

Vetri

C U C I N A

ANTIPASTI

BLUEFIN TUNA CRUDO

SWEET ONION CREPE *with Parmigiano & White Truffle Fondue*

BEEF HEART TARTARE

DAYBOAT SCALLOP *with Bone Marrow*

PROSCIUTTO COTTO

PANELLE WITH ASPARAGUS

PASTA

SWISS CHARD GNOCCHI *with Ricotta Salata & Brown Butter*

ALMOND TORTELLINI *with White Truffle Sauce*

RAMP RAVIOLI

FETTUCCINE *with Morel Mushrooms*

SPAGHETTINI *ai Frutti di Mare*

FAZZOLETTI *with Duck Ragu & Spanish Olives*

SECONDI

LOCAL CAPRETTO *with House-Milled Polenta*

RED SNAPPER *with Potatoes & Artichokes*

PORCELET CHOP *with Broccolini*

DRY AGED RIBEYE *with Spring Onion*

DOLCE

CHOCOLATE POLENTA SOUFFLE *with Chocolate Ganache and Vanilla Gelato*

PISTACHIO FLAN *with Chocolate Gelato*

FIG & OLIVE OIL SEMIFREDDO

LEMON POSSET *with Rhubarb Jam*

PICCOLA PASTICCERIA *An Assortment of Seasonal Petit Fours*

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