

MENU DEGUSTAZIONE \$150

STUZZICHINI

FOIE GRAS PASTRAMI WITH TOASTED BRIOCHE AND MOSTARDA \$24

24 MO. PROSCIUTTO DI PARMA \$24

ANTIPASTI

TUNA CRUDO WITH BLACK MISSION FIGS, FRIED CAPERS, AND HAZELNUTS

LAMB TARTARE WITH SHEEP YOGURT, PEAS, AND BOTTARGA

SWEET ONION CREPE WITH TRUFFLE AND PARMESAN FONDUE

GRILLED TIGER PRAWN WITH COLATURA HOLLANDAISE, GREEN ALMOND, AND APRICOT

PASTA

ARTICHOKE ROTOLO WITH STRACCIATELLA AND MINT

MANDILLI DI SETA WITH PORK RAGU, STONE FRUIT, AND PEANUTS

FETTUCCINE WITH CAULIFLOWER MUSHROOM AND THYME

BUCATINI WITH OCTOPUS BOLOGNESE

CLASSIC SPLIT FEATURING SPINACH GNOCCHI WITH BROWN BUTTER & ALMOND TORTELLINI WITH TRUFFLE

ADDITIONAL PASTA \$22 SUPPLEMENT

SECONDI

PORCELET CHOP WITH LOBSTER AND RUNNER BEANS

POACHED HALIBUT WITH SPRING VEGETABLES AND CURRY LEAF BRODO

ROBIOLINA CHEESE SOUFFLE WITH GRILLED ROMAINE AND GREEN CORIANDER PESTO

ROASTED BABY GOAT WITH HOUSE-MILLED SOFT POLENTA

DOLCI

STRAWBERRY POLENTA SHORTCAKE WITH OLIVE OIL GELATO

MOLTEN PISTACHIO CAKE WITH RHUBARB GELATO

TOASTED RICE PANNA COTTA WITH APRICOT AND WHITE TEA

CHOCOLATE CARAMEL TORTA WITH PINE NUT SORBETTO

SELECTION OF CHEESE WITH ACCOMPANIMENTS

VETRI CUCINA WINE PAIRING

JUNE 2022
\$95 PER PERSON

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

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

LA SPINETTA, TOSCANA VERMENTINO 2020 Tuscany – *Crudo*

MURI-GRIES, LAGREIN ROSATO 2021 Alto Adige – *Lamb Tartare*

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

MARCO DE BARTOLI, GRILLO 2020 "VIGNAVERDE" Sicily – *Prawn*

CIRO PICARIELLO, FIANO DI AVELLINO 2019 "CIRO 906" Campania – *Rotolo*

MONTE BERNARDI, TOSCANA IGT 2019 "TZINGARELLA" Tuscany – *Fettuccine*

CONTRADA SALANDRA, CAMPI FLEGREI PIEDIROSSO 2016 Campania – *Bucatini*

GINI, SOAVE CLASSICO 2018 "SALVARENZA" Veneto – *Mandilli di Seta*

CASTELFEDER, CHARDONNAY 2017 "BURGUM NOVUM" Alto Adige – *Gnocchi/Tortellini*

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

SALVATORE MOLETTIERI, TAURASI 2010 "CINQUE QUERCE" Campania – *Goat*

COS, CERASUOLO DI VITTORIA CLASSICO 2015 "DELLE FONTANE" Sicily – *Pork & Souffle*

DONNAFUGATA, PASSITO DI PANTELLERIA 2018 "BEN RYE" Pantelleria – *Cheese*

TERRABIANCA, MOSCATO D' ASTI 2021 "VIGNOT" Piedmont – *Panna Cotta & Shortcake*

MALVIRA, BRACHETTO "BIRBET" Piedmont – *Torta & Pistachio Cake*