

# MENU DEGUSTAZIONE

**\$165PP**

## STUZZICHINI

FOIE GRAS PASTRAMI WITH TOASTED BRIOCHE AND MOSTARDA \$24

HOUSE CURED SALUMI & ACCOMPANIMENTS \$24

## ANTIPASTI

CHICKPEA PANELLE WITH CHARRED BEANS AND APRICOT KOSHO

LAMB CARNE SALATA WITH FRITTELLE AND RED WINE MUSTARD

SOFT SHELL CRAB WITH CARROT CREMA AND NEONATA AGRODOLCE

SWEET ONION CREPE WITH TRUFFLE AND PARMESAN FONDUE

STEELHEAD TROUT TARTAR AND WHITE ASPARAGUS CREMA WITH CARTA DI MUSICA

## PASTA

RAMP RAVIOLI WITH WHIPPED RICOTTA AND BROWN BUTTER

BRAISED OXTAIL AND POLENTA ROTOLO

FETTUCINE WITH MOREL MUSHROOM RAGU

PACCHERI WITH CLAMS AND SEA BEANS

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

ADDITIONAL PASTA \$24 SUPPLEMENT

## SECONDI

SALT ROASTED KANPACHI WITH CHARRED SEA LETTUCE AND RISOTTO NERO

ARTICHOKE CROSTATA WITH CAPONATA AND PECORINO FONDUTA

BRAISED VEAL BREAST ROULADE WITH SPRING VEGETABLES

DRY AGED DUCK BREAST WITH ASPARAGUS AND POTATO PAVE

## DOLCI

PINEAPPLE TARTE TATIN WITH PINE NUTS AND VANILLA GELATO

MOLTEN PISTACHIO CAKE WITH CANDIED KUMQUATS AND CHOCOLATE SORBETTO

MILK CHOCOLATE BUDINO WITH STRAWBERRIES AND CINNAMON

RHUBARB PAVLOVA WITH WHIPPED CHEESECAKE AND SORREL GRANITA

SELECTION OF CHEESE WITH ACCOMPANIMENTS \$22 SUPPLEMENT

# VETRI CUCINA WINE PAIRING

MAY 2023  
\$95 PER PERSON

MARCO DE BARTOLI, PASSITO DI PANTELLERIA 2021 "BUKKURAM" Sicily – Foie Gras

FOLICELLO, LAMBRUSCO DELL' EMILIA "IL ROSSO" Emilia Romagna – Salumi & Lamb Carne Salata

MARCHESE LUCA SPINOLA, GAVI METODO CLASSICO Piedmont – Soft Shell Crab

MARCO DE BARTOLI, GRILLO TERRE SICILIANE 2021 "VIGNAVERDE" Sicily – Panelle

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

TERENZUOLA, COLLI DI LUNI VERMENTINO 2022 "FOSSO DI CORSANO" Liguria – Trout

ANDREA FELICI, CASTELLI DI JESI VERDICCHIO RISERVA 2018 Marche – Ravioli & Paccheri

MALVIRA, ROERO NEBBIOLO 2017 Piedmont – Fettuccine

CASTELFEDER, CHARDONNAY 2018 "BURGUM NOVUM" Alto Adige – Gnocchi/Tortellini

LE TERRAZZE, ROSSO CONERO RISERVA 2019 "SASSI NERI" Marche – Oxtail Rotolo

BENITO FERRARA, GRECO DI TUFO 2021 "VIGNA CICOGNA" Campania – Artichoke

I CUSTODI, ETNA ROSSO 2016 "AETNEUS" Sicily – Kanpachi

MICHELE PERILLO, TAURASI RISERVA 2010 Campania – Duck

PRA, AMARONE DELLA VALPOLICELLA 2016 "MORANDINA" Veneto – Veal

SCACCIADIAVOLI, MONTEFALCO SAGRANTINO PASSITO 2018 Umbria – Cheese

MALVIRA, BRACHETTO NV "BIRBET" Piedmont – Budino & Pistachio Cake

TERRABIANCA, MOSCATO D' ASTI 2021 "VIGNOT" Piedmont – Pavlova & Tarte Tatin