

STUZZICHINI

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

SALUMI *with* GARLIC KNOTS \$30

ANTIPASTI

TORTA *di* CARCIOFI
with BLOOMSDALE SPINACH *and* CITRUS

GIARDINO *di* CONCHIGLIE
with SAFFRON BRODO

A5 MIYAZAKI CARPACCIO
with SCALLION VINAIGRETTE
and CHESTNUT MUSHROOMS

SWEET ONION CREPE
with TRUFFLE FONDUTA

PASTA

RABBIT AGNOLOTTI
with PRESERVED LEMON *and* HONEY

CHITARRA *with* MOREL MUSHROOMS
and FROMAGE BLANC

ORECCHIETTE
with LAMB SAUSAGE *and* BROCCOLI DI CICCIO

SMOKED SPAGHETTI
a la LIMONE *with* CLAMS

CLASSIC SPLIT

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

ADDITIONAL PASTA
\$24 supplement

SECONDI

TURBOT *with* COCONUT MILK OOLONG
and GRILLED ASPARAGUS

WAGYU BEEF ZABUTON
with RANCHO GORDO BEANS

SMOKED BABY GOAT *over* POLENTA

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