

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 Green Tomato, Marcona Almond, and Brown Butter*

HERITAGE FARMS WILTED GREENS SALAD *with Guanciale and Egg*

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 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*

WILD ROSE RANCH GRASSFED BEEF *with Bagna Cauda and Seasonal Vegetables*

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*

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.