

STUZZICHINI

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

SALUMI *with* GARLIC KNOTS \$30

ANTIPASTI

KANPACHI CRUDO *with* KIWI *and* GREEN TEA

FANTASIA *di* MARE *with* SALSIFY *and* APPLE

FRIED MAITAKE MUSHROOMS *with* CHICKEN LIVER *and* WINTER LETTUCES

POLENTA SOUFLÉ *with* BROCCOLINI

SWEET ONION CREPE *with* TRUFFLE FONDUTA

PASTA

GRANO ARSO RAVIOLI *with* SQUID *and* ARTICHOKE

PIZZOCCHERI *with* VEAL RAGU *and* CABBAGE

RABBIT LASAGNETTA *with* PORCINI BÉCHAMEL

POTATO GNOCCHI *with* BLACK TRUMPET MUSHROOMS

CLASSIC SPLIT

SPINACH GNOCCHI

*with* RICOTTA SALATA

*and* BROWN BUTTER

ALMOND TORTELLINI

*with* TRUFFLE

*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* CHESTNUT

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

\$35 supplement

DOLCI

MARC’S PANETTONE *with* AMARETTO WHIPPED CREAM

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

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

BUTTERMILK PANNA COTTA *with* MOSCATO POACHED PEARS *and* PEAR GRANITA

MOLTEN PISTACHIO CAKE

*with* ORANGE CREAMSICLE GELATO

SELECTION OF CHEESE

*with* ACCOMPANIMENTS

\$22 supplement

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

DARK CHOCOLATE, ESPRESSO GANACHE, PUFFED RICE