

VANITAS

PER INIZIARE | Starters

| | |
|--|-----|
| Burrata L'Artigiana (V) (GF) (D) | 99 |
| Burrata Cheese, Heirloom Tomatoes, Smoked Eggplant Mash, Quinoa Popcorn, Basil Oil | |
| Carpaccio di Manzo (D) (N) | 119 |
| Cured Black Angus Beef Carpaccio, Porcini Cream, Shimenji Mushroom, Parmigiano, Aged Balsamico, Black Truffles | |
| Parmigiana di Melanzane (V) (D) | 69 |
| Fried Eggplant, Buffalo Mozzarella, Parmigiano Cheese, Tomato | |
| Tartar di Manzo (D) | 159 |
| Parmesan Fondue, Beef Fassona, Quail Eggs, Capers, Mustard | |
| Insalata Di Stagione (V) | 69 |
| Spring Vegetables Salad, Crunchy Vegetables, Rocket Pesto Baby Spinach, Balsamic Dressing | |
| Insalata Di Mare (S) | 109 |
| Thin Slices Octopus, Shrimps, Mussels, Calamari, Citrus Segment | |

La Nostra Selezione di Caviale: Beluga, Imperiale, Oscietra

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

LE ZUPPE | Soups

| | |
|---|----|
| Minestrone (V) (D) (N) (H) | 59 |
| Vegetables Soup, Country Sour Dough Bread, Parmigiano | |
| Zuppa di Pesce (S) | 99 |
| Octopus, Squids, Prawns, Mussels, Toasted Rustic Garlic Bread | |

LA PASTA | Homemade Fresh Pasta

| | |
|--|-----|
| Mezzi Paccheri al Pomodoro Fresco e Burrata | 169 |
| (Sharing for 2 persons) Whole Meal Spaghetti, Red Chili, Tomato Fresco, Burrata | |
| Lasagna Alla Bolognese (D) | 99 |
| Bolognese Sauce, Parmigiano Fondue | |
| Tagliolini al Parmigiano, Uovo e Tartufo (D) (V) | 179 |
| Homemade Spinach Tagliolini, Parmigiano cream, Pasteurized egg, Freshly Shaved Truffle | |
| Il Plin Di Vitello (D) | 129 |
| Veal Ossobuco Ravioli, Veal Jus, Parmesan Cheese | |
| Caserecce ai Gamberi (S) | 169 |
| Homemade Caserecce, Pistachio Pesto, Sicilian Red Prawns Tartar | |
| Linguine ai Ricci di Mare e Bottarga (S) | 189 |
| Linguine, Sea Urchin, Mullet Bottarga | |
| Pappardelle al Ragout di Agnello e Taleggio (D) | 169 |
| Homemade Pappardelle, Lamb Ragout, Taleggio Cheese | |

RISOTTO

| | |
|---|-----|
| Risotto ai Funghi e Tartufo Nero Pregiato (V) (GF) | 169 |
| Creamed Forest Mushroom Risotto, Black Winter Truffle | |
| Risotto al Mascarpone, Gamberi e Limone (S) (GF) | 189 |
| Mascarpone Cheese Risotto, Lemon, Strawberry Carpaccio, Red Prawns Tartar, Black Caviar | |

PIZZA GASTRONOMICA | Italian Cast Iron Pan Pizza

| | |
|---|-----|
| Pizza Burrata | 79 |
| Tomato Confit, Burrata Cheese, Rocket Leaves, Parmesan Cheese | |
| Pizza Tartufo | 119 |
| Black Truffle, Wild Mushrooms, Pecorino Cheese | |
| Pizza ai Gamberi (S) | 169 |
| Tomato Confit, Buffalo Mozzarella, Marinated Red Prawns | |

SIGNATURE DISHES | to be celebrated at the table

| | |
|---|-----|
| Tartar di Tonno | 149 |
| Bluefin Fin Tuna Tartar, Citrus, Capers, Salmoriglio Dressing | |
| Branzino in Crosta di Sale | 249 |
| Salt Crusted Sea Bass, Roasted Potatoes, Vegetables Caponata | |
| Tagliata di Wagyu (D) | 329 |
| Wagyu Striploin, Sautéed Mushrooms, Black Truffle Mash | |
| I Cavalieri (Sharing for 2 persons) | 799 |
| Oven Baked Margra Lamb Saddle, Roasted Artichoke, Black Truffle | |

SECONDI | Main course

| | |
|--|-----|
| Filetto di Manzo alla Rossini (GF) | 279 |
| Beef Tenderloin, Foie Grass, Wilted Spinach Truffle Mash Potatoes, Sautéed Porcini | |
| Polletto alla Griglia (D) (GF) | 150 |
| Grilled Organic Baby Chicken, Rosemary Potato, Peperonata | |
| Rombo Scottato(S) (GF) | 250 |
| Pan Seared Turbot, Fennel Pure, Garden Vegetables, Lemon Butter Sauce | |
| Polpo Grigliato (GF) | 190 |
| Charcoal Grilled Octopus, Potato Rette, Kalamata Olives | |
| Grigliata Mista (S) | 389 |
| Grilled King Prawns, Sea Bass, Octopus, Clams, Grilled Vegetables | |

CONTORNI | Side Dishes

| | |
|--|----|
| Misticanza (V) (GF) | 49 |
| Mix Salad Leaves, Cherry Tomatoes, Cucumber, Carrots | |
| Verdure 'Al Vapore' o 'Alla Griglia' (V) (GF) | 49 |
| Steamed / Grilled Seasonal Vegetables | |
| Patate al Forno / Puree di Patate (V) (GF) | 49 |

@VanitasDubai #VanitasDubai #PalazzoVersaceDubai

(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