



Vera

Versilia

The image shows a restaurant interior with a warm, orange-toned lighting. In the background, a wall features three framed artworks: a mosque with a crescent moon, a colorful town, and a boat on a beach. To the left and right are large windows with intricate metalwork. The foreground and middle ground are filled with round tables covered in white cloths, each with a small floral centerpiece. Dark chairs are arranged around the tables. The overall atmosphere is elegant and sophisticated.

The Vivid Elegance of Versilia
in Grande Stile

A Celebration of Exuberant Legacies and Quiet Elegance

Out Loud Legacies

Vera reflects Versilia's coastline lifestyle where legacies live out loud in color, creativity, and celebration. From the coastal elegance of **Forte dei Marmi** to the artistic enclave of **Pietrasanta**—Botero's residence, Versilia's essence thrives. The enduring artistry of **Carrara marble** and the vibrant **Viareggio Carnival** echo the region's rich cultural heritage.

DISCOVER MORE



Versilia in Grande Stile

Inspired by the sun-soaked charm of Tuscany's northern coastline, Vera brings the essence of Versilia to the table with contemporary finesse. In the refined ambiance of the main dining room, each dish tells a story—crafted with bold flavors, local ingredients, and a nod to Italian artistry. From the immersive Chef's Table to the tactile experience of the Pasta Lab, every meal is a celebration of L'Arte di Vivere, served in grande stile.



Executive Chef

Marco Garfagnini

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.



Personalized events at Vera

Embrace "L'Arte di Vivere" — the art of living — at Vera Versilia, where Versilia's vibrant culture shines through exceptional food and meaningful connections. Host intimate gatherings in our private dining space, celebrating milestones or casual moments in a warm atmosphere. Savor exquisite seafood and Italian specialties with personalized service, creating unforgettable experiences of togetherness. Join us to savor the art of living.

ENQUIRE NOW



The Essence of Vera Versilia

FOOD MENU

BEVERAGE MENU



Venue Areas

Vera Versilia

VERA BAR AREA

SEATED COVERS: 4 guests

CINEMA LOUNGE

SEATED COVERS: 10 guests (5 + 5 guests)

