

# VANITAS

## PER INIZIARE | Starters

|  |           |
|--|-----------|
| <b>Burrata L'Artigiana (V) (GF) (D)</b><br>Heirloom Tomatoes, Smoked Eggplant Mash,<br>Quinoa Popcorn, Basil Oil                                       | <b>80</b> |
| <b>Carpaccio di Manzo (D) (N)</b><br>Cured Black Angus Beef Carpaccio, Porcini Cream,<br>Shimenji Mushroom, Parmigiano, Aged Balsamico, Black Truffles | <b>90</b> |
| <b>Parmigiana di Melanzane (V) (D)</b><br>Fried Eggplant, Buffalo Mozzarella, Parmigiano Cheese, Tomato  | <b>68</b> |
| <b>Bruschetta Burrata (D)</b><br>Burrata, Tomatoes, Pickled Shallots, Mashed Avocado, Basil  | <b>80</b> |
| <b>Insalata Di Stagione (V)</b><br>Spring Vegetables Salad, Crunchy Vegetables, Rocket Pesto<br>Baby Spinach, Balsamic Dressing                        | <b>68</b> |
| <b>Insalata Di Mare (S)</b><br>Thin Slices Octopus, Shrimps, Mussels, Calamari, Citrus Segment   | <b>95</b> |

### La Nosta Selezione di Caviale: Beluga, Imperiale, Oscietra

Choices of: Gold Beluga, Imperial, Oscietra  
30gm - 50gm - 100gm

## LE ZUPPE | Soups

|  |           |
|--|-----------|
| <b>Ribollita (V) (D) (N) (H)</b><br>Tuscan Vegetables Soup, Country Sour Dough Bread, Parmigiano       | <b>65</b> |
| <b>Zuppa di Pesce Gallipolina (S)</b><br>Octopus, Squids, Prawns, Mussels, Toasted Rustic Garlic Bread | <b>95</b> |

## LA PASTA AND RISOTTO | Home Made Fresh Pasta

|   |            |
|---|------------|
| <b>Spaghetti Alla Chitarra, Pomodoro Fresco</b><br>Whole Meal Spaghetti, Red Chili, Tomato Fresco, Burrata        | <b>85</b>  |
| <b>Lasagna Alla Bolognese (D)</b><br>Bolognese Sauce, Parmigiano Fondue   | <b>85</b>  |
| <b>Ravioli Alla Parmigiana (D)</b><br>Eggplant Ravioli, Basil Cream, Ricotta Foam, Sundried Tomato                | <b>85</b>  |
| <b>Il Plin Di Vitello (D)</b><br>Veal Ossobuco Ravioli, Veal Jus, Parmesan Cheese                                 | <b>110</b> |
| <b>Caserecce ai Gamberi (S)</b><br>Homemade Caserecce, Pistachio Pesto, Sicilian Red Prawns Tartar                | <b>180</b> |
| <b>Gnocchi Ai Frutti Di Mare (S)</b><br>Potato Gnocchi, Mussels, Shrimps, Calamari, Seafood Sauce                 | <b>180</b> |
| <b>Risotto ai Funghi e Tartufo Nero Pregiato (V)(GF)</b><br>Creamed Forest Mushroom Risotto, Black Winter Truffle | <b>180</b> |
| <b>Ravioli All' Astice</b><br>Lobster Filled Potato Ravioli, Braised Lobster, Leeks Cream                         | <b>210</b> |

## PIZZA GASTRONOMICA | Italian Cast Iron Pan Pizza

|   |            |
|---|------------|
| <b>Pizza Focaccia</b><br>Stracciatella, Tomato Confit, Rocket Leaves, Parmesan Cheese | <b>75</b>  |
| <b>Pizza Ai Tartufo</b><br>Black Truffle, Wild Mushrooms, Pecorino Cheese             | <b>105</b> |

## SIGNATURE DISHES | To be celebrated at the table

|   |            |
|---|------------|
| <b>Tartar di Tonno</b><br>Bluefin fin tuna tartar, citrus, capers, salmoriglio dressing                           | <b>110</b> |
| <b>Branzino in Crosta di Sale</b><br>Salt Crusted Sea Bass, Roasted potatoes, Vegetables Caponata                 | <b>250</b> |
| <b>Tagliata di Wagyu (D)</b><br>Wagyu Striploin, Sautéed Mushrooms, Black Truffle Mash                            | <b>295</b> |
| <b>Magra Lamb Sharing good for 2 persons</b><br>Oven Baked Magra Lamb Saddle, Roasted Artichoke,<br>Black Truffle | <b>800</b> |

## SECONDI | Main course

|   |            |
|---|------------|
| <b>Brasato di Manzo</b><br>Braised Beef Short Ribs, Caramelized Red Onion, Roasted Eggplant                                     | <b>190</b> |
| <b>Polletto alla Griglia (D) (GF)</b><br>Grilled Organic Baby Chicken, Rosemary Potato,<br>Caramelized Shallots                 | <b>150</b> |
| <b>Merluzzo All'acquapazza (S) (G)</b><br>Poached Black Cod, Cherry Tomato, Kalamata Olives,<br>Capers, Saffron Mashed Potatoes | <b>190</b> |
| <b>Polpo Grigliato (GF)</b><br>Charcoal Grilled Octopus, Salmoriglio Dressing   | <b>190</b> |
| <b>Grigliata Mista</b><br>Grilled King Prawns, Sea Bass, Octopus, Clams, Grilled Vegetables                                     | <b>360</b> |

## CONTORNI | Side Dishes

|   |           |
|---|-----------|
| <b>Misticanza (V) (GF)</b><br>Mix Salad Leaves, Cherry Tomatoes, Cucumber, Carrots        | <b>45</b> |
| <b>Verdure Al Vapore O Alla Griglia (V) (GF)</b><br>Steamed / Grilled Seasonal Vegetables | <b>45</b> |
| <b>Patate Al Forno / Pure Di Patate (V) (GF)</b>  | <b>45</b> |

#VanitasDubai #PalazzoVersaceDubai #LivingPalazzoVersace

(V) Vegetarian | (D) Dairy | (S) Shellfish | (N) Nuts | (GF) Gluten Free

All prices are in UAE Dirhams and inclusive of 7% municipality fees, 10% service charge and 5% VAT.  
If you have any concerns regarding food allergies, please alert your server prior to ordering