

Vetri

C U C I N A

L A S V E G A S

ANTIPASTI

- grilled chicories *with grapefruit and boquerones* 17
- hamachi crudo *with citrus and pickled shallots* 18
- foie gras pastrami *with brioche and mostarda* 28
- sweet onion crepe *with white truffle fonduta* 20
- talleggio *with poached pears and saba* 22
- thinly shaved porchetta *with tonnato sauce and celery* 22
- carter country beef tartare *with buckwheat parmesan cracker* 24

PASTA

- almond tortellini *with truffle butter* 30
- swiss chard gnocchi *with brown butter* 30
- saffron fusilli *with lobster, tomatoes and pernod* 34
- mafaldine *with mushroom ragu* 30
- ricotta cavatelli *with beef ragu and braised greens* 31
- casoncelli alla bergamasca *with bacon and sage* 32
- tonnarelli cacio e pepe 26
- oxtail lasagna 32

SECONDI

- smoked goat *with soft polenta* 52
- dry aged kurobuta pork chop *with delicata squash* 50
- salt baked seabass *with brussels sprouts and truffle butter* 100
- carter country dry aged ribeye for two *mp*
- grilled seafood misto *with lemon and olive oil* 56

DOLCI

- chocolate polenta souffle *with vanilla gelato* 18
- pistachio flan *with milk chocolate gelato* 18
- roccolo divino *with housemade jam and honeycomb* 12
- bomboloni *with pecans and grapes* 12
- vanilla panna cotta *with poached pears and pomegranate* 12
- affogato 10 corretto +5
- gelato and sorbetti 10
- selection of piccoli 15

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