



CRUDO



SALMONE | (R)(S)
Salmon, lemon mustard, green apple, spring onion

85

TONNO | (R)(S)
Yellow fin tuna, black truffle dressing

100

BRANZINO | (R)(S)
Seabass, tomato, vinegar dressing

90

ARANCINI DI TONNO
| 2 PZ | (R)(S)(D)(G) 60

CAPASANTA | (R)(S)
Scallop, citrus, mint

100

Saffron arancini, spicy yellow fin tuna tartare

OYSTER GILLARDEAU
N2 | 1PZ | 3PZ | 6PZ | (R)(S)
Shallots mignonette

55|170|335

CAVIAR OSCIETRA CLASSIC
| 30GR | 50GR | (R)(S) 580|870
Blinis and its condiments

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, and Italian-style crudo of salmon, seabass, tuna, and scallop.
Served with fresh pinzimonio of celery, carrot, red radish and fennel.



STARTERS

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

90

CATALANA DI GAMBERI | (S) 220
Prawn catalana, tomatoes, Tropea onions and potatoes

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

165

CARPACCIO DI FICHI | (V) (N) 85
Figs carpaccio, fresh artichokes

POLPO GRIGLIATO | (S)
Grilled octopus, black olives tapenade, potatoes

95

CARPACCIO DI MANZO | (D) 115
Fassona beef carpaccio, rocket leaves, Parmigiano cheese
and black truffle dressing

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

120

VITELLO TONNATO | (S) 105
Roasted veal eye round, tuna sauce, capers

SCAMPI, MOSTARDA DI LIMONE | 1PZ (S)
Seared langoustine, lemon mustard

55

SALADS

INSALATA DI CAVOLO RICCIO | (D)(V)(N) 75
Kale salad, Pecorino cheese, walnuts,
mustard dressing, pomegranate

BURRATA E POMODORINI | (D) 95
Burrata and tomatoes
with black truffle | 125

PANZANELLA | (G)(V) 70
Toasted bread, tomato, onion and cucumber salad

CAVOLFIORE | (N)(D) 80
Cauliflower with lemon and almonds

PASTA & RISOTTO

RISOTTO PECORINO DI PIENZA,
FUNGHI DI STAGIONE | (D)(V) 170

Risotto, Pecorino di Pienza cheese, seasonal mushrooms

with black truffle | 195

SPAGHETTI ALLE VONGOLE | (G)(S) 155

Fresh spaghetti pasta, clams, garlic and chilly

FUSILLI AI GAMBERI ROSSI E TARTUFO | (G)(S) 200

Fresh fusilli pasta, red prawns and black truffle

🍷 TORTELLI VERSILIA | (D)(G) 135

Beef and Swiss chard tortelli, beef ragù,
Parmigiano cheese cream

RISOTTO POMODORO E PARMIGIANO | (R)(S) 105

Risotto tomato, Parmigiano cheese, basil

🍷 TRENETTE VERA VERSILIA | (G)(S) 180

Fresh trenetta pasta, mix seafood and crustacean bisque

GNOCCHI AGLI SCAMPI | (G)(S) 190

Potato gnocchi, langoustine, tomato sauce

TAGLIOLINI AL TARTUFO
DI STAGIONE | (V)(D)(G) 190

Tagliolini, seasonal black truffles

SPAGHETTI ALL ASTICE | (G)(S) 200

Spaghetti pasta, lobster, tomatoes and herbs

PIZZA

TARTUFO | (V)(G)(D) 220

Mozzarella cheese, fresh black truffle and chives

POMODORO E BURRATA | (V)(G)(D) 110

Fresh tomatoes, burrata and basil

🍷 PIZZA FIORI DI ZUCCHINE | (D)(G)(S) 170

Mozzarella cheese and courgette flowers,
Cetara anchovies

PIZZA MARGHERITA | (V)(D) 100

Tomato sauce, cheese, basil

MAIN COURSE

BRANZINO | (S) 215

Line caught Mediterranean seabass fillet,
lemon fish sauce, artichokes

TAGLIATA DI MANZO 235

Sliced Tenderloin, sautéed mushrooms, beef jus

COTOLETTA ALLA
MILANESE 350g | (D)(G) 290

Veal chop milanese, datterino tomatoes salad

POLLETTO (D) 170

Free range baby chicken, “cacciatora” sauce

BISTECCA ALLA FIORENTINA 1KG | (D) 600

Black Angus T-bone steak

BRANZINO 1KG | (S) 645

Salt crusted or grilled Mediterranean seabass

ROMBO ALLA GRIGLIA 1 KG | (S) 695

Grilled turbot, “crudaia di pomodori”

SIDE DISHES

POMODORO DATTERINO | (V) 40

Datterino tomatoes salad

PATATE ARROSTO | (D)(V) 50

Baked baby potatoes, herbs butter

INSALATA DI FINOCCHI | (V) 35

Fennel salad, lemon dressing

BROCCOLINI GRIGLIATI | (V) 45

Grilled broccolini

PURÈ DI PATATE | (V)(D) 40

Mashed potatoes

PATATE FRITTE | (V) 45

Hand-cut french fries with black truffle
with black truffle | 60

CAPONATA | (N)(V) 55

Eggplant caponata, tomatoes,
olives, pine nuts

(🍷) 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