

VETRI CUCINA

QUATTRO PIATTI \$165

STUZZICHINI

FOIE GRAS PASTRAMI *with* TOASTED BRIOCHE *and* MOSTARDA \$30

SALUMI *with* PECORINO CHEESE TWISTS \$30

CICCHETTI: GNOCCHI ALLA ROMANA, ANCHOVY HAZELNUT TOAST *and* PICKLES \$20

ANTIPASTI

TORCHED HIRAMASA CRUDO
with APPLES *and* FARRO VERDE

COPPA COTTO *with* ENDIVE,
PINE NUTS *and* BROWN BUTTER

POTATO BURIK *with* BROCCOLINI *and* CAVIAR

LOBSTER & PROSCIUTTO RAMBASICI *in* CONSOMME

CHICORY SALAD
with PERSIMMON, GOAT CHEESE *and* HORSERADISH

SWEET ONION CREPE
with TRUFFLE *and* PARMESAN FONDUTA

PASTA

SCARPINOCC *with* ARTICHOKE *and* MINT

ORECCHIONI
with WILD BOAR RAGU *and* PINENUTS

CORZETTI
with PORCINI GLAZED MUSHROOMS
and CHEDDAR FONDUTA

SPAGHETTI & PRAWNS
with FERMENTED CHILIS *and* BREAD CRUMBS

CLASSIC SPLIT
SPINACH GNOCCHI *and* ALMOND TORTELLINI
with RICOTTA SALATA *with* TRUFFLE
and BROWN BUTTER *and* PARMESAN

ADDITIONAL PASTA
\$24 *supplement*

SECONDI

CELERIAC
with UMBRIAN LENTILS *and* LEEKS

SALT BAKED BRANZINO
with CHARRED BRUSSELS SPROUTS

SMOKED BABY GOAT
with HOUSE-MILLED SOFT POLENTA

PIEDMONTESE RIBEYE
with CIPOLLINI ONIONS *and* JUS

DOLCI

MARBLED RYE BREAD PUDDING
with MILK CHOCOLATE, HUCKLEBERRIES
and MAPLE GELATO

HONEYCRISP APPLE TART
with HAZELNUTS, THYME *and* CANDIED FENNEL

MOLTEN PISTACHIO CAKE
with GRAPEFRUIT *and* BUTTERMILK GELATO

TRIPLE CHOCOLATE MOUSSE CAKE
with BLACKCURRANT

SELECTION OF CHEESE
with ACCOMPANIMENTS
\$22 *supplement*