

START WITH STUZZICHINI

SALUMI BOARD \$40

24 month Proscuitto di Parma & Salumi with Seasonal Accompaniments

10Z of OSCIETRA CAVIAR* \$180

Served with Potato Latkes, Sour Cream & Traditional Garnish

SEASONAL OYSTERS* \$28

Giardiniera Mignonette

FOIE GRAS PASTRAMI \$34

Oven Toasted Brioche & Mostarda

CLASSIC SIX- COURSE TASTING MENU

(\$185 per person | Wine Pairing \$95)

ONE

HAMACHI and SCALLOP CRUDO with STRAWBERRY ACQUA PAZZA and FRIED BASIL*

TWO

SWEET ONION CREPE with TRUFFLE and PARMESAN FONDUE

THREE

“The CLASSIC SPLIT”
featuring

SPINACH GNOCCHI and ALMOND TORTELLINI

FOUR

ASPARAGUS ROTOLO with TALEGGIO and EGG

FIVE

SUCKLING PIG with BRAISED CABBAGE and CANDIED MEYER LEMON

SIX

COCONUT CREAM PUFF with COCONUT DIPLOMAT and BLUEBERRY CONSERVA

ANTIPASTI

BEEF CARPACCIO with FENNEL SOFFRITO, PISTACHIO and SMOKED CREME FRAICHE* \$25

BURRATA DI PUGLIA with FAVA BEANS, WALNUTS, and PEPPER HONEY \$22

GRILLED CHORIZO STUFFED SQUID with GAETA OLIVES and CITRUS \$29

SPRING SALAD with PEA TENDRILS, ASPARAGUS, CELERY LEAF and MEYER LEMON \$22

LOMO COTTO with CORN, FORAGED MUSHROOMS and HAZELNUTS \$25

PASTA

MALFALDINE BOLOGNESE with WHIPPED BESCIAMELLA \$36

TAJARIN with CORN CREMA and BLACK TRUFFLE \$42

PEA and RICOTTA DOPPIO RAVIOLI with PRESERVED LEMON \$34

CRAB CANNELLONI with SMOKED TROUT ROE and CHIVE \$37

SPAGHETTI ALLA NERANO with SQUASH BLOSSOM and PROVOLONE VALPADANA \$33

SECONDI

LAMB CHOPS with SPRING ONIONS, SNAP PEAS and LAMBCETTA* \$55

BRAISED VEAL ROULADE with SAUTEÉD SPRING VEGETABLES \$50

GRILLED SEAFOOD MISTO with LEMON and EXTRA VIRGIN OLIVE OIL* \$95

SALT BAKED BRANZINO for TWO with ASPARAGUS and TRUFFLE BUTTER \$100

WAGYU ZABUTON with SOFT POLENTA and BROCCOLI DI CICCIO* \$62

*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May increase your risk of Food Bourne illness

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