

STUZZICHINI

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

SALUMI *with* FIG *and* ONION SCHIACCIATA \$30

ANTIPASTI

SCALLOP CRUDO *with* GREEN MANGO *and* PEACH

INSALATA *with* CHARRED ROMANO BEANS, CHICHARRONES *and* LARDO VINAIGRETTE

VENISON CARPACCIO *with* CHANTERELLE MUSHROOMS *and* CARTA DI MUSICA

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

FIG CARAMELLE *with* GORGONZOLA FONDUTA *and* AGED BALSAMIC

CLASSIC SPLIT

SPINACH GNOCCHI

ALMOND TORTELLINI

with RICOTTA SALATA

and

with TRUFFLE

and BROWN BUTTER

and PARMESAN

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

RICOTTA CHEESECAKE *with* PORT ROASTED FIGS *and* BLACKBERRIES

TORTA *della* NONNA *with* BLUEBERRIES, PINE NUTS *and* LEMON CURD GELATO

SELECTION OF CHEESE
with ACCOMPANIMENTS

\$22 supplement

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

DARK CHOCOLATE, ESPRESSO GANACHE, PUFFED RICE