

Vetri

CUCINA

LAS VEGAS

ANTIPASTI

- GRILLED BABY GEM LETTUCE *with sesame and peas* 17
MACKEREL CRUDO *with olives, pistachio and dill* 18
THINLY SHAVED PORCHETTA *with tonnato sauce and celery* 22
BEEF TARTARE *with giardiniera and rye cracker* 24
CHICKPEA PANELLE *with pepperonata and romesco* 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
SAFFRON FUSILLI *with lobster, tomatoes and pernod* 34
TONNARELLI CACIO E PEPE 26
MOREL LASAGNETTA *with blueberry agrodolce* 32
PAPPARDELLE *with beef and bell pepper ragu* 31
ORECCHIETTE *with prosciutto and fresh garbanzo beans* 30
CORN AGNOLOTTI *with blueberries and basil* 28
FAZZOLETTI *with lamb ragu* 32

SECONDI

- WHOLE ROASTED SMOKED BABY GOAT *with soft polenta* 52
GRILLED SEAFOOD MISTO *with lemon and olive oil mp*
DRY AGED KUROBUTA PORK CHOP *with summer vegetables* 50
DOVER SOLE *with radishes and capers* 80
CARTER COUNTRY DRY AGED RIBEYE FOR TWO 195

DOLCI

- CHOCOLATE POLENTA SOUFFLE *with vanilla gelato* 18
PISTACHIO FLAN *with milk chocolate gelato* 18
ROCCOLO DIVINO *with pear jam and honeycomb* 12
SEASONAL FRUIT TART *with house made ricotta* 13
SALTED CARAMEL PANNA COTTA *with blackberry thyme conserva* 12
AFFOGATO 12
GELATO AND SORBETTI 10
SELECTION OF PICCOLI 15

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