

STUZZICHINI

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

SALUMI *with* GARLIC KNOTS \$30

ANTIPASTI

PANZANELLA
with MARINATED OCTOPUS

EGGPLANT TERRINE
with GRILLED PEPPERS

BEEF HEART TARTARE
with CURED YOLK *and* CRISPY LEEKS

COD *in* CARPIONE
with MELON *and* CELERY

SWEET ONION CREPE
with TRUFFLE FONDUTA

PASTA

EGGPLANT RAVIOLI
alla NORMA

CULURGIONES
with PORK SAUSAGE
and SHRIMP SCAMPI

PAPPARDELLE
with RABBIT *and* PEACHES

SMOKED SPAGHETTI
with CORN, CLAMS *and* SCALLIONS

CLASSIC SPLIT

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| SPINACH GNOCCHI | ALMOND TORTELLINI |
| <i>with</i> RICOTTA SALATA | <i>and</i> <i>with</i> TRUFFLE |
| <i>and</i> BROWN BUTTER | <i>and</i> PARMESAN |

ADDITIONAL PASTA
\$24 supplement

SECONDI

STRIPED BASS
with POTATO GALETTE, TOMATOES
and OLIVES

ROASTED HEN
with FOIE GRAS, PROSCIUTTO
and CHANTERELLE MUSHROOMS

VEAL MILANESE
with CORN BAGNA CAUDA

ZUCCHINI INVOLTINI
with LEMON BALM ZABAGLIONE

DOLCI

PAVLOVA
with PEACHES, COCONUT
and RASPBERRY SORBETTO

GIANDUJA CHOCOLATE MOUSSE
with HAZELNUTS *and* MARSHMALLOW

BLUEBERRY CROSTATA
with ALMONDS *and* GINGER GELATO

SELECTION OF CHEESE
with ACCOMPANIMENTS
\$22 supplement

VETRI CUCINA CHOCOLATE BAR *packaged to go* \$20
DARK CHOCOLATE, ESPRESSO GANACHE, PUFFED RICE