

## STUZZICHINI

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

SALUMI *with* GNOCCO FRITTO \$30

## ANTIPASTI

TORTA *di* CARCIOFI

*with* BLOOMSDALE SPINACH *and* CITRUS

GIARDINO *di* CONCHIGLIE

*with* SHRIMP *and* MUSSELS

A5 MIYAZAKI CARPACCIO

*with* SCALLION VINAIGRETTE

*and* CHESTNUT MUSHROOMS

SWEET ONION CREPE

*with* TRUFFLE FONDUTA

## PASTA

RABBIT AGNOLOTTI

*with* BLACK TRUFFLE *and* PRESERVED LEMON

SPAGHETTI *alla* CHITARRA

*with* MOREL MUSHROOMS *and* FROMAGE BLANC

ORECCHIETTE

*with* CHORIZO *and* CLAMS

CLASSIC SPLIT

SPINACH GNOCCHI

*with* RICOTTA SALATA

*and* BROWN BUTTER

ALMOND TORTELLINI

*with* TRUFFLE

*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 THREE WAYS

## DOLCI

ORANGE CREAMSICLE SEMIFREDDO

*with* GRAHAM CRACKER CRUMBLE

TORTA CAPRESE

*with* CARAMEL, SUNCHOKE CRISP

*and* MASCARPONE GELATO

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