

VANITAS | LUNCH

ONE STARTER | ONE PASTA | RISOTTO | CHOICE OF COFFEE & TEA
130.00 AED

STUZZICHINI | appetizer

Carpaccio di Manzo	74
Beef carpaccio Caesar sauce Baby gem Smoked sea bass	
Bruschetta di Burrata (V)	63
Cherry tomato salad Rocket leaves Grilled focaccia Burrata cheese	
Cannellone di Salmone Marinato (GF)	74
Marinated salmon Creamy cheese Avocado pure'	
Insalata dell'orto (V) (GF)	74
Green leaves Vegetables pinzimonio Seaweed chips	
Gamberi e caponata (GF)	85
Steamed and marinated prawn Caponata salad Shaved fennel	
Panzanella e carciofi (V)	63
Crispy bread Steamed artichokes	
Parmigiana di melanzane (V)	68
Eggplants Basil oil Tomato sauce	
Torta salata	74
Green asparagus cake Bacon veal Seared vegetables	

ZUPPE | soups

Pappa al Pomodoro (V)	53
Tomato soup Basil oil Crispy bread	
Minestrone di verdure (V) (GF)	53
Traditional vegetables soup	

PRIMI PIATTI | risotto

Risotto "Cacciucco" (GF)	90
Seafood risotto Sundried tomatoes	
Risotto "Milanese" (GF)	90
Creamed risotto Saffron Braised veal	

PRIMI PIATTI | pasta

Buffalo Tortelli (V)	68
Tomato coulis Basil oil	
Cacio e Pepe (V)	63
Creamed pecorino cheese Black pepper	
Gnocchi alle mazzancolle	84
Eggplant Pesto sauce Prawns	
Lasagna alla Bolognese	63
Bolognese sauce Parmigiano fondue	
Spaghetti all' Arrabbiata	68
Stracciatella cheese Pesto sauce	
Tagliolini alle Vongole	79
Clams Bottarga	

SECONDI PIATTI | main course

Branzino al vapore	126
Steamed seabass Salsa verde Steamed vegetables	
Galletto alla diavola	117
Grilled baby chicken Chili Grilled green zucchini	
Grigliata di pesce	126
Mix grilled fish and seafood from the market Green leaves Broccoli royal	
Merluzzo Arrosto e peperonata	100
Cod fish Bell pepper	
Polpette di agnello	116
Lamb meatball Mashed potato	
Tagliata di manzo*	168
Grilled beef sirloin Crispy jerusalem artichoke cake	

*To enjoy the perfect taste of this dish, we suggest a medium cooking

DOLCI | Dessert

Vanitas Pastry Selection	63
Selection of dessert from the trolley	

#VanitasDubai #PalazzoVersaceDubai #LivingPalazzoVersace

(V) Vegetarian | (A) Alcohol | (N) Nuts

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

Welcome to our Signature restaurant, where we combine authentic, rustic and traditional Italian cuisine with world-class dining experiences. Each dish is a unique creation, crafted from experiences acquired over my extensive years in hospitality, in some of the most renowned hotels and restaurants in Europe. My team and I meticulously work to strike the perfect balance between taste and aesthetics with beautiful presentations and intense fragrances that stimulate senses. We hope you enjoy our masterful creations.

