

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

RICOTTA RAVIOLI

with WINTER CITRUS

TAGLIOLINI

with UNI *and* CAVIAR

TAGLIATELLE

with SMOKED BRISKET RAGU

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

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