

# VETRI CUCINA

## FORCHETTA

\$215 pp

CARROT + EGG CUSTARD  
WITH OSETRA CAVIAR

TORTELLINI PIE WITH AGED BALSAMIC

CULURGIONES WITH CRAB + BUTTERNUT SQUASH

DOVER SOLE WITH CAPERS + RADISH

BEEF CHEEK  
WITH POMME PUREE + COCOA

CHOCOLATE MERENGATA  
WITH BLOOD ORANGE GRANITA + HONEY CREMA

Premium Wine Pairing \$150 pp  
*Braida, Barbera d' Asti 2019 "Bricco dell' Uccellone"*

*Pacher Hof, Riesling 2022*

*Tenuta di Fessina, Etna Bianco 2016 "a' Puddara"*

*La Spinetta, Barbaresco 2006 "Gallina"*

*Malvira, Arneis Renesium*