

## STUZZICHINI

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

SALUMI *with* GARLIC KNOTS \$30

## ANTIPASTI

PROSCIUTTO COTTO *with* HAZELNUTS *and* BROWN BUTTER

KANPACHI CRUDO *with* KIWI *and* GREEN TEA

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

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

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

CHESTNUT FETTUCINE *with* WILD BOAR RAGU

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

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

CHOCOLATE PROFITEROLE *with* COFFEE SEMIFREDDO *and* SALTED CARAMEL

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