

STUZZICHINI

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

SALUMI *with* GARLIC KNOTS \$30

ANTIPASTI

PANZANELLA

with OLIVE OIL POACHED HIRAMASA

COD *in* CARPIONE

with STRAWBERRY *and* CELERY

BEEF HEART TARTARE

with CURED YOLK *and* CRISPY LEEKS

SWEET ONION CREPE

with TRUFFLE FONDUTA

PASTA

RABBIT AGNOLOTTI

with PRESERVED LEMON *and* HONEY

FETTUCCINE

with PORCINI MUSHROOM RAGU

and BLUEBERRY AGRODOLCE

GARGANELLI

with DUCK RAGU

SMOKED SPAGHETTI

with SHRIMP-DUJA POMODORO

CLASSIC SPLIT

SPINACH GNOCCHI

with RICOTTA SALATA

and

ALMOND TORTELLINI

with TRUFFLE

and BROWN BUTTER

and PARMESAN

ADDITIONAL PASTA

\$24 supplement

SECONDI

STRIPED BASS

with COCONUT MILK OOLONG

and GRILLED ASPARAGUS

SMOKED PORK SHORT RIB

with CUCUMBER *and* FAVA SALAD

ZUCCHINI INVOLTINI

with LEMON BALM ZABAGLIONE

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