

Vetri

C U C I N A

ANTIPASTI

NANTUCKET BAY SCALLOP CRUDO

SWEET ONION CREPE *with Parmigiano & White Truffle Fondue*

TORTELLINI PIE

MAITAKE MUSHROOM *with Bagna Cauda*

DRY AGED RIBEYE CARPACCIO

SECKEL PEAR *with Crescenza*

PASTA

SWISS CHARD GNOCCHI *with Ricotta Salata & Brown Butter*

ALMOND TORTELLINI *with White Truffle Sauce*

MALTAGLIATI *with Pork Ragù*

TROFIE *with Pistachio & Artichoke*

RICOTTA RAVIOLI

SHELLBARK CHEVRE CAVATELLI *with Beef Shank Ragù*

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*

LEMON POSSET

PARIS BREST *with Chestnut Cream*

PICCOLA PASTICCERIA *An Assortment of Seasonal Petit Fours*

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