

STUZZICHINI

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

SALUMI *with* GARLIC KNOTS \$30

ANTIPASTI

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

COD *in* CARPIONE
with STRAWBERRY *and* CELERY

VEAL ROULADE
with SCALLION VINAIGRETTE
and MUSHROOMS

SWEET ONION CREPE
with TRUFFLE FONDUTA

PASTA

RABBIT AGNOLOTTI
with PRESERVED LEMON *and* HONEY

CHITARRA *with* MOREL MUSHROOMS
and FROMAGE BLANC

ORECCHIETTE
with CHORIZO *and* BROCCOLI DI CICCIO

SMOKED SPAGHETTI
with SHRIMP-DUJA POMODORO

CLASSIC SPLIT

SPINACH GNOCCHI
with RICOTTA SALATA
and BROWN BUTTER

ALMOND TORTELLINI
with TRUFFLE
and PARMESAN

ADDITIONAL PASTA

\$24 supplement

SECONDI

BLACK BASS *with* COCONUT MILK OOLONG
and GRILLED ASPARAGUS

SMOKED PORK SHORT RIB
with CUCUMBER *and* FAVA SALAD

CAULIFLOWER THREE WAYS

DOLCI

STRAWBERRY SHORTCAKE
“Good Humor” ICE CREAM BAR

GIANDUJA CHOCOLATE MOUSSE
with HAZELNUTS *and* MARSHMALLOW

MOLTEN PISTACHIO CAKE
with CHERRIES *and* ROOT BEER GELATO

SELECTION OF CHEESE *with* ACCOMPANIMENTS
\$22 supplement

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

DARK CHOCOLATE, ESPRESSO GANACHE, PUFFED RICE