



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)(G) Salmon, lemon mustard, green apple, spring onion	90	🌿 ARANCINI DI TONNO 2 PZ (R)(S)(D)(G) Saffron arancini, spicy yellow fin tuna tartare	65
BRANZINO (R)(S) Seabass, tomato, vinegar dressing	100		
TONNO (R)(S)(G) Yellow fin tuna, black truffle dressing	110	CAVIAR OSCIETRA CLASSIC 30GR 50GR (R)(S) Blinis and its condiments	580 880
CAPASANTA (R)(S) Scallop, citrus, mint	110	OYSTER GILLARDEAU N2 1PZ 3PZ 6PZ (R)(S)	55 170 335
🌿 SELEZIONE DI TARTARE (for 2 pers.) (R)(S) Yellow fin tuna and spicy mayo, salmon and lemon, seabass and tarragon	165	Shallots mignonette	

🌿 VERA SEAFOOD TOWER (R)(S) 2 pers | 600

2 Sicilian red prawns, 2 Sicilian purple prawns, 2 langoustines,
2 mazzancolle, 4 oysters Girardeau N°2, salmon tartare, spicy tuna tartare, sliced scallops.



STARTERS

CARPACCIO DI POMODORI (V)(D) Seasonal tomato carpaccio, baked ricotta cheese, tomato dressing	80	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)(N) Fassona beef carpaccio, rocket leaves, Parmigiano cheese, pomegranate, almonds and black truffle dressing	120
POLPO GRIGLIATO (S) Grilled octopus, chickpeas salad	105	VITELLO TONNATO (S) Roasted veal eye round, tuna sauce, capers	125
SCAMPI, MOSTARDA DI LIMONE 1PZ (S) Seared langoustine, lemon mustard	60	TARTARE DI MANZO (G)(D) Fassona beef tartare, toasted pan brioches, mustard mayo	110
GAZPACHO DI POMODORI E SCAMPI (G)(S) Tomato gazpacho, seared langoustine	165	CROCCHETTE DI BACCALÀ 4PZ (G)(D) Cod croquette, green sauce	90

SALADS

INSALATA DI CAVOLO RICCIO (D)(V)(N) Kale salad, Pecorino cheese, walnuts, mustard dressing, pomegranate	80	BURRATA E POMODORINI (D)(V) Burrata and tomatoes with black truffle 125	95
PANZANELLA (G)(V) Toasted bread, tomato, onion and cucumber salad	70	CAVOLFIORE (V)(N)(D) Cauliflower with lemon and almonds	80

(🌿) Signature (G) Contain gluten (D) Dairy (N) Contain nuts (S) Seafood (R) Raw (V) Vegetarian
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PASTA & RISOTTO

RISOTTO PECORINO DI PIENZA, FUNGHI DI STAGIONE (D)(V) Risotto, Pecorino di Pienza cheese, seasonal mushrooms with black truffle 200	175	🌿 TORTELLI VERSILIA (D)(G) Beef and Swiss chard tortelli, beef ragù, Parmigiano cheese cream	140
🌿 TRENETTE VERA VERSILIA (G)(S) Fresh trenetta pasta, mix seafood and crustacean bisque	180	SPAGHETTI ALLE VONGOLE (G)(S) Fresh spaghetti pasta, clams, garlic and chilly with bottarga 190	165
PAPPARDELLE ZAFFERANO E SCAMPI (G)(D)(S) Fresh pappardelle pasta, saffron and langoustine	210	🌿 LINGUINE ALL’ASTICE (G)(S) Linguine pasta, lobster, tomatoes and herbs	210
FUSILLI AI GAMBERI ROSSI E TARTUFO (G)(S)(D) Fresh fusilli pasta, red prawns and black truffle	200	TAGLIOLINI AL TARTUFO DI STAGIONE (V)(D)(G) Tagliolini, seasonal black truffles	190
		🌿 FREGOLA (for 2 pers.) (S)(G) Fregola pasta, mix seafood, Cacciucco sauce	360

PIZZA

DIAVOLA (G)(D) Mozzarella cheese, spicy salami and chili peppers	140	MARGHERITA (V)(D)(G) Tomato sauce, cheese, basil	110
TARTUFO (V)(G)(D) Mozzarella cheese, fresh black truffle and chives	220	🌿 CAVIALE 30 gr (G)(D)(S) Tradition caviar, mozzarella cheese, chives	450

MAIN COURSE

BRANZINO (S)(D) Line caught Mediterranean seabass fillet, beurre blanc, mussels, potatoes and chives oil	220	POLLETTO (D) Free range baby chicken, “cacciatora” sauce	170
🌿 GAMBERI ALLA GRIGLIA, SALSA “ARRABBIATA” (S) Grilled prawn, “arrabbiata” sauce	220	🌿 GUANCIA DI VITELLO (D) Braised veal cheek, mashed potatoes, green sauce	235
TAGLIATA DI MANZO Sliced Wagyu Striploin, sautéed mushrooms, beef jus	235	ROMBO 1 KG (S) Baked Turbot, “crudaiola di pomodori”	620
COTOLETTA ALLA MILANESE 350g (D)(G) Veal chop milanese, tomatoes salad	310	BRANZINO 1KG (S) Salt crusted or grilled Mediterranean seabass	645
ORATA 800g (N)(S) Grilled butterfly Seabream, gremolata sauce	365	🌿 BISTECCA ALLA FIORENTINA 1KG (D) Wagyu T-bone steak	985
		ASTICE ALLA GRIGLIA 700g (S) Grilled lobster, lemon dressing, parsley, and a “taste of lobster linguine”	440

SIDE DISHES

INSALATA DI FINOCCHI (V) Fennel salad, lemon dressing	35	POMODORI MISTI (V) Mixed tomatoes salad	40	BROCCOLINI GRIGLIATI (V) Grilled broccolini	45
PATATE ARROSTO (D)(V) Baked baby potatoes, herbs butter	50	PURÈ DI PATATE (V)(D) Mashed potatoes	50	PATATE FRITTE (V) Hand-cut french fries with black truffle 60	45

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