

VANITAS

PER INIZIARE | Starters

Burrata e Cous Cous (V) (D) (N) 119
Burrata Cheese | Mediterranean Cous Cous | Asparagus | Basil Pesto | Cherry Tomatoes | Aged Balsamic

Insalata Di Stagione (V) (N) (GF) 79
Spring Vegetables Salad | Crunchy Vegetables | Rocket Pesto | Baby Spinach | Balsamic Dressing

Carpaccio Di Manzo (D) 139
Cured Black Angus Beef Carpaccio | Porcini Cream | Shimeji Mushroom | Parmigiano | Aged Balsamic | Black Truffles

Parmigiana Di Melanzane (V) (D) 79
Fried Eggplant | Buffalo Mozzarella | Parmigiano Cheese | Tomato

Paranza Di Pesce (S) 109
Fried Baby Calamari | Shrimp | Seabass | Lettuce

Tartar Di Manzo (D) 189
Parmesan Fondue | Beef Fassona | Capers | Mustard | Quail Egg

Insalata Di Mare (S) 129
Octopus Carpaccio | Shrimps | Mussels | Calamari | Citrus Segment

LA NOSTRA SELEZIONE DI CAVIALE | Caviar

	Oscietra	Imperiale	Beluga
30gm	630	700	1450
50gm	1050	1200	2400
100gm	1700	1900	3800

LE ZUPPE | Soups

Minestrone (V) (D) (H) (N) 69
Tuscan Vegetables Soup | Country Sour Dough Bread | Parmigiano

Zuppa di Pesce Gallipolina (S) 119
Octopus | Squids | Prawns | Mussels | Toasted Rustic Garlic Bread

LA PASTA | Home Made Fresh Pasta

Mezzi Paccheri Al Pomodoro Fresco e Burrata 199
Homemade Paccheri | Fresh Tomato | Burrata

Lasagna Alla Bolognese (D) 119
Bolognese Sauce | Parmigiano Fondue

Tagliolini Al Parmigiano, Uovo e Tartufo (D) 209
Homemade Spinach Tagliolini | Parmesan Cream | Pasteurized Egg | Fresh Truffle

Il Plin Di Vitello (D) 149
Veal Ossobuco Ravioli | Veal Jus | Parmesan Cheese

Caserecce ai Gamberi (S) (N) 199
Homemade Caserecce | Pistachio Pesto | Sicilian Red Prawns Tartar

Linguine Ai Ricci Di Mare e Bottarga (S) 219
Linguine | Sea Urchin | Mullet Bottarga

Pappardelle Al Ragout Di Agnello e Taleggio (D) 199
Homemade Pappardelle | Lamb Ragout | Taleggio Cheese

RISOTTO

Risotto Ai Funghi e Tartufo Nero Pregiato (V) (GF) (D) 199
Creamed Forest Mushroom Risotto | Black Winter Truffle

Risotto Al Mascarpone, Gamberi e Limone (GF) (S) (D) 219
Mascarpone Cheese Risotto | Lemon | Strawberry Carpaccio | Red Prawns Tartar | Black Caviar

PIZZA GASTRONOMICA | Italian Cast Iron Pan Pizza

Pizza Burrata (D) (V) 89
Tomato Confit | Burrata Cheese | Rocket Leaves | Parmesan Cheese

Pizza Al Tartufo (D) (V) 139
Black Truffle | Wild Mushrooms | Pecorino Cheese

Pizza Gamberi e Aragosta Flambe' (S) (A) 199
Tomato Confit | Buffalo Mozzarella | Shrimp | Lobster

SIGNATURE DISHES | To Be Celebrated at the Table

Tartar di Tonno (GF) 169
Bluefin Tuna Tartar | Citrus | Capers | Salmoriglio Dressing

Branzino In Crosta di Sale (N) (D) 299
Salt Crusted Sea Bass | Roasted Potatoes | Vegetables Caponata | Lemon Butter Sauce

Tagliata di Wagyu (D) (GF) 398
Wagyu Striploin | Sautéed Mushrooms | Black Truffle Mashed Potato

I Cavalieri (Sharing Good For 2 Person) (GF) 899
Oven Baked Margra Lamb Saddle | Roasted Artichoke | Black Truffle

SECONDI | Main course

Filetto Di Manzo Alla Rossini (D) 329
Beef Tenderloin | Foie Grass | Wilted Spinach | Truffle Mashed Potatoes | Sautéed Porcini Mushroom

Polletto alla Griglia (D) (GF) 199
Grilled Organic Baby Chicken | Rosemary Potato | Caramelized Shallots | Braised Bell Peppers

Pesce Rombo Scottato (GF) (D) 299
Pan Seared Turbot | Sautéed Asparagus | Fennel Purée | Garden Vegetables

Polpo Grigliato (GF) 229
Charcoal Grilled Octopus | Salmoriglio Dressing

Grigliata Mista (S) (D) (GF) 459
Grilled King Prawns | Sea Bass | Octopus | Clams | Grilled Vegetables

CONTORNI | Side Dishes

Misticanza (V) (GF) 59
Mixed Salad Leaves | Cherry Tomatoes | Cucumber | Carrots

Verdure Al Vapore O Alla Griglia (V) (GF) 59
Steamed or Grilled Seasonal Vegetables

Patate Al Forno / Pure Di Patate (V) (GF) 59

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(V) Vegetarian | (D) Dairy | (S) Shellfish | (N) Nuts | (GF) Gluten Free | (A) Alcohol | (H) Healthy
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