



## Weekend at La Fabbrica Italiana, Wasl 51, Dubai

La Fabbrica Italiana is an authentic Italian “focacceria” - meaning a shop selling *focaccia* (will explain later) - run by an Italian couple long-term residents of UAE.

They operate a lively place on the corner of Wasl 51 in Jumeirah, and the quality is so high that it could be located on any main street in Italy!





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With a bright and happy feel interior decor,







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and also the option of shady outdoor seating,





as well as cute Instagrammable corners,

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there are actually surprises beyond the main product – the famous focaccia!

Well, what is it?

Basically, it is a fluffier pizza dough, due to a higher percentage of yeast added to the mixture, and allowed to rise over 72 hours.

In Italy it is a beloved base for sandwiches, including open-top ones, and also just plain with olive oil, salt, and herbs!

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But it must be baked properly, to perfection - and that is where even the simplest things can become complex, and culinary science becomes gastronomical art.

At La Fabbrica Italiana they absolutely have it spot-on!

See for yourself...







Light and super-soft - you could press down with your finger and basically reach all the way down!

Note the air bubbles, fundamental for the texture on the palate; and admire the superb crisp on the top and bottom crust - this is an exemplary serving of focaccia, which could be placed on display at a museum, representing the best of Italian focaccia.



And then, upon this base, the good people at La Fabbrica Italiana let their creativity go wild with yummy toppings!











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And at your table it arrives like this:







Served square, as calls tradition, and cut into 4 generous pieces - and *halal*, of course.



But then La Fabbrica Italiana surprises, on top of already pinching yourself to make sure you're not living a focaccia dream...

And on the menu you spot salads and pasta!

Now, let's be clear - you're sitting in a sandwich shop - a bona fide *focacceria*. Their mission in life is serving as a bakery, and then adding toppings. That is a very different set-up to a full restaurant kitchen.

Is it really worth trying the more complex dishes?

At La Fabbrica Italiana, absolutely yes!









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A superbly tasty and lovingly arranged *burrata* makes for a marvelous accompaniment to a luxury focaccia - just see the creamy yumminess inside...





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And then the seafood spaghetti just blows the roof off!







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A serving that could be proudly served at any fine-dining establishment...







Incredibly, there is quite a selection of pasta dishes on the menu, from Nonna's lasagna to meatballs!

But the surprises are not finished...

Then you are offered dessert.

And it turns out to be the original *tiramisu'* family recipe from 1958!!!







I have no more words to describe what a precious, hidden, little jewel is La Fabbrica Italiana in Wasl 51, Dubai.

And so I will simply add that they also deliver, and cater to your events:



photo courtesy of La Fabbrica Italiana, Dubai

For an outstanding Italian treat, from authentic focaccia with all sorts of wonderful toppings, to delicious homemade pasta dishes cooked on the premises, to the heritage recipe of the real traditional tiramisu, La Fabbrica Italiana is representing both the true Italian spirit of delicious food and the realization of Dubai's ambition to host culinary entrepreneurship on par with the world's greatest cities.