

STUZZICHINI

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

SALUMI *with* GNOCCO FRITTO \$30

VETRI CUCINA CHOCOLATE BAR *packaged to go* \$20

MILK CHOCOLATE, ESPRESSO GANACHE, PUFFED RICE

ANTIPASTI

ARTICHOKE ALLA GIUDIA
with SUNCHOKE *and* PARMIGIANO

SHIMA AJI CRUDO
with APPLES *and* PEANUTS

LONZINO COTTO *with* SWEETBREADS
and PICKLED PEPPERS

CAMPO ROSSO VEGETABLE FANTASIA
with ANCHOVY DRESSING
and 6 MINUTE EGG

SWEET ONION CREPE
with TRUFFLE FONDUTA

PASTA

SWEET POTATO TORTELLI *with*
LOBSTER, KING CRAB
and TURMERIC HOLLANDAISE

SCIALATIELLI
with BOTTARGA *and* OYSTER FRITTO

FOGLIE D'ULIVO
with PORK TROTTER RAGU *and* APPLES

FETTUCCINE
with BLACK TRUMPET MUSHROOMS

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

ADDITIONAL PASTA
\$24 supplement

SECONDI

SQUAB *with* COTECHINO SAUSAGE *and* LENTILS

IBERICO PORK WELLINGTON
with PORK CHEEK, MUSTARD GREENS *and* POTATO GRATIN

HALIBUT *with* FENNEL SALAD
and NORI BEURRE BLANC

RIBOLLITA *with* BORLOTTI BEANS, RED KALE
and SOURDOUGH CROUTONS

DOLCI

MARC'S PANETTONE *with* CANDIED ORANGE
and VALRHONA CHOCOLATE CHIPS

APPLE TORTA *with* DATE BUTTER
and FIOR DI LATTE GELATO

TRIPLE CHOCOLATE MOUSSE
with HAZELNUTS *and* FRANGELICO CARMEL

MAPLE PARSNIP CRÈME BRÛLÉE
with LEMON RICOTTA COOKIES

MOLTEN PISTACHIO CAKE
with HONEY CARDAMON GELATO

SELECTION OF CHEESE *with* ACCOMPANIMENTS
\$22 supplement