

**STUZZICHINI**

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

SALUMI *with* GARLIC KNOTS \$30

**ANTIPASTI**

TORTA *di* CARCIOFI

*with* BLOOMSDALE SPINACH *and* RHUBARB

BATTERED FRIED COD

*with* STRAWBERRY *and* CELERY

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

*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**

FLUKE *with* COCONUT MILK OOLONG

*and* GRILLED ASPARAGUS

VEAL ROULADE

*with* SPRING VEGETABLES

CAULIFLOWER THREE WAYS

**DOLCI**

STRAWBERRY SHORTCAKE SEMIFREDDO

*with* TARRAGON COOKIE 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