

MENU DEGUSTAZIONE

\$165PP

STUZZICHINI

FOIE GRAS PASTRAMI WITH TOASTED BRIOCHE AND MOSTARDA \$24

HOUSE CURED SALUMI & ACCOMPANIMENTS \$24

ANTIPASTI

CHICORY & CITRUS SALAD WITH MARCONA ALMOND CREMA

VENISON CARPACCIO WITH COAL ROASTED LEEKS AND SMOKED CRÈME FRAICHE

SWORDFISH MILANESE WITH SAUCE GRIBICHE, OLIVES AND CHILI

SWEET ONION CREPE WITH TRUFFLE AND PARMESAN FONDUE

LOBSTER WITH SUNCHOKE, MEYER LEMON AND POPPY PIADINA

PASTA

DOPPIO RAVIOLI WITH CARROTS & BEEF SHORT RIB

RICOTTA CAVATELLI WITH VEAL SHANK RAGU, SWEETBREADS AND CELERY

FETTUCCHINE WITH BLACK TRUMPET MUSHROOM RAGU

GRANO ARSO CAMPANELLE WITH CHORIZO AND OCTOPUS

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

ADDITIONAL PASTA \$24 SUPPLEMENT

SECONDI

DOVER SOLE WITH RADISHES AND CAPER WHITE WINE BUTTER

JAPANESE SWEET POTATO STRUDEL WITH BRAISED CABBAGE AND CANNELLINI BEANS

WHOLE ROASTED SUCKLING PIG WITH SAFFRON RISO AL SALTO AND CHARRED GEM LETTUCE

LANCASTER GOLDEN CHICKEN WITH TERRINE AND GIARDINIERA

DOLCI

CHESTNUT MILLEFOGLIE WITH FLAVORS OF TIRAMISU

MOLTEN PISTACHIO CAKE WITH LEMON CURD GELATO

CHOCOLATE BONET WITH HAZELNUT AMARETTI AND RUM

BLOOD ORANGE BAKED ALASKA WITH OLIVE OIL CAKE AND MERINGUE

SELECTION OF CHEESE WITH ACCOMPANIMENTS

VETRI CUCINA WINE PAIRING

MARCH 2023
\$95 PER PERSON

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

FOLICELLO, LAMBRUSCO DELL'EMILIA "IL ROSSO" *Emilia Romagna – Salumi & Venison*

TERENZUOLA, COLLI DI LUNI VERMENTINO 2021 "FOSSO DI CORSANO" *Liguria – Chicory & Lobster*

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

BRUNO ROCCA, DOLCETTO D'ALBA 2021 "TRIFOLE" *Piedmont – Crepe*

VIETTI, LANGHE NEBBIOLO "PERBACCO" 2019 *Piedmont – Fettuccine*

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

LE TERRAZZE, ROSSO CONERO RISERVA 2019 "SASSI NERI" *Marche – Doppio Ravioli*

PRA, SOAVE CLASSICO 2020 "MONTE GRANDE" *Veneto – Cavatelli*

LA GERLA, ROSSO DI MONTALCINO 2020 *Tuscany – Campanelle*

SCHIOPETTO, COLLIO SAUVIGNON BLANC 2020 *Friuli – Sole*

MICHELE PERILLO, TAURASI RISERVA 2009 *Campania – Pork*

GINI, VALPOLICELLA SUPERIORE 2013 "TENUTA SCAJARI" *Veneto – Strudel & Chicken*

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

MALVIRA, BRACHETTO NV "BIRBET" *Piedmont – Mousse & Pistachio Cake*

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