Andrea Gaia | Chef De Cuisine

PER INIZIARE | to start

Burrata “Caseificio Artigiana” (V) (N)	74
Vegetables pinzimonio Green curry and tomato jelly Pair with Chablis 150	
Capesante alla Piastra (GF)	90
Seared “Hokkaido” scallops carpaccio Celery gel Marinated egg yolk Black truffle Pair with Ruinart Brut 132	
Carpaccio di Wagyu	117
Wagyu beef carpaccio Mushroom mayo Green leaves salad Parmigiano shavings Pair with Chianti Ruffino 57	
Giardino (V) (GF)	89
Seasonal seared and steamed vegetables Vegan broccoli royal Pair with Pinot Grigio Allegrini 62	
Polipo e Patate (GF)	84
Octopus & Potatoes French beans “Castelvetro” olives Pair with Cipresseto Rose’ 62	
Vitello Tonnato	90
Veal loin slices Olive oil tuna foam in mozzarella sphere Capers Anchovies Pair with Krafuss-Pinot Noir 250	
Gamberi e Zuppa Fredda di Melograno	95
Steam and marinated king prawn Cold pomegranate soup Mozzarella gnocchi Panzanella salad Black olives Pair with Ruinart Brut 132	
Opera di Foie Gras, Fichi e Anatra (N)	90
Foie gras, duck ham, figs compote opera Red grape Wall nuts Goat cheese Parmigiano cheese ice cream Pair with Rigoletto Passito 178	
Carbonara di Astice	137
Lobster carbonara ravioli Green zucchini Goose ham Pair with Chablis 150	
Gnocchi di Castagne e Funghi (N)	190
Chestnut gnocchi Mushroom filling Black truffle Wall nuts Duck ham Pair with La Grola 200	
Linguine “Mancini” alle Vongole	120
Clams Bottarga Parsley Pair with Villa Chiopris Sauvignon Blanc 76	
Spaghetti Aglio, Olio e Peperoncino	137
Homemade potato spaghetti Baby squid Garlic oil and chilly Salicornia Pair with Pinot Grigio Allegrini 62	
Tortelli di Ricotta (V)	95
Tortelli stuffed with ricotta cheese Tomato coulis Basil oil Pair with Sangiovese Le Focacine 75	
Ravioli alla Bolognese “Lasagna”	147
Homemade Bolognese sauce ravioli Parmigiano gratin Pair with La Grola 200	

PER CONTINUARE | to continue

Alfredo (GF)	189
Mushroom risotto Crispy chicken wings Pair with Merlot Planeta 200	
Cacciucco (GF)	205
Seafood risotto Sundried tomatoes Pair with Pinot Grigio Allegrini 62	
Risotto al Tartufo (V) (GF)	231
Creamed black truffle risotto Pair with Brunello di Montalcino 290	
Trancio di Branzino (GF)	205
Sea bass fillet Chickpeas and peas soup Mussels and clams Pair with Chablis 150	
Merluzzo allo Scoglio	210
Pan fried black cod in seafood marination Cod Brandade French beans Pair with Villa Chiopris Sauvignon Blanc 76	
Casseroles D’ Astice (For 2 persons)	578
Whole Canadian lobster Creamed fregola pasta in lobster and beetroot jus Multicolor zucchini Pair with Villa Chiopris Sauvignon Blanc 76	
Pollo al Tartufo (N)	205
Caramelized organic yellow chicken Jerusalem Artichokes Spinach Confit lemon Black truffle Pair with Brunello di Montalcino 290	
Agnello e Patate Arrosto (GF)	200
Slow cooked and roasted lamb loin Seasonal vegetables Lamb jus Beetroot mayo Potato crust Pair with Nero di Avola 82	
Wagyu all’ Occhio di Bue (N)	315
Grilled Wagyu beef sirloin Bearnaise egg yolk Baby leek Salsa verde Pair with Tignanello 370	

ZUPPE | soups

Crema di Zucca e Amaretti di Saronno (GF) (V) (N)	48
Pumpkin soup Amaretti biscuits Basil oil	
Minestrone (V)	53
Italian vegetables soup Homemade “Sbroffaberba” pasta	

CONTORNI | side dishes

Maccheroni Gratinati (V)	53
Homemade gratin maccheroni Parmesan cream	
Insalatina Mista (V) (GF)	43
Mix salad leaves Cherry tomato Cucumber	
Verdure al Vapore o alla Griglia (V) (GF)	43
Steamed or grilled seasonal vegetables	
Torta di Patate Arrosto (V) (GF)	43
Roasted potatoes cake	
Pure’ di Patate (V) (GF)	43
Mashed potatoes	

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