

MENU DEGUSTAZIONE

\$165PP

STUZZICHINI

FOIE GRAS PASTRAMI WITH TOASTED BRIOCHE AND MOSTARDA \$24

HOUSE CURED SALUMI & ACCOMPANIMENTS \$24

ANTIPASTI

CHICORY & CITRUS SALAD WITH MUGOLIO & MARCONA ALMOND CREMA

BAY SCALLOP CRUDO WITH PERSIMMON AND STRACHATELLA

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 HAZELNUTS

PASTA

SQUASH STUFFED POTATO GNOCCHI WITH GORGONZOLA, SAGE AND SWEETBREADS

GARGANELLI WITH HEN RAGU AND APRICOT

TAGLIOLINI WITH MUSHROOMS

SCALLOP RAVIOLO WITH CAVIAR

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

ADDITIONAL PASTA \$22 SUPPLEMENT

SECONDI

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

DRY AGED DUCK BREAST WITH CHARRED ORANGE, MUSTARD GREENS & LENTILS

DOLCI

APPLE PROFITEROLE WITH MASCARPONE, GINGER, AND BAY LEAF

MOLTEN PISTACHIO CAKE WITH LEMON CURD GELATO

PUMPKIN TRIFLE WITH MILK CHOCOLATE AND SAFFRON

CHOCOLATE & PEAR TART WITH HONEY VANILLA GELATO

SELECTION OF CHEESE WITH ACCOMPANIMENTS

VETRI CUCINA WINE PAIRING

NOVEMBER 2022

\$95 PER PERSON

Bukkuram, Passito di Pantelleria 2021 "Sole d'Agosto" Pantelleria – Foie Gras

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

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

BENITO FERRARA, GRECO DI TUFO 2021 "VIGNA CICOGNA" Campania – *Salad & Raviolo*

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*

LA PREVOSTURA, LESSONA 2013 Piedmont – *Tagliolini*

GINI, SOAVE CLASSICO 2019 "SALVARENZA" Veneto – *Potato Gnocchi*

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

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

Jermann, Venezia Giulia Bianco 2020 "Vintage Tunina" Friuli – *Trout*

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

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

SCACCIADIAVOLI, MONTEFALCO SAGRANTINO PASSITO 2017 Umbria – *Cheese*

MALVIRA, BRACHETTO NV "BIRBET" Piedmont – *Pear Tart*

SAN FELICE, VIN SANTO DEL CHIANTI CLASSICO 2013 Tuscany – *Trifle*

TERRABIANCA, MOSCATO D' ASTI 2021 "VIGNOT" Piedmont – *Apple Profiterole & Pistachio Cake*