

Vetri

CUCINA

LAS VEGAS

ANTIPASTI

SHAVED RAW BABY ARTICHOKE SALAD *with lemon and arugula* 16

FISH CRUDO FISH CRUDO DEL GIORNO *mp*

THINLY SHAVED PORCHETTA *with tuna sauce and celery* 22

VEAL TARTARE *with crispy sweetbreads and hazelnuts* 24

SQUID AND ARTICHOKE GALLETTE *with lemon* 22

WILTED GREEN SALAD *with egg and pancetta* 18

PASTRAMI FOIE GRAS *with brioche and mostarda* 28

SWEET ONION CREPE *with white truffle fondue* 20

PASTA

SWISS CHARD GNOCCHI *with brown butter and ricotta salata* 30

ALMOND TORTELLINI *with truffle sauce* 30

CASONCELLI MEAT FILLED BERGAMASCAN RAVIOLI
with amaretti sage and pancetta 32

FAZZOLETTI "PASTA HANDKERCHIEFS" *with mushrooms* 32

TONARELLI GRANO ARSO "BURNT FLOUR SPAGHETTI" *with seafood* 38

SPAGHETTI *with san marzano tomatoes and fresh basil* 26

MALFADINI *with wild duck ragu and olives* 34

CHESTNUT FETTUCCINE *with wild boar ragu and cocoa* 34

SQUASH ROTOLO *with blue cheese fondue and ginger confit* 30

SECONDI

MESQUITE WOOD GRILLED FRUTTI DI MARE MISTO
"GRILLED SEAFOOD OF THE DAY" 48

STUFFED GUINEA HEN *with mushrooms and jus* 48

WHOLE ROASTED SMOKED BABY GOAT *with fresh milled polenta* 55

SALT CRUST BRANZINO FOR TWO
with truffle sauce and charred brussel sprouts 90

"BISTECCA FIORENTINA" MESQUITE GRILLED RIBEYE FOR TWO
with heirloom beans and radicchio 195

DOLCI

VETRI CHOCOLATE SOUFFLE *with vanilla gelato* 18

SICILIAN PISTACHIO FLAN *with milk chocolate gelato* 18

PEAR ALMOND TART *with honey gelato* 14

BOMOBOLONI "FRIED DONUTS" *with huckleberry jam* 14

RICOTTA GELATO *with dark chocolate shell, warm orange olive oil* 14

POLENTA BUDINO *with gianduja mousse, candied hazelnuts* 14

GELATO AND SORBETTI 10

This is a sampling of our current offerings. All selections are subject to change.