

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

IBERICO PORK SECRETO *with* AYOCOTE BEANS *and* COLLARD GREENS

AMERICAN WAGYU STRIP STEAK *au POIVRE* *with* SUNCHOKES

\$35 supplement

DOLCI

CINNAMON ALMOND BREAD PUDDING *with* APPLES *and* BURNT HONEY GELATO

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

BERGAMOT TART *with* BASIL MERINGUE *and* BLACK CURRANT

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