

STUZZICHINI

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

SALUMI *with* GARLIC KNOTS \$30

ANTIPASTI

ARCTIC CHAR *and* SCALLOP TARTARE *with* ORANGE *and* CHILI

CHICORIES *with* ROASTED FALL VEGETABLES *and* BONE MARROW SALMORIGLIO

VEAL CARNE CRUDA *with* SWEETBREADS *and* HAZELNUT

SWEET ONION CREPE *with* TRUFFLE FONDUTA

PASTA

SCIALATIELLI *with* FENNEL BAGNA CÀUDA *and* FRIED OYSTER

TAGLIATELLE *with* MATSUTAKE MUSHROOMS

MALTAGLIATI *with* OXTAIL RAGU

SQUASH AGNOLOTTI *with* PEAR MOSTARDA *and* AMARETTI

CLASSIC SPLIT

SPINACH GNOCCHI

with RICOTTA SALATA

and BROWN BUTTER

ALMOND TORTELLINI

and *with* TRUFFLE

and PARMESAN

ADDITIONAL PASTA \$24

SECONDI

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

BERKSHIRE PORK LOIN *with* GRILLED ESCAROLE *and* ANCHOVY VINAIGRETTE

SMOKED GOAT *with* HOUSE-MILLED POLENTA

RIBOLLITA *en* CROUTE

AMERICAN WAGYU RIBEYE *with* MAITAKE MUSHROOMS *and* LENTILS
\$35 supplement

DOLCI

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

PUMPKIN *and* MILK CHOCOLATE OPERA CAKE *with* CARAMEL RUM GELATO

SELECTION OF CHEESE
with ACCOMPANIMENTS
\$22 supplement

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

DARK CHOCOLATE, ESPRESSO GANACHE, PUFFED RICE