

MENU DEGUSTAZIONE

STUZZICHINI

FOIE GRAS PASTRAMI WITH TOASTED BRIOCHE AND MOSTARDA \$24

HOUSE CURED SALUMI & ACCOMPANIMENTS \$24

ANTIPASTI

FLUKE CRUDO WITH MELON, UNI AND MATCHA GRANITA

BEEF TARTARE WITH CUCUMBER, SESAME AND TOMATO SORBET

SWEET ONION CREPE WITH TRUFFLE AND PARMESAN FONDUE

CHARRED OCTOPUS WITH APRICOT, BUTTERMILK AND SUMAC CHILI CRISP

PROSCUITTO COTTO WITH SWEET CORN, ALMONDS AND BROWN BUTTER

PASTA

SHEEPS MILK RICOTTA MEZZALUNA WITH CORIANDER HONEY AND CHERRIES

SPAGHETTI ALLA CHITARA WITH RABBIT BOLOGNESE

STUFFED PAPPARDELLE AGLIO E OLIO WITH ZUCCHINI

SAFFRON 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-BONE MARROW BLINI AND GRILLED SUMMER PEPPERS

WILD POCONO TROUT WITH POTATO PAVE AND PARSLEY BAGNA CAUDA

JAPANESE SWEET POTATO STRUDEL WITH BRAISED CABBAGE AND CANNELLINI BEANS

ROASTED BABY GOAT WITH HOUSE-MILLED SOFT POLENTA

GUINEA HEN BREAST WITH FOIE GRAS, PROSCUITTO AND MAITAKE MUSHROOMS

DOLCI

SWEET CORN BUDINO WITH BLUEBERRY AND CINNAMON

MOLTEN PISTACHIO CAKE WITH CHERRY-STRACCIATELLA GELATO

PARMIGANO REGGIANO GELATO WITH FIGS AND HAZELNUT FINANCIER

CHOCOLATE CARAMEL TORTA WITH PINE NUT SORBETTO

SELECTION OF CHEESE WITH ACCOMPANIMENTS

VETRI CUCINA WINE PAIRING

SEPTEMBER 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, TERRE SICILIANE BIANCO 2021 "SOLE E VENTO" Sicily – *Octopus*

CIRO PICARIELLO, FIANO DI AVELLINO 2019 "CIRO 906" Campania – *Pappardelle and Fluke Crudo*

BARBACAN, ALPI RETICHE ROSSO 2020 Lombardy – *Mezzaluna*

GINI, SOAVE CLASSICO 2018 "SALVARENZA" Veneto – *Spaghetti alla Chitarra*

MONTE DI GRAZIA, CAMPANIA IGT 2019 "MELOGNA" Campania – *Corzetti*

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

VIE DI ROMANS, SAUVIGNON BLANC 2020 "PIERE" Friuli – *Trout*

MONTE BERNARDI, TOSCANA IGT 2018 "TZINGANA" Tuscany – *Goat & Veal*

PLANETA, SICILIA NOTO NERO D' AVOLA 2017 "SANTA CECILIA" Sicily – *Strudel & Guinea Hen*

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

TERRABIANCA, MOSCATO D' ASTI 2021 "VIGNOT" Piedmont – *Figs & Budino*

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