



Dinner

6 PM TILL 11 PM

ANTIPASTI

Insalata di rucola ●●	55
Arugula salad, sundried tomatoes, parmesan, balsamic dressing	
Insalata mista ●●●●	76
Heirloom tomatoes, artichokes, walnuts and fresh goat cheese	
Salmone organico ●●	88
Citrus cured organic salmon, sweet mustard dressing and micro greens	
Burrata ●●●●	90
Burrata, artichoke puree, caramelized pear, toasted almonds and honey tomatoes	
Vitello tonnato ●●	76
Roasted veal, tuna sauce, arugula and capers	
Carpaccio di manzo ●	88
Black angus beef, pesto, lemon dressing, parmesan, arugula	
Fritto misto ●●●●	98
Crispy fried mixed fish and seafood, lemon and saffron aioli	
Arancini ●●●●	55
Sicilian rice balls with meat sauce filling	
Parmigiana ●●●●●	58
Baked eggplant parmigiana	
Antipasti misti ●●●●●	95
Assorted antipasti platter	

ZUPPE

Pappa di pomodoro ●●	45
Chunky tomato soup, pesto, crostini	
Frutti di mare ●●●●	78
Hearty seafood soup, sardinian fregola, garlic bread	

PIZZE

Margherita ●●●●	68
Tomato, mozzarella, basil	
Vegetariana ●●●●	72
Grilled mixed vegetables	
Frutti di mare ●●●●	98
Shrimp, calamari, lump crab, clams	
Diavola ●●	88
Hot beef salami, onions, fresh chili	
Funghi ●●	82
Porcini mushroom, smoked tomato, stracciatella	
Contadino ●●	74
House made fennel sausage, cream, mushrooms, potatoes	
Valtellina ●●	74
Bresaola, rucola, parmesan	

PRIMI PIATTI

Bucatini alla norma ●●●●	72
Tomato, aubergine, salted ricotta, basil	
Gnocchi al ragu d'anatra ●●●●●	82
Potato gnocchi, duck ragout and mushrooms	
Pappardelle al ragu d'agnello ●●●●	86
Braised lamb shank and rosemary	
Maccheroncini amatriciana ●●	88
Pancetta, chili, tomato	
Risotto ai funghi ●●	108
Wild forest mushrooms, thyme and parmesan	
Linguine vongole ●●●●	98
Clams, white wine, pepper flakes, parsley	
Ravioli di ricotta ●●	76
Ricotta ravioli, butter, sage	
Linguine all'astice ●●●●	136
Lobster, tomato bisque, tarragon, parsley	
Spaghetti scoglio ●●●●●	116
Clams, mussels, prawns, squid, parsley	
Risotto alla milanese ●●	96
Saffron risotto	

SECONDI PIATTI

Filetto di vitello ●●	152
Veal tenderloin, parmesan mashed potatoes, broccolini	
Costolette di agnello ●●	158
Lamb rack, eggplant, sicilian caponata	
Polleto ruspante ●	124
Free range spring chicken, tuscan style ratte potato	
Branzino all'acquapazza ●●	152
Seabass fillet, clams, cherry tomatoes, olives, potatoes, shimeji mushrooms	
Salmone organico ●●●	138
Lightly smoked salmon, asparagus, red pepper and hazelnut salsa	
Gamberoni ●●●	132
King prawns, zucchini, pine seeds, cherry tomatoes, chili, thyme	



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● Vegetarian ● Nuts ● Seafood ● Gluten ● Lactose ● Eggs ● Alcohol

Gluten free options are available on request

All prices are in UAE Dirham and are inclusive of all applicable service charges and local fees.