

STUZZICHINI

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

SALUMI *with* GNOCCO FRITTO \$30

ANTIPASTI

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

TORCHED KANPACHI CRUDO
with YUZU *and* CARTE DI MUSICA

VEAL TARTARE *with* SWEETBREADS
and HAZELNUTS

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

SECONDI

SALT BAKED BRANZINO
with CHARRED BRUSSELS SPROUTS *and* TRUFFLE BUTTER

WAGYU BEEF ZABUTON
with RANCHO GORDO BEANS

CAULIFLOWER STRUDEL

DOLCI

ORANGE CREAMSICLE SEMIFREDDO
with GRAHAM CRACKER CRUMBLE

TRIPLE CHOCOLATE MOUSSE
with HAZELNUTS *and* FRANGELICO CARMEL

MOLTEN PISTACHIO CAKE
with COFFEE COCOA NIB GELATO

SELECTION OF CHEESE *with* ACCOMPANIMENTS
\$22 supplement

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

DARK CHOCOLATE, ESPRESSO GANACHE, PUFFED RICE