

# Vetri

CUCINA

LAS VEGAS

## ANTIPASTI

- TRICOLORE SALAD *anchovy dressing* 16
- KAMPACHI CRUDO *with melon* 18
- THINLY SHAVED PORCHETTA *with tuna sauce and celery* 22
- BEEF TARTARE *with giardiniera and rye cracker* 24
- CHICKPEA PANELLE *with fried maitake mushrooms* 22
- FOIE GRAS PASTRAMI *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
- SAFFRON FUSILLI *with lobster, tomatoes and pernod* 34
- TONNARELLI CARBONARA 26
- FETTUCCHINE *with pistachio pesto and artichokes* 32
- CHESTNUT RIGATONI *with wild boar ragu* 34
- MOREL LASAGNETTA *with buckleberry agrodolce* 32
- PAPPARDELLE *with beef ragu and smoked mushrooms* 31

## SECONDI

- WHOLE ROASTED SMOKED BABY GOAT *with soft polenta* 52
- MESQUITE GRILLED SEAFOOD MISTO *with lemon and olive oil* 52
- GRILLED CHICKEN *with spring vegetables* 45
- WHOLE ROASTED BASS FOR 2 *with potatoes and artichokes* 110
- CARTER COUNTRY RIBEYE "FIORENTINA" *with chicories and beans* mp

## DOLCI

- CHOCOLATE POLENTA SOUFFLE *with vanilla gelato* 18
- SICILIAN PISTACHIO FLAN *with milk chocolate gelato* 18
- COCONUT BONET *with seasonal fruit* 12
- GORGONZOLA DOLCE *with persimmon jam and honeycomb* 12
- RICOTTA GELATO *with dark chocolate shell, candied orange and olive oil* 14
- GELATO AND SORBETTI 10
- SELECTION OF PICCOLI 15

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