

VANITAS

ANTIPASTI

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

SECONDI PIATTI

Branzino in Crosta di Sale (N, D)	299
Salt Crusted Seabass Roasted Potatoes Vegetable Caponata Lemon Butter Sauce	
Grigliata Mista (D, GF, S, SF) – For 2 Person	459
Grilled King Prawns Seabass Octopus Grilled Vegetables Lemon Butter Sauce	
Tagliata di Wagyu (D, GF)	398
Wagyu Striploin Sauteed Mushroom Truffle Mashed Potatoes	
Filetto di Manzo alla Rossini (D)	329
Beef Tenderloin Foie Grass Wilted Spinach Sauteed Mushroom Truffle Mashed Potatoes	
Polletto alla Griglia (GF)	199
Grilled Organic Baby Chicken Rosemary Potato Braised Bell Peppers	
La Costoletta alla Milanese (D)	225
Breaded Veal Cutlet Caramelized Onion Grilled Seasonal Vegetables	

PRIMI PIATTI

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

HAND-CRAFTED ARTISANAL PIZZA

Pizza Burrata (D, V)	89
Tomato Confit Burrata Cheese Rucola Parmesan Cheese	
Pizza al Tartufo (D, V)	139
Black Truffle Wild Mushrooms Pecorino Cheese	
Pizza Gamberi (D, S)	199
Tomato Confit Buffalo Mozzarella Shrimp Lobster	

CONTORNI

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

Tailored by Chef Luca Costelli

@VanitasDubai #VanitasDubai #PalazzoVersaceDubai

(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