

Vetri

C U C I N A

ANTIPASTI

TILEFISH CRUDO

SWEET ONION CREPE *with Parmigiano & White Truffle Fondue*

CHARRED OCTOPUS *with Pork Belly & Peperonata*

PROSCIUTTO COTTO

BRESAOLA *with Melon & Pickled Mustard Seed*

FINGER LAKES GOLD SFORMATO

PASTA

SWISS CHARD GNOCCHI *with Ricotta Salata & Brown Butter*

ALMOND TORTELLINI *with White Truffle Sauce*

CORN AGNOLOTTI

PAPPARDELLE *with Guinea Hen Ragu*

FETTUCCINE *with Matsutake Mushrooms*

BUSIATI *with Pork Shank Ragu*

SECONDI

FLUKE *with Tomato & Spanish Olives*

LOCAL CAPRETTO *with Soft Polenta*

DRY AGED RIBEYE

RABBIT *with Fennel Sausage*

DOLCE

CHOCOLATE POLENTA SOUFFLE *with Chocolate Ganache and Vanilla Gelato*

PISTACHIO FLAN

HONEY CUSTARD *with Maine Blueberries*

FIG CAKE *with Zabaglione*

PICCOLA PASTICCERIA *An Assortment of Seasonal Petit Fours*

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