

Vetri

CUCINA

LAS VEGAS

ANTIPASTI

- GRILLED CHICORIES *with grapefruit and boquerones* 17
HAMACHI CRUDO *with citrus and pickled shallots* 18
THINLY SHAVED PORCHETTA *with tonnata sauce and celery* 22
BEEF TARTARE *with bone marrow and turnips* 24
BURRATA *with persimmon and tomato mostarda* 19
FOIE GRAS PASTRAMI *with brioche and mostarda* 28
SWEET ONION CREPE *with white truffle fonduta* 20

PASTA

- SWISS CHARD GNOCCHI *with brown butter* 30
ALMOND TORTELLINI *with truffle butter* 30
SAFFRON FUSILLI *with lobster, tomatoes and pernod* 34
TONNARELLI CACIO E PEPE 26
FETTUCCHINE *with morel ragu* 36
RICOTTA CAVATELLI *with beef ragu and braised greens* 34
CASONCELLI ALLA BERGAMASCA *with bacon and sage* 32
OXTAIL LASAGNA 32

SECONDI

- SMOKED GOAT *with soft polenta* 52
GRILLED SEAFOOD MISTO *with lemon and olive oil* 56
DRY AGED KUROBUTA PORK CHOP *with delicata squash* 50
VEAL MILANESE *with fennel and arugula salad* 58
ROSEWOOD RANCH AMERICAN WAGYU RIBEYE *mp*
SALT BAKED SEABASS *with brussel sprouts and truffle butter* 100

DOLCI

- CHOCOLATE POLENTA SOUFFLE *with vanilla gelato* 18
PISTACHIO FLAN *with milk chocolate gelato* 18
SFOGLIATELLA *with huckleberry conserva* 13
BONET *with kiwi and coconut* 12
LIME SEMIFREDDO *with toasted meringue and candied pecans* 12
TALEGGIO *with housemade jam and honeycomb* 12
GELATO AND SORBETTI 9

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