

STUZZICHINI

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

SALUMI *with GARLIC KNOTS* \$30

SECONDI

BRANZINO *with BRUSSELS SPROUTS and TRUFFLE BUTTER*

SMOKED BABY GOAT *with HOUSE-MILLED POLENTA*

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 SOUFFLÉ *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

and BROWN BUTTER

ALMOND TORTELLINI

with TRUFFLE

and PARMESAN

ADDITIONAL PASTA

\$24 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