

Vetri

C U C I N A

ANTIPASTI

KANPACHI CRUDO

SWEET ONION CREPE *with Parmigiano & White Truffle Fondue*

TORTELLINI PIE

MAITAKE MUSHROOM *with Bagna Cauda*

DRY AGED RIBEYE CARPACCIO

PERSIMMON SALAD

PASTA

SWISS CHARD GNOCCHI *with Ricotta Salata & Brown Butter*

ALMOND TORTELLINI *with White Truffle Sauce*

VEAL GENOVESE RAVIOLI

MALTAGLIATI *with Pork Ragu*

TROFIE *with Capon Ragu*

RICOTTA RAVIOLI

TAJARIN *with Foraged Mushroom Ragu*

SPAGHETTI ALLA CHITARRA *ai Frutti di Mare*

SECONDI

LOCAL CAPRETTO *with House-Milled Polenta*

DOVER SOLE ALLA MUGNAIA

SQUAB *with Red Wine & Chicory*

BOLLITO MISTO

DOLCE

CHOCOLATE POLENTA SOUFFLE *with Chocolate Ganache and Vanilla Gelato*

ALMOND FLAN *with Malted 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.