

# 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*

**BEEF TARTARE** *with Winter Vegetables and Fennel Bagna Cauda*

**ARTICHOKE SALAD** *with Arugula and Parmigiano-Reggiano*

**TORTELLINI PIE** *with Aged Balsamic*

**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 FAZZOLETTI** *with Wild Boar Ragu*

**SQUASH CAPPELLETTI** *with Ginger Gorgonzola Fonduta*

**MAFALDINI** *with Pistacchio and Artichoke*

**CASONCELLI** *with Brown Butter and Sage*

## SECONDI

**LOCAL CAPRETTO** *with House-Milled Polenta*

**GUINEA HEN** *with Prosciutto and Foie Gras*

**SALT BAKED BRANZINO** *with Charred Brussels Sprouts*

**PORCELET CHOP** *with Delicata Squash and Umbrian Lentils*

## DOLCE

**CHOCOLATE POLENTA SOUFFLE** *with Chocolate Ganache and Vanilla Gelato*

**PISTACHIO FLAN** *with Milk Chocolate Gelato*

**PANETTONE** *with Zabaione*

**CHESTNUT CUSTARD NAPOLEON** *with Whipped Cream*

**PICCOLA PASTICCERIA** *An Assortment of Seasonal Petit Fours*

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