOFIA CEASAR SALAD Serafina's Version of the Classic Caesar Salad	AED 80
BURRATA Heirloom Tomatoes and Salsa Verde	AED 100	SERAFINA CHICKEN SALAD Chicken Breast, Mesclun, Raisins Sun Dried Tomatoes, Pine Nuts and Pesto Dressing	AED 95
BEEF CARPACCIO Sliced Marinated Raw Beef, Rocket, Parmesan Caper Berries and Lemon Dressing	AED 105	QUINOA SALAD Mixed Red and White Quinoa Baby Vegetables and Sherry Vinegar Dressing	AED 80
STEAK TARTARE Diced Raw Beef Sirloin, Capers, Mustard, Gurkins, Beetroot and thin Croutons	AED 105	BEETROOT SALAD Cooked and Raw Beets ,Goat Cheese, Walnuts , Baby Gem and Lemon Dressing	AED 80

MAIN COURSE

FRESH SALMON FILLET Seared Salmon Fillet with Variation of Corn and Hazelnut Butter	AED 185	SERAFINA BURGER Provolone Cheese, Caramelized Onion Plum Tomato and Baby Gem	AED 120
ROASTED COD FISH Chick Peas, Datterino Tomatoes Taggiasca Olives, Capers, Fennel and Oregano	AED 185	VEAL MILANESE Pounded and Breaded Veal Cutlet Fennel, Artichoke and Tomato	AED 335
TIGER PRAWNS PUMPKIN AND CAVOLO NERO Sauté' Tiger Prawns, Bisque, Pumpkin and Cavolo Nero	AED 170	GRILLED BABY CHICKEN Grilled Baby Chicken with Mix Salad and Chicken Jus	AED 185

SIDE DISH

DIPPING FRIES	AED 30	MIXED SALAD	AED 30
ROASTED BABY POTATO	AED 30	MASHED POTATO	AED 30
GREEN BEANS AND ALMOND FLAKES	AED 30	CESTINO FOCACCIA	AED 30

PASTA

BURRATA RAVIOLI Semidried Tomato, Taggiasca Olives, Basil and Courgette pure	AED 110	PAPPARDELLE CON PETTO DI POLLO With Chicken, Mushrooms Green Peas and Creamy Sauce	AED 110
PUMPKIN TORTELLI Ricotta & Parmesan Cheese Filling, Hazelnut and Pecorino Toscano	AED 110	RIGATONI PESTO With Fresh Basil Pesto, Datterino Tomatoes and Shaved Parmesan	AED 95
TAGLIATELLE BOLOGNESE Fresh Tagliatelle Pasta, Home Made Beef Bolognese Sauce and Aged Parmesan	AED 110	RISOTTO PORCINI With Porcini Mushrooms Parsley and Aged Parmesan	AED 115
TAGLIATELLE AL TARTUFO Fresh Tagliatelle Pasta with Seasonal Truffle and Aged Parmesan	AED 155	RISOTTO POMODORO & PARMIGIANO With Datterino Tomato & Aged Parmesan	AED 105
LASAGNA Classic Homemade Beef Lasagna with Béchamel and Parmesan	AED 115	SPAGHETTI ALLO SCOGLIO Spaghetti Al Bronzo with Prawns, Squid, Clams, Mussels and Bottarga in Cherry tomato sauce	AED 170
GNOCCHI DI MAMMA Handmade Potato Gnocchi Pasta, Fresh Cherry Tomato Sauce Parmesan and Basil	AED 105	RISOTTO SEAFOOD Sautéed Prawns and Squid with a light bisque, Parsley and Lemon	AED 140
GNOCCHETTI CHICK PEAS BACON AND CHERRY TOMATO Handmade Potato Gnocchetti, Chickpeas Beef Bacon, fresh Cherry Tomato and Parmesan	AED 110	TAGLIOLINI PASTA COD & BOTTARGA Fresh Tagliolina di Semola Pasta with Cod Fish, Bottarga and Cherry tomato sauce	AED 170

PIZZA AND BRUSCHETTA

BRUSCHETTA CLASSICA Oven Baked Bread, Diced Cherry Tomatoes Mozzarella, Black Olives and Fresh Basil	AED 75	MARGHERITA San Marzano Tomato Sauce Mozzarella Cheese and Olives	AED 90
LEGGERA FOCACCIA Crispy Focaccia Stuffed with Plum Tomatoes Mozzarella and Fresh Basil	AED 90	ALLO SCOGLIO Tomato Sauce, Shrimps, Clams Calamari with Garlic and Parsley	AED 105
PRIMAVERA Tomato Based with Seasonal Garden Vegetables	AED 95	DIAVOLA Tomato Sauce, Mozzarella Spicy Italian Beef Salami	AED 110
FORMAGGI D' ITALIA Fontina Cheese, Mozzarella Parmigiano Reggiano and Gorgonzola	AED 100	PHILLY CHEESE STEAK Robiola and Fontina Cheese Seared Sirloin Steak Strips and Black Truffle Sauce	AED 135
PROSCIUTTO E FUNGHI Tomato Sauce, Mozzarella Italian Veal Ham Prosciutto and Mushrooms	AED 110	TOPINAMBUR AND SMOKED DUCK Topinambur Puree, Smoked Duck Provolone Cheese and Rocket Leaves	AED 120
DI VITTORIO Tomato Sauce, San Marzano Tomatoes Burrata Cheese and Fresh Basil	AED 105		