

Vetri

C U C I N A

ANTIPASTI

HAMACHI CRUDO

SWEET ONION CREPE *with White Truffle Fondue*

PROSCIUTTO COTTO

BAY SCALLOPS *with Foriana*

BISON TARTARE *with Caviar & Potato Blini*

ARTICHOKE SALAD *with Arugula & Parmigiano*

PASTA

SPINACH GNOCCHI *with Ricotta Salata & Brown Butter*

ALMOND TORTELLINI *with White Truffle Sauce*

RICOTTA RAVIOLI

FETTUCCINE *with Mushroom Ragu*

GRANO ARSO TONARELLI *ai Frutti di Mare*

BUSIATE *with Pork Shank Ragu*

SECONDI

SALT BAKED BRANZINO *with Brussels Sprouts*

LOCAL CAPRETTO *with Soft Polenta*

DUCK *with Chicories & Nduja*

BOLLITO MISTO

DOLCE

FROMAGE BLANC CHEESECAKE

CHOCOLATE POLENTA SOUFFLE *with Chocolate Ganache and Vanilla Gelato*

PISTACHIO FLAN

HAZELNUT PRALINE SEMIFREDDO

PICCOLA PASTICCERIA *An Assortment of Seasonal Petit Fours*

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