

VETRI CUCINA
QUATTRO PIATTI

\$165 PP

STUZZICHINI

FOIE GRAS PASTRAMI WITH TOASTED BRIOCHE AND MOSTARDA \$30

HOUSE CURED SALUMI & ACCOMPANIMENTS \$30

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

ANTIPASTI

GRILLED CARABINERO PRAWNS WITH BLOOD ORANGE

MOREL MUSHROOM SOUP WITH TALEGGIO SCHISOLA

LOBSTER & PROSCIUTTO RAMBASICI IN CONSOMME

CHICORY SALAD WITH PERSIMMON, GOAT CHEESE AND HORSERADISH

SWEET ONION CREPE WITH TRUFFLE AND PARMESAN FONDUE

PASTA

SCARPINOCC WITH ARTICHOKE AND MINT

CORZETTI WITH PORCINI GLAZED MUSHROOMS AND CHEDDAR FONDUTA

ORECCHIONI WITH WILD BOAR RAGU AND PINENUTS

GRANO ARSO TONNARELLI WITH FRUTTI DI MARE

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

SECONDI

GRILLED BLACK BASS WITH CITRUS, OLIVES AND BASIL

CELERIAC WITH UMBRIAN LENTILS AND LEEKS

RIBOLLITA WITH VEAL BREAST ROULADE AND SWEETBREAD SAUSAGE

SMOKED BABY GOAT WITH HOUSE-MILLED POLENTA

DOLCI

APPLE CUSTARD TART WITH THYME, HAZELNUTS AND CANDIED FENNEL

MOLTEN PISTACHIO CAKE WITH GRAPEFRUIT AND BUTTERMILK GELATO

MARBLED RYE BREAD PUDDING WITH MILK CHOCOLATE AND MAPLE GELATO

TRIPLE CHOCOLATE MOUSSE CAKE WITH BLACKCURRANT

SELECTION OF CHEESE WITH ACCOMPANIMENTS \$22 SUPPLEMENT

VETRI CUCINA WINE PAIRING

FEBRUARY 2024

\$95 PER PERSON

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

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

CONTADI CASTALDI, FRANCIACORTA 2018 "SATEN" Lombardy – Cicchetti

GRACI, ETNA ROSATO 2022 Sicily – Salad

MARCO DE BARTOLI, GRILLO RISERVA 2021 "GRAPPOLI" Sicily – Morel Soup

OTTAVIANO LAMBRUSCHI, VERMENTINO SUPERIORE 2022 Liguria – Rambasici & Tonnarelli

FATALONE, PUGLIA PRIMITIVO 2021 "TERES" Puglia – Prawn

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

TREDIBERRI, BARBERA D' ALBA 2022 Piedmont – Corzetti

PACHER HOF, RIESLING 2022 Alto Adige – Scarpinocc

LE TERRAZZE, MARCHE ROSSO 2020 "CHAOS" Marche – Orecchioni

PIO CESARE, LANGHE CHARDONNAY 2017 "PIODILEI" Piedmont – Gnocchi/Tortellini

MALVIRA, ROERO RISERVA 2008 "MOMBELTRAMO" Piedmont – Celeriac & Ribollita

TENUTA DI FESSINA, ETNA BIANCO 2016 "A' PUDDARA" Sicily – Pesce

PRA, AMARONE DELLA VALPOLICELLA 2016 "MORANDINA" Veneto – Goat

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

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

SCACCIADIAVOLI, MONTEFALCO SAGRANTINO PASSITO 2018 Umbria – Cheese

VETRI CUCINA

FORCHETTA

A CHEF SELECTED SEASONAL TASTING MENU EXPERIENCE

\$215 PP

Egg Custard with Carrot & Caviar

Tortellini Pie with 40 Year Aged Balsamic

Culurgiones with Crab and Butternut Squash

Scallop with Seared Foie Gra and Salsa Pera

Beef Cheeks with Pomme Puree and Cocoa

Chocolate Meringata with Blood orange Granita and 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"

Cocito, Barbaresco Riserva 2015 "Baluchin"

Malvira, Arneis Renesium

