

MENU DEGUSTAZIONE \$150

STUZZICHINI

FOIE GRAS PASTRAMI WITH TOASTED BRIOCHE AND MOSTARDA \$24

24 MO. PROSCIUTTO DI PARMA WITH SHAVED FENNEL SALAD AND CARTA DI MUSICA \$24

ANTIPASTI

KANPACHI CRUDO WITH SPRING GARLIC AND GREEN STRAWBERRY

LAMB CARNE SALADA EN BRODO WITH SALSA VERDE AND POACHED EGG YOLK

SWEET ONION CREPE WITH TRUFFLE AND PARMESAN FONDUE

DUNGENESS CRAB BUDINO WITH WHITE ASPERAGUS AND GNOCCO FRITTO

PASTA

SPINACH GNOCCHI WITH SHAVED RICOTTA SALATA AND BROWN BUTTER

TORTELLINI WITH MORELS AND NETTLES

SAFFRON GEMELLI WITH SHORT RIB RAGU AND RHUBARB

SCIALATIELLI BAGNA BRUSCA WITH DILL AND CHICKEN SKIN

TAGLIOLINI WITH RAMP AND UNI

ADDITIONAL PASTA \$22 SUPPLEMENT

SECONDI

VEAL BREAST MILANESE WITH BACCALA CREMA AND FRIED CAPERS

POACHED HALIBUT WITH SPRING VEGETABLES AND CURRY LEAF BRODO

ROBIOLINA CHEESE SOUFFLE WITH TARDIVO AND WALNUT - APPLE AGRODOLCE

ROASTED BABY GOAT WITH HOUSE-MILLED SOFT POLENTA

DOLCI

MERINGATA WITH VANILLA GELATO, BERGAMOT AND MILK CHOCOLATE

MOLTEN PISTACHIO CAKE WITH RHUBARB GELATO

CHEESECAKE WITH CARAMELIZED PINEAPPLE, ALMOND AND PINK PEPPERCORN

CHOCOLATE TARTUFO WITH HAZELNUTS AND SOUR CHERRY

SELECTION OF CHEESE WITH ACCOMPANIMENTS

VETRI CUCINA WINE PAIRING

MAY 2022
\$95 PER PERSON

FANGAREGGI, LAMBRUSCO DELL' EMILIA "PURO" Emilia-Romagna – *Salumi*

CONTRATTO, METODO CLASSICO 2016 "MILLESIMATO" Piedmont – *Foie*

LA SPINETTA, TOSCANA VERMENTINO 2020 Tuscany – *Crudo*

GINI, SOAVE CLASSICO 2018 "SALVARENZA" Veneto – *Budino*

BRUNO ROCCA, DOLCETTO D' ALBA 2020 "TRIFOLE" Piedmont – *Crepe & Lamb*

MARCO DE BARTOLI, TERRE SICILIANE 2020 "SOLE E VENTO" Sicily – *Scialatielli & Tagliolini*

RONCHI DI CIALLA, FRIULI COLLI ORIENTALI SCHIOPPETTINO 2019 "RI NERA" Friuli – *Tortellini*

MONTE BERNARDI, CHIANTI CLASSICO 2019 "MB 1933" Tuscany – *Gnocchi*

LA PREVOSTURA, LESSONA 2013 Piedmont – *Gemelli*

ALOIS LAGEDER, CHARDONNAY 2018 "LOWENGANG" Alto Adige – *Souffle*

VENICA, COLLIO SAUVIGNON 2020 "RONCO DELLE MELE" Friuli – *Halibut*

SALVATORE MOLETTIERI, TAURASI RISERVA 2009 "CINQUE QUERCE" Campania – *Goat*

ROBERTO VOERZIO, BARBERA D' ALBA 2015 "IL CERRETO" Piedmont – *Beef*

MARCO DE BARTOLI, PASSITO DI PANTELLERIA 2019 "BUKKURAM" Sicily – *Cheese*

TERRABIANCA, MOSCATO D' ASTI 2021 "VIGNOT" Piedmont – *Cheesecake & Pistachio*

BRAIDA, BRACHETTO D' ACQUI 2021 Piedmont – *Tartufo & Meringata*