

STUZZICHINI

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

SALUMI *with* CHEDDAR *&* PECORINO CRISPS \$30

ANTIPASTI

SCALLOP CRUDO *with* MANGO

SUMMER LETTUCES *with* MARINATED SHELLFISH *and* BUTTERMILK VINAIGRETTE

CHICKEN LIVER *and* MELON SPIEDINI

GRILLED MOZZARELLA *with* PROSCIUTTO *and* STONEFRUIT GAZPACHO

SWEET ONION CREPE *with* TRUFFLE FONDUTA

PASTA

BUSIATE *with* OCTOPUS POMODORO

SPAGHETTI *alla* CHITARRA *with* CORN *and* SWEETBREADS

FUSILLI *with* PORK SHANK *and* ‘NDUJA BREADCRUMBS

CARAMELLE *with* CHANTERELLE MUSHROOMS *and* PEACHES

CLASSIC SPLIT

SPINACH GNOCCHI

ALMOND TORTELLINI

with RICOTTA SALATA

and

with TRUFFLE

and BROWN BUTTER

and PARMESAN

ADDITIONAL PASTA

\$24

SECONDI

GRILLED ORATA *with* ROMESCO *and* PEPPERS

DUCK BREAST *with* SAUSAGE *and* EGGPLANT

SMOKED GOAT *with* HOUSE-MILLED POLENTA

AMERICAN WAGYU RIBEYE *with* CORN BAGNA CAUDA *and* POTATO ROSTI

\$35 *supplement*

DOLCI

PEACHES *&* CREAM *with* ALMOND SBRISOLONA *and* SWEET CORN GELATO

BAKED CHOCOLATE BUDINO *with* CHERRY SEMIFREDDO *and* COLA SPUMA

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

MOLTEN PISTACHIO CAKE *with* PLUM JAM *and* ORANGE CARDAMOM GELATO

SELECTION OF CHEESE

with ACCOMPANIMENTS

\$22 *supplement*

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

DARK CHOCOLATE, ESPRESSO GANACHE, PUFFED RICE

AUGUST 2026

MENU \$165 PP