

Vetri

C U C I N A

ANTIPASTI

YELLOWFIN TUNA CRUDO

SWEET ONION CREPE *with Parmigiano & White Truffle Fondue*

CHARRED OCTOPUS *with Pork Belly & Peperonata*

PROSCIUTTO COTTO

SMOKED LAMB *with Beets & Ricotta*

SHELLBARK CHEVRE *with Figs*

PASTA

SWISS CHARD GNOCCHI *with Ricotta Salata & Brown Butter*

ALMOND TORTELLINI *with White Truffle Sauce*

GRANO ARSO SQUASH RAVIOLI

PAPPADELLE *with Guinea Hen Ragu*

FETTUCCINE *with Chanterelle Mushrooms*

TAGLIOLINI *with Lobster & Nduja*

SECONDI

FLUKE *with Tomato & Spanish Olives*

LOCAL CAPRETTO *with Soft Polenta*

PERIGORD VEAL *with Kale & Apples*

RABBIT *with Fennel Sausage*

DOLCE

CHOCOLATE POLENTA SOUFFLE *with Chocolate Ganache and Vanilla Gelato*

PISTACHIO FLAN

HONEY CUSTARD *with Tristar Strawberries*

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.