

STUZZICHINI

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

SALUMI *with* GARLIC KNOTS \$30

ANTIPASTI

SHIMA AJI CRUDO *with* MATSUTAKE MUSHROOM, COCONUT *and* RADISH

NANTUCKET BAY SCALLOPS *with* SALSIFY *and* APPLE

ZUPPA *of* LUGANEGA SAUSAGE, CANNELLINI BEANS *and* KALE

PEAR *and* RADICCHIO TARTE TATIN

SWEET ONION CREPE *with* TRUFFLE FONDUTA

PASTA

COLLARD GREEN CAPPELLETTI *with* ARTICHOKE

SWEET POTATO CAVATELLI *with* CRAB *and* APPLE

FAZZOLETTI *with* DUCK RAGU *and* OLIVES

SMOKED SPAGHETTI *with* CAULIFLOWER *and* PINE NUTS

CLASSIC SPLIT

SPINACH GNOCCHI

ALMOND TORTELLINI

with RICOTTA SALATA

and

with TRUFFLE

and BROWN BUTTER

and PARMESAN

ADDITIONAL PASTA

\$24 supplement

SECONDI

BRANZINO *with* BRUSSELS SPROUTS *and* TRUFFLE BUTTER

SMOKED BABY GOAT *with* HOUSE-MILLED POLENTA

VENISON *with* DELICATA SQUASH *and* CHESTNUTS

AMERICAN WAGYU STRIP STEAK *au* POIVRE *with* LENTILS *and* SAUTÉED GREENS

\$35 supplement

DOLCI

CINNAMON ALMOND BREAD PUDDING *with* APPLES *and* EARL GREY GELATO

DARK CHOCOLATE TART *with* CARAMEL *and* BANANA GELATO

MAPLE BUDINO *with* SWEET POTATO CAKE *and* HUCKLEBERRIES

MOLTEN PISTACHIO CAKE

with BLOOD ORANGE *and* MASCARPONE GELATO

SELECTION OF CHEESE

with ACCOMPANIMENTS

\$22 supplement

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

DARK CHOCOLATE, ESPRESSO GANACHE, PUFFED RICE