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		ALMOND TORTELLINI
with RICOTTA SALATA	*and*	*with* TRUFFLE
and BROWN BUTTER		*and* PARMESAN

ADDITIONAL PASTA *$24*

NOVEMBER 2026
MENU $165 PP

SECONDI

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

DUCK BREAST *with* BRAISED CABBAGE *and* GRAPES

SMOKED GOAT *with* HOUSE-MILLED POLENTA

RIBOLLITA *en* CROÛTE

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