

STUZZICHINI

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

SALUMI *with* GARLIC KNOTS \$30

ANTIPASTI

SCALLOP *and* SALMON TARTARE *with* ORANGE *and* CHILI

CHICORY SALAD *with* APPLES *and* HORSERADISH

VEAL CARNE CRUDA *with* SWEETBREADS *and* HAZELNUT

SWEET ONION CREPE *with* TRUFFLE FONDUTA

PASTA

BUSIATE *with* OCTOPUS POMODORO

TAGLIATELLE *with* NEBRODINI MUSHROOMS

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

SQUASH AGNOLOTTI *with* PEAR MOSTARDA *and* AMARETTI

CLASSIC SPLIT

SPINACH GNOCCHI

with RICOTTA SALATA

and BROWN BUTTER

ALMOND TORTELLINI

with TRUFFLE

and PARMESAN

ADDITIONAL PASTA \$24

SECONDI

SALT BAKED BRANZINO *with* BRUSSELS SPROUTS *and* BLACK TRUFFLE

POPPY CRUSTED BERKSHIRE PORK LOIN *with* GRILLED ESCAROLE

SMOKED GOAT *with* HOUSE-MILLED POLENTA

RIBOLLITA *en* CROUTE

AMERICAN WAGYU RIBEYE *with* ROMESCO *and* POTATO ROSTI

\$35 *supplement*

DOLCI

MARC’S PANETTONE *with* PISTACHIO *and* ZABAIONE

APPLE *and* DATE CRESPELLE *with* WALNUTS *and* VANILLA CREME ANGLAISE

COFFEE SEMIFREDDO *with* FUDGE BROWNIE *and* TOASTED MERINGUE

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

TORTA *della* NONNA *with* CONCORD GRAPE, 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