



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

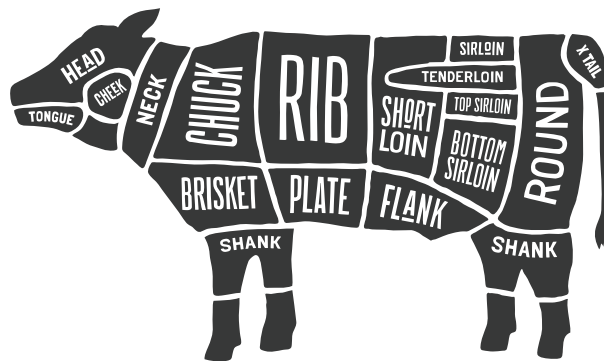
Sunday to Wednesday 11:00am - 12:00am

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	FRITTO MISTO Deep Fried Prawns, Squid with Aioli Sauce	AED 90
STRAWBERRY GAZPACHO WITH SICILIAN RED PRAWNS Cold soup of Strawberry, Red Sicilian Prawns, Lemon, Croutons, Coriander and Mint	AED 90	DI SOFIA CEASAR SALAD Serafina's Version of the Classic Caesar Salad	AED 80
BURRATA Heirloom Tomatoes, Basil Gel and Crumble	AED 100	SERAFINA CHICKEN SALAD Chicken Breast, Mesclun, Raisins, Pine Nuts Sun Dried Tomatoes 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
OCTOPUS CARPACCIO Radish, Heirloom Tomato, Basil Gel, Purple Potato Taggiasca Olives and Lemon Dressing	AED 105	SPRING SALAD Mesclun Salad, Asparagus, Fennel and Dry Apricot with Balsamic Vinegar Dressing	AED 80
STEAK TARTARE Diced Raw Beef Sirloin, Capers, Mustard, Gurkins, Beetroot and thin Croutons	AED 105	SALMON TARTARE Diced Fresh Raw Norwegian Salmon, Blood Orange, Fennel, Citrus Cream & Tuille	AED 105
SEA BREAM TARTARE Green Apple Jelly, Mandarin Puree, Pickled Red Onion & Chillies (Mild spicy)	AED 95	ROASTED MACKEREL Braised Yellow Endive & White Asparagus, Rocket Puree, Capers Gel, Orange & Sherry Vinegar Reduction	AED 100

MAIN COURSE

VEAL MILANESE Pounded and Breaded Veal Cutlet Fennel, Artichoke and Tomato	AED 335	LAMB RUMP Spring Peas, Broad Beans, Yogurt, Lemon Comfit, Lamb Jus and Sherry Vinegar, Fennel Seed Powder and Mint	AED 220
FRESH SALMON FILLET Seared Salmon Fillet with Variation of Corn and Hazelnut Butter	AED 185	GRILLED BABY CHICKEN Grilled Baby Chicken with Mix Salad and Chicken Jus	AED 185
ROASTED COD FISH Chick Peas, Datterino Tomatoes Taggiasca Olives, Capers, Fennel and Oregano	AED 185	SERAFINA BURGER Provolone Cheese, Caramelized Onion Plum Tomato and Baby Gem	AED 120
ROSTED HALIBUT Rocket Puree, Gratin' White Asparagus with Almond and Herbs Crust, Lemon Comfit Gel and Smoked Milk	AED 200		

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 puree	AED 110	SPAGHETTI ALLO SCOGLIO Spaghetti Al Bronzo with Prawns, Squid, Clams, Mussels and Bottarga in Cherry tomato sauce	AED 170
SPRING SPECK-TAGLIATELLE Fresh Tagliatelle Pasta with incorporate Speck Ham (in the dough), Green Peas, Broad Beans, Lemon Comfit, Pecorino Toscano, Ricotta di Bufala, Tomato Petals and Rocket sauce	AED 110	PAPPARDELLE CON PETTO DI POLLO With Chicken, Mushrooms Green Peas and Creamy Sauce	AED 110
TAGLIATELLE BOLOGNESE Fresh Tagliatelle Pasta, Home Made Beef Bolognese Sauce and Aged Parmesan	AED 110	RIGATONI PESTO With Fresh Basil Pesto, Datterino Tomatoes and Parmesan	AED 95
LASAGNA Classic Homemade Beef Lasagna with Béchamel and Parmesan	AED 115	RISOTTO SEAFOOD Sautée Prawns and Squid with a light bisque, Parsley and Lemon	AED 140
GNOCCHI DI MAMMA Handmade Potato Gnocchi Pasta, Fresh Cherry Tomato Sauce Parmesan and Basil	AED 105	RISOTTO PORCINI Porcini Mushrooms Parsley and Aged Parmesan	AED 115
GNOCCHETTI CHICK PEAS BACON AND CHERRY TOMATO Handmade Potato Gnocchetti, Chickpeas Beef Bacon, fresh Cherry Tomato and Parmesan	AED 110	SPINACH & MACKEREL RISOTTO Spinach Puree, Roasted Mackerel, Burrata, Aromatized Bread Crumbs	AED 110

PIZZA AND BRUSCHETTA

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