

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* GIARDINIERA \$20

ANTIPASTI

CHICORY SALAD

with APPLES, GOAT CHEESE *and* HORSERADISH

MOREL MUSHROOM SOUP

with TALEGGIO SCHISOLA

TESTINA MILANESE *with* CLAM CONSERVA

GRILLED CARABINERO PRAWN

with BLOOD ORANGE

SWEET ONION CREPE

with TRUFFLE *and* PARMESAN FONDUTA

PASTA

CORZETTI

with PORCINI GLAZED MUSHROOMS
and CHEDDAR FONDUTA

SCARPINOCC

with ARTICHOKE *and* MINT

ORECCHIONI

with WILD BOAR RAGU *and* PINENUTS

GRANO ARSO TONNARELLI

ai FRUTTI DI MARE

CLASSIC SPLIT

SPINACH GNOCCHI *and* ALMOND TORTELLINI

with RICOTTA SALATA

and BROWN BUTTER

with TRUFFLE

and PARMESAN

ADDITIONAL PASTA

\$24 *supplement*

SECONDI

CELERIAC

with UMBRIAN LENTILS *and* LEEKS

GRILLED BLACK BASS

with CITRUS, OLIVES *and* BASIL

SMOKED BABY GOAT

with HOUSE-MILLED SOFT POLENTA

RIBOLLITA

VEAL, SAUSAGE, TUSCAN KALE *and* BEANS

DOLCI

MARBLED RYE BREAD PUDDING

with MILK CHOCOLATE, HUCKLEBERRIES
and MAPLE GELATO

APPLE CUSTARD 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*