

STUZZICHINI

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

SALUMI *with* CHEDDAR & PECORINO CRISPS \$30

ANTIPASTI

PECONIC ESCARGOT, GREEN GARLIC BUTTER *and* GRILLED CIABATTA

BLUEFIN TUNA CRUDO *with* RHUBARB *and* BASIL

IWASHI SARDINE *with* JAMMY EGG, BOTTARGA *and* SPRING LETTUCES

BOAR MORTADELLA *with* PISTACHIO *and* PICKLED DAIKON

SWEET ONION CREPE *with* TRUFFLE FONDUTA

PASTA

LINGUINE *with* WATERCRESS BASIL PESTO *and* MUSSELS

RICOTTA CAVATELLI *with* CHICKEN RAGU

SPRING PEA AGNOLOTTI *with* BACCALA CREMA

CHESTNUT FETTUCCINE *with* WILD BOAR RAGU

PAPPARDELLE *with* MOREL MUSHROOMS

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

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

AMERICAN WAGYU STRIP STEAK

with GRILLED SPRING ONION *and* GORGONZOLA BUTTER

\$35 supplement

DOLCI

RHUBARB PAVLOVA *with* COCONUT RICE PUDDING *and* PINK PEPPERCORN

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