

# VANITAS

## ANTIPASTI

<b>La Panzanella (V)</b>	<b>75</b>
Sourdough Croutons   Datterino Tomato   Celery   Cucumber Lettuce Dressing   Red Radish   Smoked Tofu Foam	
<b>Burrata e Carciofi (D, GF, N, V)</b>	<b>85</b>
Burrata Cheese   Artichoke   Almond	
<b>Parmigiana di Melanzane (D, V)</b>	<b>85</b>
Fried Eggplant   Parmigiano Cheese   Tomato   Basil Pesto	
<b>Carpaccio di Ricciola e Coulis di Datterino (GF, SF)</b>	<b>125</b>
Amberjack Carpaccio   Green beans   Datterino Coulis   Puffed Quinoa	
<b>Tonno Scottato (N, D, SF)</b>	<b>130</b>
Sicilian Tuna Tataki   Amalfi Lemon   Candied Tomato   Rucola Pesto   Pine Nuts	
<b>Fritto Antico (D, N, S, SF)</b>	<b>95</b>
Fried Baby Calamari   Shrimp   Apple   Orange   Onion Zucchini   Amalfi Lemon Dip   Basil Pesto Dip	
<b>Polpo e Peperoni (SF, D)</b>	<b>95</b>
Seared Octopus   Roasted Pepper Cream   Parsley Emulsion	
<b>Carpaccio di Manzo (D, N)</b>	<b>110</b>
Cured Black Angus Beef Carpaccio   Zucchini Escabeche   Parmigiano Emulsion   Croutons   Balsamic Dressing   Fresh Black Truffle   Rucola Pesto	
<b>Vitello Tonnato (D)</b>	<b>110</b>
Roasted Veal Loin   Tuna Cream   Capers   Berries Salad	

## SECONDI PIATTI

<b>Branzino e Olive Verdi (GF, D)</b>	<b>225</b>
Pan Seared Seabass   Salmoriglio   Green Olives Sauce   Zucchini   Broad Beans   Sun-dried Tomatoes	
<b>Filetto Di Salmone Finocchi e Arance (D, N, GF, SF)</b>	<b>150</b>
Seared Salmon   Fennel   Orange   Sundried Tomatoes   Yogurt Sauce   Pine Nuts	
<b>Rombo alla Mugnaia (GF, D)</b>	<b>245</b>
Slow Roasted Turbot   Mugnaia Sauce   Tuscany Cabbage   White Beans   Burnt Leeks	
<b>Tagliata di Wagyu (D, GF)</b>	<b>398</b>
Wagyu Striploin   Sauteed Mushroom   Truffle Mashed Potatoes	
<b>Polletto, Foie Gras e Tartufo Nero (GF, D)</b>	<b>165</b>
Slow Cooked Organic Baby Chicken   Eggplant   Balsamic Vinegar   Foie Gras   Black Truffle	
<b>La Costoletta alla Milanese (D)</b>	<b>225</b>
Breaded Veal Cutlet   Rocket   Grilled Vegetables   Candied Tomatoes	
<b>Agnello Arrostito, alle Erbe Amare (D, GF)</b>	<b>225</b>
Roasted Lamb Loin   Puffed Quinoa   Chicory   Rocket   Broccolini   Lamb Jus	

## PRIMI PIATTI

<b>Minestrone (V)</b>	<b>69</b>
Seasonal Vegetable Soup   Country Sourdough Bread	
<b>Paccheri al Pomodoro Fresco e Stracciatella (D, V)</b>	<b>85</b>
Paccheri   Fresh Tomato   Stracciatella	
<b>Tortelloni alla Norma (D)</b>	<b>115</b>
Ricotta Ravioli   Norma Sauce   Fresh Oregano	
<b>Risotto ai Funghi e Tartufo Nero Pregiato (D, GF, V)</b>	<b>160</b>
Creamed Forrest Mushroom Risotto   Black Winter Truffe	
<b>Risotto Mantecato Alla Bufala DOP (D, V)</b>	<b>115</b>
Buffalo Mozzarella   Baked Tomato Cream   Marinated Sicilian Eggplant	
<b>Linguine "Mancini" alla Pescatora (D, S, SF)</b>	<b>125</b>
Seafood Brodetto   Selection of Seafood from the Market	
<b>Ravioli all'Astice (D, S)</b>	<b>175</b>
Lobster Ravioli   Fresh Green Peas   Lobster Bisque   Spring Onion	
<b>Il Plin di Faraona (D)</b>	<b>125</b>
Wild Chicken Ravioli   Aromatic Jus   Parmigiano Cheese   Black Truffle	
<b>Spaghettoni alla Carbonara Tartufata (D)</b>	<b>135</b>
Carbonara Sauce   Goose Bacon   Pecorino Cheese   Parmigiano Cheese   Black Truffle	
<b>La Lasagna (D)</b>	<b>110</b>
Bolognese Ragu   Nutmeg Bechamel   Parmigiano Cheese	

## HAND-CRAFTED ARTISANAL PIZZA

<b>Pizza Burrata (D, V)</b>	<b>89</b>
Tomato Confit   Burrata Cheese   Rucola   Parmesan Cheese	
<b>Pizza al Tartufo (D, V)</b>	<b>139</b>
Black Truffle   Wild Mushrooms   Pecorino Cheese	
<b>Pizza Cacio, Pepi e Gambero Rosso (D, S)</b>	<b>199</b>
Parmigiano Reggiano   Pecorino   Black Pepper   Red Shrimp   Rocket Salad	

## CONTORNI

<b>Misticanza (V)</b>	<b>65</b>
Mixed Salad Leaves   Cherry Tomatoes   Cucumber   Carrots	
<b>Verdure al Vapore o alla Griglia (GF, V)</b>	<b>85</b>
Steamed or Grilled Seasonal Vegetables	
<b>Patate al Forno o Pure di Patate (D, V)</b>	<b>65</b>
Baked or Mashed Potatoes	

Tailored by Chef Luca Crostelli

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(V) Vegetarian | (D) Dairy | (S) Shellfish | (SF) Seafood | (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