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 MELON and CELERY

BEEF HEART TARTARE

with CURED YOLK and CRISPY LEEKS

SWEET ONION CREPE
with TRUFFLE FONDUTA

PASTA

EGGPLANT RAVIOLI

alla NORMA

FETTUCCINE
with PORCINI MUSHROOM RAGU
and BLUEBERRY AGRODOLCE

GARGANELLI
with DUCK RAGU

SMOKED SPAGHETTI

with CORN, CLAMS and SCALLIONS

CLASSIC SPLIT

SPINACH GNOCCHI ALMOND TORTELLINI

with RICOTTA SALATA and with TRUFFLE

and BROWN BUTTER and PARMESAN

ADDITIONAL PASTA

\$24 supplement

JULY 2025 MENU \$165 PP

SECONDI

STRIPED BASS
with COCONUT MILK OOLONG
and GRILLED ASPARAGUS

SMOKED PORK SHORT RIB
with CUCUMBER and SNAP PEA 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