

MENU DEGUSTAZIONE

STUZZICHINI

FOIE GRAS PASTRAMI WITH TOASTED BRIOCHE AND MOSTARDA \$24

HOUSE CURED SALUMI & ACCOMPANIMENTS \$24

ANTIPASTI

TUNA CRUDO WITH PERSIMMON AND PEPPER ACQUA PAZZA

BARBECUE LAMB NECK WITH APPLE, SCALLION AND FRIED OYSTER

SWEET ONION CREPE WITH TRUFFLE AND PARMESAN FONDUE

POLENTA TALEGIO SOUFFLE WITH MATSUTAKE MUSHROOMS

PROSCUITTO COTTO WITH WARREN PEARS AND MARCONA ALMONDS

PASTA

SQUASH STUFFED POTATO GNOCCHI WITH GORGONZOLA, SAGE AND SWEETBREADS

FAZZOLETTI WITH DUCK RAGU AND OLIVES

TAGLIOLINI WITH MUSHROOMS

SCALLOP RAVIOLO WITH CAVIAR

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

ADDITIONAL PASTA \$22 SUPPLEMENT

SECONDI

VENISON LOIN WITH CHESTNUT PUREE AND DELICATA SQUASH

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

APPLE PROFITEROLE WITH MASCARPONE, GINGER, AND BAY LEAF

MOLTEN PISTACHIO CAKE WITH CHERRY-STRACCIATELLA GELATO

PARMIGIANO REGGIANO GELATO WITH FIGS AND HAZELNUT FINANCIER

CHOCOLATE CARAMEL TORTA WITH PINE NUT SORBETTO

SELECTION OF CHEESE WITH ACCOMPANIMENTS

Vetri Cucina Wine Pairing

October 2022

\$95 per person

DONNAFUGATA, PASSITO DI PANTELLERIA 2019 "BEN RYE" Pantelleria – *Foie Gras*

LA COLLINA, LAMBRUSCO DELL' EMILIA "QUARESIMO" Emilia-Romagna – *Salumi*

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

MARCO DE BARTOLI, TERRE SICILIANO BIANCO 2021 "SOLE E VENTO" Sicily – *Crudo*

CASTELFEDER, CHARDONNAY 2017 "BURGUM NOVUM" Alto Adige – *Polenta Souffle*

FRANCESCO BOSCHIS, DOGLIANI SUPERIORE 2019 "SORI SAN MARTINO" Piedmont – *Crepe*

TORRE DEI BEATI, CERASUOLO D' ABRUZZO 2021 Abruzzo – *Lamb Neck*

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

BRUNO ROCCA, LANGHE NEBBIOLO 2020 "FRALU" Piedmont – *Tagliolini*

GINI, SOAVE CLASSICO 2018 "SALVARENZA" Veneto – *Potato Gnocchi*

SCALA, CIRO ROSSO CLASSICO SUPERIORE 2020 Calabria – *Fazzoletti*

PRA, VALPOLICELLA 2020 "MORANDINA" Veneto – *Gnocchi/Tortellini*

JERMANN, VENEZIA GIULIA BIANCO 2020 "VINTAGE TUNINA" Friuli – *Trout*

CIACCI PICCOLOMINI, BRUNELLO DI MONTALCINO 2017 Tuscany – *Goat & Venison*

PLANETA, SICILIA NOTO NERO D' AVOLA 2018 "SANTA CECILIA" Sicily – *Guinea Hen & Strudel*

FELSINA, VIN SANTO DEL CHIANTI CLASSICO 2013 Tuscany – *Figs & Pistachio Cake*

SCACCIADIAVOLI, MONTEFALCO SAGRANTINO PASSITO 2017 Umbria – *Cheese & Torta*

TERRABIANCA, MOSCATO D' ASTI 2021 "VIGNOT" Piedmont – *Profiterole*