

Vera
Versilia

*Business
Lunch*

Monday to Sunday, 12pm to 3pm

Starter, main and dessert - AED 140 per person

Starter and main - AED 120 per person

Main and dessert - AED 110 per person

Inclusive of 7% Municipality Fee and 5% VAT



STARTERS

SALMONE (R)(S)

Salmon, lemon mustard, green apple, spring onion

BRANZINO (R)(S)

Seabass, tomato, vinegar dressing

BURRATA E POMODORINI (D)

Burrata and cherry tomatoes

PANZANELLA (V)(G)

“Panzanella salad”, tomatoes, cucumber, onion, toasted bread, basil

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

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

CARPACCIO DI MANZO (R)(D)

Fassona beef carpaccio, rocket leaves, Parmigiano cheese

FRITTO DI CALAMARI (S)(G)

Crispy fried Calamari with spicy mayonnaise



MAIN COURSE

RISOTTO POMODORO, PARMIGIANO, BASILICO (D)(V)

Risotto tomato, Parmigiano cheese, basil

FUSILLI, CALAMARI IN GUAZZETTO (G)(S)

Fresh fusilli pasta, baby squid, capers, olives and tomatoes

GNOCCHI, PESTO DI ERBE, RICOTTA (G)(D)(V)

Potato gnocchi, herbs pesto, ricotta

MACCHERONCINI, RAGU DI MANZO,

CREMA DI PARMIGIANO (G)(D)

Fresh maccheroncini pasta, beef ragù, Parmigiano cream

PIZZA MARGHERITA (V)(G)(D)

Tomato sauce, cheese, basil

POLLO ALLA CACCIATORA (D)

Free range baby chicken, “cacciatora” sauce

POLPO GRIGLIATO (S)

Grilled octopus, black olives tapenade, potatoes



DESSERT

TIRAMISÙ (G)(D)

Ladyfinger biscuit, mascarpone cream, cocoa powder

CRÈME CAMEL (D)

Baked custard, caramelized sugar

SORBETTO AL LIMONE

Lemon sorbet

BEVERAGE

WATER | AED 25

SOFT DRINKS | AED 25

FRESH JUICE | 25

BY THE GLASS

PINOT GRIGIO | AED 55

ALTRE STELLE ROSSO | AED 55

ROSATO | AED 55

COFFEE & TEA | AED 20

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