INDOOR REGULAR DINING AREA

SEATED COVERS: 80 guests | STANDING COVERS : 20 guests

OUTDOOR DINING AREA

SEATED COVERS : 50 guests | STANDING COVERS : 100 guests

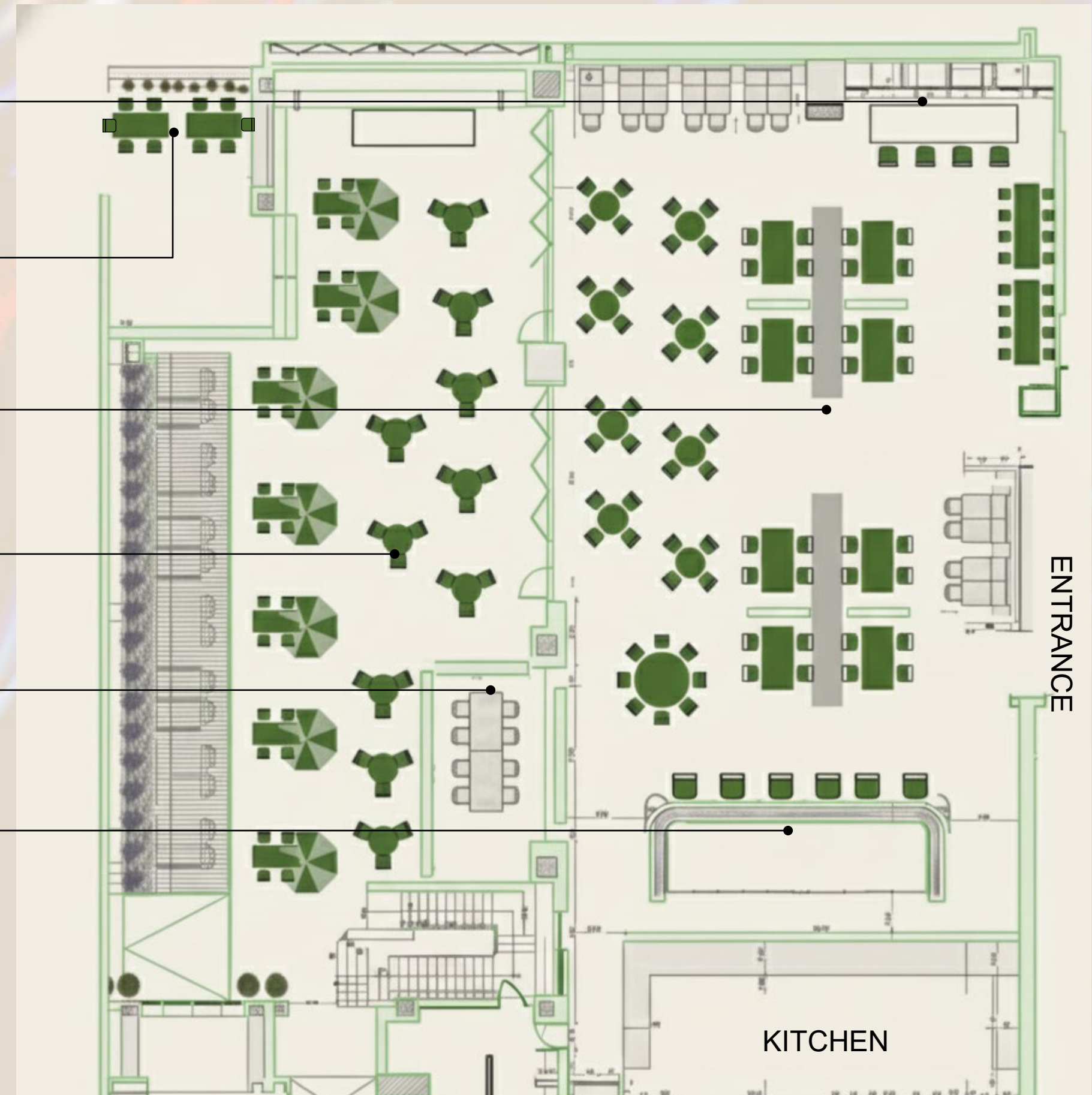
PRIVATE DINING AREA

SEATED COVERS: 12 guests

CRUDO BAR

SEATED COVERS: 6 guests

360 VIEW



Indoor Dining

Elevate your event with premier access to Vera Versilia, offering distinctive venues including the lively terrace, and the sophisticated main dining area—all crafted to deliver an incomparable experience.

Full indoor dining area

Capacity

Indoor - 80 guests

PDR - 12 guests

Reception options

Seated only

Dining options

Choice of set menu or tailored à la carte



Outdoor Area

THE DOME BAR AREA

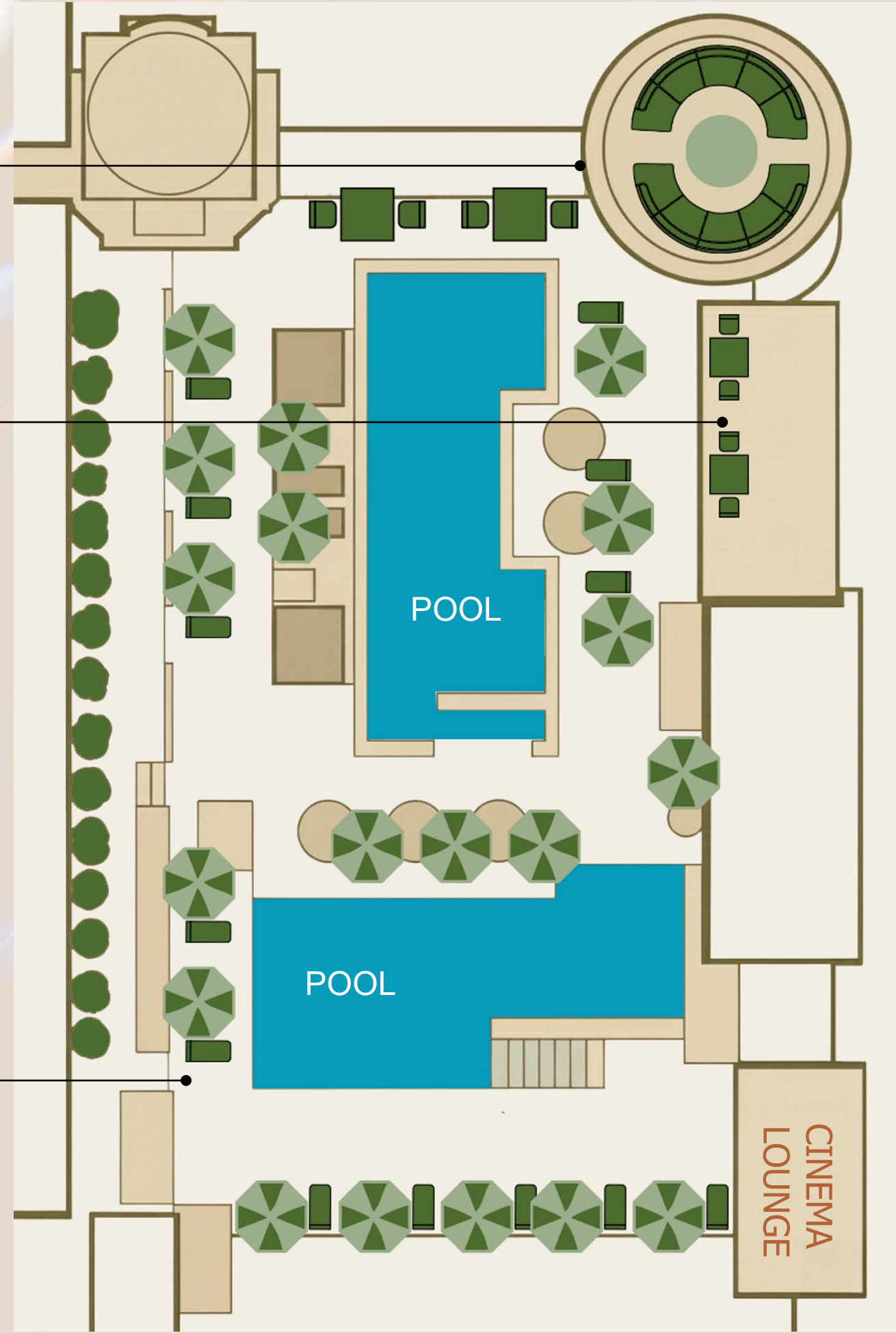
SEATED COVERS: 26 guests | STANDING COVERS: 60 guests

