

# 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 BROCCOLI DI CICCO

## PASTA

SWISS CHARD GNOCCHI *with Ricotta Salata & Brown Butter*

ALMOND TORTELLINI *with White Truffle Sauce*

RAMP RAVIOLI

FETTUCCINE *with Morel Mushrooms*

MAFALDINE *with Pork Ragu*

TONNARELLI *ai Frutti di Mare*

FAZZOLETTI *with Duck Ragu*

## SECONDI

LOCAL CAPRETTO *with House-Milled Polenta*

RED SNAPPER *with Potatoes & Artichokes*

SQUAB *with Red Wine & Chicory*

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.*