

MENU DEGUSTAZIONE

\$175 PP

STUZZICHINI

FOIE GRAS PASTRAMI WITH TOASTED BRIOCHE AND MOSTARDA \$30

HOUSE CURED SALUMI & ACCOMPANIMENTS \$30

CICCHETTI: ARANCINI, ANCHOVY HASELNUT TOAST & PICKLES \$20

ANTIPASTI

TORCHED HIRAMASA CRUDO WITH APPLES AND FARO VERDE

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

LOBSTER & PROSCIUTTO 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 BLACK TRUMPET MUSHROOMS

SPAGHETTI AND PRAWNS WITH FERMENTED CHILI AND BREADCRUMBS

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

TAJARIN WITH WHITE TRUFFLES \$75 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

CRANBERRY & LIME SEMIFREDDO WITH GINGERBREAD AMARETTI

MOLTEN PISTACHIO CAKE WITH CONCORD GRAPE JAM AND CREAM CHEESE GELATO

MARBLED RYE BREAD PUDDING WITH MILK CHOCOLATE AND MAPLE GELATO

DARK CHOCOLATE CUSTARD WITH OLIVE OIL GELATO AND CARAMEL

SELECTION OF CHEESE WITH ACCOMPANIMENTS \$22 SUPPLEMENT

VETRI CUCINA WINE PAIRING

DECEMBER 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*

GRACI, ETNA ROSATO 2022 Sicily – *Hiramasa Crudo & Salad*

MARCO DE BARTOLI, TERRE SICILIANE GRILLO 2022 "VIGNE VERDE" Sicily – *Potato Burik*

CONTADI CASTALDI, FRANCIACORTA 2018 "SATEN" Lombardy – *Coppa*

OTTAVIANO LAMBRUSCHI, COLLI DI LUNI VERMENTINO 2022 Liguria – *Rambasici*

BRUNO ROCCA, DOLCETTO D' ALBA 2022 "TRIFOLE" Piedmont – *Onion Crepe*

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

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

LE TERRAZZE, MARCHE ROSSO 2020 "CHAOS" Marche – *Garganelli*

FATALONE, PUGLIA PRIMITIVO 2021 "TERES" Puglia – *Spaghetti*

PACHER HOF, RIESLING 2022 Alto Adige – *Agnolotti & Terrine*

BARONE DI VILLAGRANDE, ETNA BIANCO SUPERIORE 2018 "CONTRADA" Sicily – *Pesce*

PRA, AMARONE DELLA VALPOLICELLA 2016 "MORANDINA" Veneto – *Venison*

MALVIRA, ROERO RISERVA 2010 "MOMBELTRAMO" Piedmont – *Goat*

SCACCIADIAVOLI, MONTEFALCO SAGRANTINO PASSITO 2018 Umbria – *Cheese*

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

TERRABIANCA, MOSCATO D' ASTI 2021 "VIGNOT" Piedmont – *Semifreddo & Bread Pudding*