SHISHA LOUNGE

SEATED COVERS: 12 guests

POOL AREA

SUNBEDS: 50 guests



Outdoor Area

Indulge in our serene outdoor areas, offering a laid-back lounge vibe ideal for leisurely all-day meals, professional gatherings, or sunset cocktails. Toast to the essence of coastal life, where each sip captures the genuine warmth and elegance of Italy.

Full outdoor dining area

Capacity

Seated: 50 guests

Reception options

Canapés, seated and drink reception

Dining options

Choice of set menu or tailored à la carte



Lunch Set Menu – Food

Vera
Versilia

VERSILIA CLASSIC

ANTIPASTI

BURRATA E POMODORINI (D)
Burrata and tomatoes

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



PASTA

TRENETTE VERA VERSILIA (G)(S)
Fresh trenetta pasta, mix seafood



DOLCE

TIRAMISÙ (G)(D)
Ladyfinger biscuit, mascarpone cream, cocoa powder

AED 150

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

Vera
Versilia

MARE DOLCE

ANTIPASTI

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

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



PASTA

SPAGHETTI ALLE VONGOLE (G)(S)
Fresh spaghetti pasta, clams, garlic and chilly



DOLCE

PANNA COTTA AL LIMONE (D)
Lemon Panna Cotta with vanilla

AED 150

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

Vera
Versilia

TERRA & TRADIZIONE

ANTIPASTI

FOCACCIA AL POMODORO MELANZANA E
PECORINO TOSCANO (G)(D)(V)
Focaccia bread, tomato sauce, eggplant,
pecorino toscano cheese

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



PASTA

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



DOLCE

CROSTATA DI FICHI E MANDORLE (N)(D)(G)
Figs tart with almond

AED 150

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

Lunch Set Menu – Food

Vera
Versilia

VEGETARIANO ELEGANTE

ANTIPASTI

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

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



PASTA

RISOTTO PECORINO DI PIENZA,
FUNGHI DI STAGIONE (D)(V)
Risotto, Pecorino di Pienza cheese, seasonal mushrooms



DOLCE

GELATO MANTECATO ALLA NOCCIOLA (D)(N)
Hazelnut ice-cream, caramelized hazelnut

AED 150

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

Vera
Versilia

GOLFO DEI POETI

ANTIPASTI

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

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



PASTA

GNOCCHI AGLI SCAMPI (G)(S)
Potato gnocchi, langoustine, tomato sauce



DOLCE

MOUSSE AL CIOCCOLATO FONDENTE
Dark Chocolate Mousse

AED 150

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

Vera
Versilia

LA VERSILIESE

ANTIPASTI

ARANCINI DI TONNO (R)(S)(D)(G)
Saffron arancini, spicy yellow fin tuna tartare

BURRATA E POMODORINI (D)
Burrata and tomatoes



PASTA

TAGLIOLINI AL TARTUFO DI STAGIONE (V)(D)(G)
Tagliolini, seasonal black truffles



DOLCE

PANNA COTTA AI FRUTTI ROSSI (D)
Mix berry Panna Cotta

AED 150

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

Lunch Set Menu – Food

Vera
Versilia

GRAN MARE NOSTRUM

ANTIPASTI

VAPORATA DI MARE (S)

