

MENU DEGUSTAZIONE

\$165PP

STUZZICHINI

FOIE GRAS PASTRAMI WITH TOASTED BRIOCHE AND MOSTARDA \$30

HOUSE CURED SALUMI & ACCOMPANIMENTS \$24

ANTIPASTI

TUNA CRUDO WITH MELON, CORIANDER & FRESH WASABI

PORCHETTA TONNATO WITH CAPERS AND FRIED OYSTERS

SEARED SCALLOP WITH BASIL AND STONE FRUIT

CHICKPEA PANELLE WITH MARINATED TOMATOES AND PEACHES

SWEET ONION CREPE WITH TRUFFLE AND PARMESAN FONDUE

PASTA

CHARRED CORN "CORONA" RAVIOLI WITH SMOKED BUTTERMILK AND BROWN BUTTER

RICOTTA CAVATELLI WITH WILD BOAR SAUSAGE AND SHISHITO PEPPERS

FETTUCCHINE WITH MAITAKE MUSHROOMS AND BLUEBERRY AGRODOLCE

SPAGHETTI AND PRAWNS WITH FERMENTED CHILI AND BREADCRUMBS

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

ADDITIONAL PASTA \$24 SUPPLEMENT

SECONDI

PAN SEARED FLUKE WITH SUMMER TOMATOES, OLIVES AND POTATO GALETTE

ZUCCIHINI TARTE TATIN WITH GOAT CHEESE, FIGS AND BALSAMIC

ROASTED LAMB SADDLE WITH EGGPLANT, ROMESCO AND BLOOD SAUSAGE

SMOKED BABY GOAT WITH HOUSE-MILLED POLENTA

DOLCI

TORTA DI RISO WITH FIGS, RASPBERRIES AND FIG LEAF GELATO

MOLTEN PISTACHIO CAKE WITH BALSAMIC CHERRIES AND COFFEE COCOA NIB GELATO

MELON SEMIFREDDO WITH COCONUT MERINGUE AND ELDERFLOWER

CHOCOLATE, BLACKBERRY AND PEANUT BUTTER MOUSSE WITH VANILLA GELATO

SELECTION OF CHEESE WITH ACCOMPANIMENTS \$22 SUPPLEMENT

VETRI CUCINA WINE PAIRING

SEPTEMBER 2023

\$95 PER PERSON

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

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

VIGNETI VUMBACA, CIRO ROSATO 2022 Calabria – Pannelle

CONTADI CASTALDI, FRANCIACORTA 2018 "SATEN" Lombardia – Porchetta

FRANCESCO BOSCHIS, DOGLIANI SUPERIORE 2020 "SORI SAN MARTINO" Piedmont – Onion Crepe

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

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

MALVIRA, ROERO NEBBIOLO 2017 Piedmont – Fettuccine

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

PRA, VALPOLICELLA 2021 "MORANDINA" Veneto – Cavatelli

FATALONE, PUGLIA PRIMITIVO 2021 "TERES" Puglia – Spaghetti

BENITO FERRARA, GRECO DI TUFO 2022 "VIGNA CICOGNA" Campania – Ravioli & Tarte Tatin

ARIANNA OCCHIPINTI, TERRE SICILIANE 2021 "IL FRAPPATO" Sicily – Pesce

MICHELE PERILLO, TAURASI RISERVA 2010 Campania – Goat

CIACCI PICCOLOMINI, BRUNELLO DI MONTALCINO 2018 Tuscany – Lamb

SCACCIADI AVOLI, MONTEFALCO SAGRANTINO PASSITO 2018 Umbria – Cheese

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

TERRABIANCA, MOSCATO D' ASTI 2021 "VIGNOT" Piedmont – Semifreddo & Torta