

STUZZICHINI

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

SALUMI *with* GNOCCO FRITTO \$30

ACADIAN PEARL OYSTERS (6) \$30

SECONDI

DOVER SOLE *alla* MUGNAIA
with CAPERS *and* RADISHES

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

RIBOLLITA *with* RANCHO GORDO BEANS, RED KALE
and SOURDOUGH CROUTONS

DOLCI

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

TRIPLE CHOCOLATE MOUSSE
with HAZELNUTS *and* FRANGELICO CARAMEL

MAPLE PARSNIP CRÈME BRÛLÉE
with LEMON RICOTTA COOKIES

MOLTEN PISTACHIO CAKE
with HONEY CARDAMON GELATO

SELECTION OF CHEESE *with* ACCOMPANIMENTS
\$22 supplement

VETRI CUCINA CHOCOLATE BAR *packaged to go* \$20
MILK CHOCOLATE, ESPRESSO GANACHE, PUFFED RICE

ANTIPASTI

CHICORY *and* APPLE SALAD
with HORSERADISH *and* CACIOCAVALLO FRICO

KANPACHI CRUDO
with YUZU *and* POPPY

LONZINO COTTO *with* SWEETBREADS
and PICKLED PEPPERS

SWEET ONION CREPE
with TRUFFLE FONDUTA

PASTA

RICOTTA RAVIOLI *with* WINTER CITRUS

TAGLIOLINI
with UNI *and* CAVIAR

TAGLIATELLE
with SMOKED BRISKET RAGU

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

ADDITIONAL PASTA
\$24 supplement