

STUZZICHINI

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

SALUMI *with* CHEDDAR & PECORINO CRISPS \$30

ANTIPASTI

PECONIC ESCARGOT *with* GREEN GARLIC BUTTER *and* GRILLED CIABATTA

BLUEFIN TUNA CRUDO *with* RHUBARB *and* BASIL

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

WILD BOAR MORTADELLA *with* PISTACHIO *and* PICKLED DAIKON

SWEET ONION CREPE *with* TRUFFLE FONDUTA

PASTA

LINGUINE *with* UNI *and* RAMPS

SPRING PEA AGNOLOTTI *with* BACCALA CREMA

RICOTTA CAVATELLI *with* CHICKEN 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

SECONDI

ROASTED TROUT *with* GREEN ALMOND CETARESE *and* BUTTERMILK RAMP FOAM

ARTICHOKE CROSTATA *with* PECORINO FONDUTA

SMOKED GOAT *with* HOUSE-MILLED POLENTA

COLORADO LAMB CHOP *with* FREGOLA *and* FAVA GREENS

AMERICAN WAGYU RIBEYE

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

STRAWBERRY MOUSSE CAKE *with* ALMOND STREUSEL *and* BLOND CHOCOLATE

MOLTEN PISTACHIO CAKE *with* APRICOTS *and* HONEY VANILLA GELATO

SELECTION OF CHEESE

with ACCOMPANIMENTS

\$22 supplement

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

DARK CHOCOLATE, ESPRESSO GANACHE, PUFFED RICE