

# VETRI CUCINA

## FORCHETTA

\$205 pp

White Truffle Supplement

\$145 pp

SWEET ONION CREPE WITH  
TRUFFLE + PARMESAN FONDUTA

VEAL TARTARE WITH BROWN BUTTER,  
SWEETBREADS + HAZELNUTS

BEEF SHANK CAPPELLETTI WITH  
PARSNIP CUSTARD STUFFED BONE MARROW

SALT BAKED BRANZINO WITH  
CHARRED BRUSSELS SPROUTS

SQUAB EN CROUTE WITH CIPPOLINI  
AND

STONE MILLED POLENTA WITH CHESTNUT  
CREMA + CURED EGG YOLK

BLONDE CHOCOLATE BUDINO

Wine Pairing \$150 pp

*Geoffroy, Champagne Rose de Saignee*  
*Le Terrazze, Conero Riserva 2019 "Sassi Neri"*  
*Tenuta Fessina, Etna Bianco 2016 "Pudara"*  
*Azelia, Barolo 2010*  
*Marco de Bartoli, Passito di Pantelleria 2021*