



Served in Grande Stile



*Modern Italian
Elegance, Reimagined*

Michelin-starred Chef Marco Garfagnini brings the true flavours of Versilia, Italy to the heart of Dubai, following a career that has taken him to acclaimed culinary hotspots around the world, including Paris, London, and New York.

Born in Carrara, Versilia, Chef Marco is proud to introduce Versilia and its flavours.

His cooking philosophy, defined by the concept of “Vera Semplicità” (“True Simplicity”), celebrates the purity of ingredients, emotional balance, and refined technique.

“Vera is more than a restaurant—it’s a feeling of beauty, simplicity, and soul. I’m honoured to invite you to rediscover Versilia through a curated culinary journey, all served in Grande Stile!” he says.



CRUDO



SALMONE | (R)(S)

Salmon, lemon mustard, green apple, spring onion

90

ARANCINI DI TONNO
| 2 PZ | (R)(S)(D)(G)

65

Saffron arancini, spicy yellow fin tuna tartare

BRANZINO | (R)(S)

Seabass, tomato, vinegar dressing

95

CAVIAR OSCIETRA CLASSIC
| 30GR | 50GR | (R)(S)

580|870

TONNO | (R)(S)

Yellow fin tuna, black truffle dressing

Blinis and its condiments

STARTERS

CROCCHETTA DI BACCALÀ 4PZ | (G)(D)(S)
Cod croquette, green sauce

90

FRITTO MISTO | (S)(G)
Squid, prawn, spicy mayonnaise

120

VAPORATA DI MARE | (S)
Steamed seafood, seasonal vegetable,
lemon dressing, home-made fish mayonnaise

165

CARPACCIO DI MANZO | (D)(R)
Fassona beef carpaccio, rocket leaves, Parmigiano cheese
and black truffle dressing

120

POLPO GRIGLIATO | (S)

Grilled octopus, black olives tapenade, potatoes

105

VITELLO TONNATO | (S)
Roasted veal eye round, tuna sauce, capers

110

SALADS

INSALATA DI CAVOLO RICCIO | (D)(V)(N)

Kale salad, Pecorino cheese, walnuts,
mustard dressing, pomegranate

75

BURRATA E POMODORINI | (D)
Burrata and tomatoes

95

PANZANELLA | (G)(V)

Toasted bread, tomato, onion and cucumber salad

70

PASTA & RISOTTO

RISOTTO PECORINO DI PIENZA,
FUNGHI DI STAGIONE | (D)(V)

Risotto, Pecorino di Pienza cheese, seasonal mushrooms

170

TORTELLI VERSILIA | (D)(G)
Beef and Swiss chard tortelli, beef ragù,
Parmigiano cheese cream

140

SPAGHETTI ALLE VONGOLE | (G)(S)

Fresh spaghetti pasta, clams, garlic and chilly

165

TRENETTE VERA VERSILIA | (G)(S)
Fresh trenetta pasta, mix seafood and crustacean bisque

180

FUSILLI AI GAMBERI ROSSI E TARTUFO | (G)(S)

Fresh fusilli pasta, red prawns and black truffle

200

SPAGHETTI ALL ASTICE | (G)(S)
Spaghetti pasta, lobster, tomatoes and herbs

210

PIZZA

TARTUFO | (V)(G)(D)

Mozzarella cheese, fresh black truffle and chives

220

PIZZA MARGHERITA | (V)(D)(G)

Tomato sauce, cheese, basil

110

PIZZA DIAVOLA | (V)(G)(D)

Mozzarella cheese, spicy salami and chili peppers

140

MAIN COURSE

BRANZINO | (S)

Line caught Mediterranean seabass fillet,
lemon fish sauce, artichokes

220

POLLETTO (D)

Free range baby chicken, "cacciatora" sauce

170

TAGLIATA DI MANZO

Sliced Striploin, sautéed mushrooms, beef jus

235

BISTECCA ALLA FIORENTINA 1KG | (D)

Wagyu T-bone steak

875

COTOLETTA ALLA
MILANESE 350g | (D)(G)

Veal chop milanese, tomatoes salad

310

BRANZINO 1KG | (S)

Salt crusted or grilled Mediterranean seabass

645

SIDE DISHES

POMODORI MISTI | (V)
Mixed tomatoes salad

40

BROCCOLINI GRIGLIATI | (V)
Grilled broccolini

45

PATATE FRITTE | (V)
Hand-cut french fries

45

PATATE ARROSTO | (D)(V)
Baked baby potatoes, herbs butter

50

PURÈ DI PATATE | (V)(D)
Mashed potatoes

40

Signature (G) Contain gluten (D) Dairy (N) Contain nuts (S) Seafood (R) Raw (V) Vegetarian
All prices are in AED, inclusive of 7% Municipality Fee and 5% VAT

Due to limited product availability, some ingredients may be substituted.

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