

Vetri

C U C I N A

ANTIPASTI

SWEET ONION CREPE *with Parmesan and White Truffle Fondue*

MADAI SNAPPER CRUDO *with Matsutake Mushrooms and Hearts of Palm*

PROSCIUTTO COTTO *with Pickled Granny Smith Apple, Marcona Almond, and Brown Butter*

ARTICHOKE SALAD *with Mizuna and Parmigiano-Reggiano*

SEARED BARNEGAT SCALLOP *with Braised Gem Lettuce and Foriana Sauce*

VEAL KIDNEY *with Cognac, Polenta, and Egg Yolk*

PASTA

SWISS CHARD GNOCCHI *with Ricotta Salata and Brown Butter*

ALMOND TORTELLINI *with White Truffle Sauce*

CHESTNUT FETTUCCINE *with Wild Boar Ragu*

PAPPARDELLE *with Gobbler's Ridge Rabbit and Pear*

PACCHERI *with Sepia Ragu, House Made Ricotta, and Red Pepper*

GENOVESE RAVIOLI *with Veal Sweetbreads and Sage*

SECONDI

LOCAL CAPRETTO *with House-Milled Polenta*

GUINEA HEN *with Prosciutto and Foie Gras*

WHOLE ROASTED SKATE WING *with Squid and Cannellini Beans*

SALT MEADOW LAMB *with Delicata Squash and Sage*

DOLCE

CHOCOLATE POLENTA SOUFFLE *with Chocolate Ganache and Vanilla Gelato*

PISTACHIO FLAN *with Milk Chocolate Gelato*

APPLE CIDER SOAKED BABA *with Streusel and Whipped Cream*

SAFFRON POACHED PEAR *with Spiced Fregula Budino*

PICCOLA PASTICCERIA *An Assortment of Seasonal Petit Fours*

This is a sampling of our current offering. All selections are subject to change.