

Vetri

C U C I N A

ANTIPASTI

BAY SCALLOP CRUDO

SWEET ONION CREPE *with Parmigiano & White Truffle Fondue*

PORK BELLY *with Beets*

MAITAKE MUSHROOM *with Bagna Cauda*

DRY AGED RIBEYE CARPACCIO

SECKEL PEAR *with Fromage Blanc*

PASTA

SWISS CHARD GNOCCHI *with Ricotta Salata & Brown Butter*

ALMOND TORTELLINI *with White Truffle Sauce*

MALTAGLIATI *with Pork Ragu*

TROFIE *with Pistachio & Artichoke*

HONEY NUT SQUASH RAVIOLI *with Gorgonzola*

SHELLBARK CHEVRE CAVATELLI *with Beef Shank Ragu*

SPAGHETTI ALLA CHITARRA *with King Crab & Bottarga*

SECONDI

LOCAL CAPRETTO *with House-Milled Polenta*

SALT BAKED BRANZINO

ELYSIAN FIELDS LAMB *with Porrata*

DUCK *with Cabbage and Grapes*

DOLCE

CHOCOLATE POLENTA SOUFFLE *with Chocolate Ganache and Vanilla Gelato*

PISTACHIO FLAN *with Milk Chocolate Gelato*

BRIOCHE DOUGHNUTS *with Apple Caramel*

PICCOLA PASTICCERIA *An Assortment of Seasonal Petit Fours*

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