

# MENU DEGUSTAZIONE \$150

## STUZZICHINI

FOIE GRAS PASTRAMI WITH TOASTED BRIOCHE AND MOSTARDA \$24

24 MO. PROSCIUTTO DI PARMA & HOUSE CURED SALUMI \$24

## ANTIPASTI

TUNA CRUDO WITH BEETS, HORSERADISH AND PINENUTS

BEEF TARTAR WITH CUCUMBER, SESAME AND TOMATO SORBET

SWEET ONION CREPE WITH TRUFFLE AND PARMESAN FONDUE

CHARRED OCTOPUS WITH MELON, BUTTERMILK AND SUMAC CHILI CRISP

## PASTA

SHEEPS MILK RICOTTA MEZZALUNA RAVIOLI WITH CHANTERELLE MUSHROOMS, CHERRIES AND PISTACHIO

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

STUFFLED PAPPARDELLE AGLIO E OLIO WITH ZUCCHINI

SAFRON CORZETTI WITH SCALLOP AND TOMATO

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

ADDITIONAL PASTA \$22 SUPPLEMENT

## SECONDI

BRAISED VEAL SHANK WITH SAFFRON-BONEMARROW BLINI AND GRILLED SUMMER PEPPER

PESCE AL MERCATO WITH FREGOLA, CORN AND TOMATO CONSERVA

EGGPLANT TERRINE WITH SUMMER SQUASH AND CASTELROSSO FONDUTA

ROASTED BABY GOAT WITH HOUSE-MILLED SOFT POLENTA

## DOLCI

STRAWBERRY POLENTA SHORTCAKE WITH OLIVE OIL GELATO

MOLTEN PISTACHIO CAKE WITH CHERRY-STRACCIATELLA GELATO

PEACH SEMIFREDDO WITH LIME AND BASIL

CHOCOLATE CARAMEL TORTA WITH PINE NUT SORBETTO

SELECTION OF CHEESE WITH ACCOMPANIMENTS

*\*SUBJECT TO CHANGE*

# Vetri Cucina Wine Pairing

*August 2022*  
*\$95 per person*

La Collina, Lambrusco dell' Emilia "Quaresimo" Emilia-Romagna – *Salumi*

Contratto, Metodo Classico 2016 "Millesimato" Piedmont – *Foie Gras & Cotto*

La Spinetta, Toscana Rosato 2021 "Il Rose di Casanova" Tuscany – *Beef Tartare*

Bruno Rocca, Dolcetto d' Alba 2020 "Trifole" Piedmont – *Crepe*

Marco de Bartoli, Grillo 2020 "Grappoli del Grillo" Sicily – *Octopus*

Ciro Picariello, Fiano di Avellino 2019 "Ciro 906" Campania – *Pappardelle and Tuna Crudo*

Barbacan, Alpi Retiche Rosso 2020 Lombardy – *Mezzaluna*

Gini, Soave Classico 2018 "Salvarenza" Veneto – *Mandilli di Seta*

Contrada Salandra, Campi Flegrei Piediroso 2016 Campania – *Corzetti*

Castelfeder, Chardonnay 2017 "Burgum Novum" Alto Adige – *Gnocchi/Tortellini*

Jermann, Venezia Giulia Bianco 2019 "Vintage Tunina" Friuli – *Pesce*

Monte Bernardi, Toscana IGT 2018 "Tzingana" Tuscany – *Goat & Veal*

Planeta, Sicilia Noto Nero d' Avola 2018 "Santa Cecilia" Sicily – *Eggplant*

Bukkuram, Passito di Pantelleria 2020 "Sole d' Agosto" Pantelleria – *Cheese*

Terrabianca, Moscato d' Asti 2021 "Vignot" Piedmont – *Semifreddo & Shortcake*

Malvira, Brachetto "Birbet" Piedmont – *Torta & Pistachio Cake*

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