

# MENU DEGUSTAZIONE

**\$165PP**

## STUZZICHINI

FOIE GRAS PASTRAMI WITH TOASTED BRIOCHE AND MOSTARDA \$30

HOUSE CURED SALUMI & ACCOMPANIMENTS \$30

CICCHETTI \$20

## ANTIPASTI

TORCHED HIRAMASA CRUDO WITH APPLES AND FARO VERDE

COPPA COTTO WITH CELTUCE, ENDIVE, PINE NUTS AND BROWN BUTTER

LOBSTER & IBERICO HAM RAMBASICI IN CONSOMME

POTATO BURIK WITH BROCCOLINI AND CAVIAR

WARM SALAD WITH PANCETTA AND EGG

SWEET ONION CREPE WITH TRUFFLE AND PARMESAN FONDUE

## PASTA

CHESTNUT AGNOLOTTI WITH CASTELROSSO FONDUTA AND SWEETBREADS

GARGANELLI WITH ESPRESSO BRAISED DUCK RAGU AND APPLES

FETTUCCINE WITH MATSUTAKE MUSHROOMS

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

MONKFISH OSSOBUCO WITH CAULIFLOWER BAGNA CAUDA AND FRIED MAITAKE MUSHROOM

BUTTERNUT SQUASH & QUINCE TERRINE WITH PEPITAS AND BLUE CHEESE

SEARED VENISON WITH SWEET POTATO AND DELICATA SQUASH

SMOKED BABY GOAT WITH HOUSE-MILLED POLENTA

## DOLCI

TORTA DI RISO WITH FIGS AND FIG LEAF GELATO

MOLTEN PISTACHIO CAKE WITH CONCORD GRAPE JAM AND CREAM CHEESE GELATO

GINGER POACHED PEAR WITH HAZELNUT PHYLLO AND POMEGRANATE

DARK CHOCOLATE CUSTARD WITH OLIVE OIL GELATO AND CARAMEL

SELECTION OF CHEESE WITH ACCOMPANIMENTS \$22 SUPPLEMENT

## VETRI CUCINA WINE PAIRING

OCTOBER 2023  
\$95 PER PERSON

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

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

BISSON, PORTOFINO CILIEGIOLO ROSATO 2022 Liguria – Hiramasa Crudo

CONTADI CASTALDI, FRANCIACORTA 2018 "SATEN" Lombardia – Cotto

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

OTTAVIANO LAMBRUSCHI, COLLI DI LUNI VERMENTINO 2022 Liguria – Rambasici

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

MONTEBERNARDI, CHIANTI CLASSICO RISERVA 2017 "SA' ETTA" Tuscany – Fettuccine

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

LE TERRAZZE, CONERO RISERVA 2019 "SASSI NERI" Marche – Garganelli

FATALONE, PUGLIA PRIMITIVO 2021 "TERES" Puglia – Spaghetti

PACHER HOF, SYLVANER RISERVA 2020 "ALTE REBEN" Alto Adige – Agnolotti & Terrine

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

LA SPINETTA, BARBERA D' ASTI 2019 "BIONZO" Piedmont – Venison

PERILLO, TAURASI RISERVA 2010 Campania – Goat

SCACCIADIAVOLI, MONTEFALCO SAGRANTINO PASSITO 2018 Umbria – Cheese

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

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