

Vetri

C U C I N A

ANTIPASTI

MADAI CRUDO

SWEET ONION CREPE *with White Truffle Fondue*

PROSCIUTTO COTTO

BAY SCALLOPS *with Caviar*

COPPA *with Grapefruit*

PERSIMMON SALAD *with Arugula & Parmigiano*

PASTA

SPINACH GNOCCHI *with Ricotta Salata & Brown Butter*

ALMOND TORTELLINI *with White Truffle Sauce*

RICOTTA RAVIOLI

GRANO ARSO TONNARELLI *ai Frutti di Mare*

BUSIATE *with Pork Shank Ragu*

FETTUCCINE *with Black Trumpet Mushrooms*

SECONDI

SALT BAKED BRANZINO *with Brussels Sprouts*

LOCAL CAPRETTO *with Soft Polenta*

SQUAB *with Boudin Noir & Sweet Potatoes*

DRY AGED RIBEYE *with Bagna Cauda*

DOLCE

KAFFIR LIME POSSET

CHOCOLATE POLENTA SOUFFLE *with Chocolate Ganache and Vanilla Gelato*

PISTACHIO FLAN

PEAR & ALMOND TART

PICCOLA PASTICCERIA *An Assortment of Seasonal Petit Fours*

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