Steamed seafood, seasonal vegetable, lemon dressing,
home-made fish mayonnaise

TONNO (R)(S)

Yellow fin tuna, black truffle dressing



PASTA

FUSILLI TARTUFO E GAMBERI ROSSI (G)(S)

Fresh fusilli pasta, black truffle and red prawns



SECONDO

BRANZINO (S)

Line caught Mediterranean seabass fillet,
lemon fish sauce, artichokes



DOLCE

TIRAMISÙ (G)(D)

Ladyfinger biscuit, mascarpone cream, cocoa powder

AED 250

Vera
Versilia

CARNE & COMFORT

ANTIPASTI

BURRATA E POMODORINI (D)

Burrata and tomatoes

CARPACCIO DI FICHI (V)(N)

Figs carpaccio, fresh artichokes



PASTA

TORTELLI VERSILIA (D)(G)

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



SECONDO

POLLETTO (D)

Free range baby chicken, “cacciatora” sauce



DOLCE

CHEESECAKE LEGGERA AL LIMONE

Cheesecake with lemon

AED 250

Vera
Versilia

LUSSO MEDITERRANEO

ANTIPASTI

GAMBERI ALLA GRIGLIA

Grilled Prawns (1 pc for share)

CARPACCIO DI BRANZINO COTTO (S)

Cooked seabass carpaccio, fresh tomato, lemon, thyme



PASTA

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

Tagliolini, seasonal black truffles



SECONDO

BRANZINO (S)

Line caught Mediterranean seabass fillet,
lemon fish sauce, artichokes



DOLCE

MOUSSE AL CIOCCOLATO 70%

Chocolate Mousse

AED 250

Lunch Set Menu – Food

Vera
Versilia

VERA SEMPLICITÀ

ANTIPASTI

FOCACCIA AL POMODORO MELANZANA E PECORINO
TOSCANO (G)(D)(V)

Focaccia bread, tomato sauce, eggplant,
pecorino toscano cheese

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

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



PASTA

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

Risotto, Pecorino di Pienza cheese, seasonal mushrooms



SECONDO

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

Tagliolini, seasonal black truffles



DOLCE

CROSTATATA DI MELE CAMELLATE

Caramelized apple tart

AED 250

Vera
Versilia

LA RIVIERA AZZURRA

ANTIPASTI

POLPO GRIGLIATO (S)

Grilled octopus, black olives tapenade, potatoes

FRITTO MISTO ((S)(G)

Squid, prawn, spicy mayonnaise



PASTA

SPAGHETTI ALLE VONGOLE (G)(S)

Fresh spaghetti pasta, clams, garlic and chilly



SECONDO

ORATA ALLA GRIGLIA

Grill Seabream



DOLCE

PANNA COTTA AI LAMPONI

Raspberry Panna Cotta

AED 250

Vera
Versilia

ALTA VERSILIA

ANTIPASTI

VITELLO TONNATO (S)

Roasted veal eye round, tuna sauce, capers

CARPACCIO DI FICHI (V)(N)

Figs carpaccio, fresh artichokes



PASTA

TRENETTE VERA VERSILIA (G)(S)

Fresh trenetta pasta, mix seafood



SECONDO

POLLETTO (D)

Free range baby chicken, “cacciatora” sauce



DOLCE

GELATO MANTECATO ALLA NOCCIOLA (D)(N)

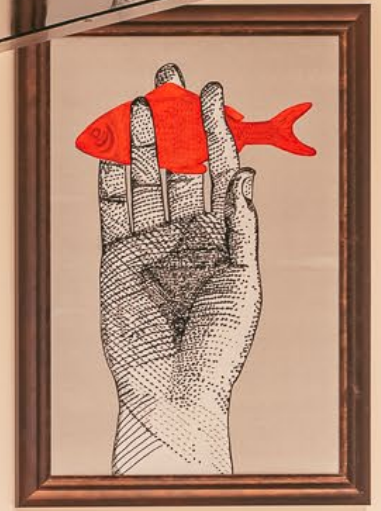
Hazelnut ice-cream, caramelized hazelnut

AED 250



chefs
KISS





KISS
chefs
kiss








Vera

Versilia

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