

# Vetri

CUCINA

LAS VEGAS

## ANTIPASTI

- TRICOLORE SALAD *with ranch-ony dressing* 16
- SEA BREAM CRUDO *with winter citrus and tarragon* 18
- THINLY SHAVED PORCHETTA *with tonnato sauce and celery* 22
- BEEF TARTARE *with gairdiniera and rye cracker* 24
- CHICKPEA PANELLE *with mushrooms and basil mayo* 22
- PASTRAMI FOIE GRAS *with brioche and mostarda* 28
- SWEET ONION CREPE *with white truffle fonduta* 20

## PASTA

- SWISS CHARD GNOCCHI *with brown butter and ricotta salata* 30
- ALMOND TORTELLINI *with truffle butter* 30
- CASONCELLI ALLA BERGAMASCA *with sage and pancetta* 32
- PAPPARDELLE *with beef ragu* 31
- FETTUCCINE *with morel mushroom ragu* 32
- TONNARELLI CACIO E PEPE *with fiore sardo and parmigiano reggiano* 26
- CHESTNUT RIGATONI *with wild boar ragu and cocoa* 34
- ESCAROLE LASAGNETTA *with pine nuts and honey* 34
- SAFFRON FUSILLI *with lobster, tomatoes, and pernod* 34

## SECONDI

- MESQUITE GRILLED SEAFOOD MISTO *with lemon and olive oil* 52
- GRILLED CHICKEN *with braised greens and confit potatoes* 45
- WHOLE ROASTED & SMOKED BABY GOAT *with house-milled soft polenta* 52
- SALT BAKED PACIFICO STRIPED BASS FOR TWO  
*with truffle sauce and charred brussel sprouts* 110
- CARTER COUNTRY RIBEYE "FIORENTINA"  
*with heirloom beans and radicchio* MP

## DOLCI

- VETRI CHOCOLATE POLENTA SOUFFLE *with vanilla gelato* 18
- SICILIAN PISTACHIO FLAN *with milk chocolate gelato* 18
- PEAR & ALMOND TART *with honey gelato* 14
- RICOTTA GELATO *with dark chocolate shell and warm orange olive oil* 14
- POLENTA BUDINO *with gianduja mousse and candied hazelnuts* 14
- SELECTION OF PICCOLI 15
- GELATO AND SORBETTI 10
- SELECTION OF FORMAGGI 14 or 20

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