

Vetri

C U C I N A

L A S V E G A S

THE GRAND TASTING EXPERIENCE

Five Courses - Choose three courses from Antipasti or Pasta, one Secondi, and one Dolci

(\$135 per person | Wine Pairing \$95)

Our Grand Tasting experience is designed for you to either let the chef take control of your experience by curating a tasting progression, or allow you to build a selection of courses to design a diverse experience with five selections from the menu. A beautifully tailored wine experience is available for any meal.

STUZZICHINI



HOUSE SALUMI BOARD \$40

24 month Prosciutto di Parma & Artisanal Salumi with Seasonal Accompaniments



1OZ of OSETRA CAVIAR* \$180

Served with Polenta Fritelle and House Made Lemon Whipped Ricotta



SEASONAL OYSTERS* \$28/\$50

Giardiniera Mignonette



FOIE GRAS PASTRAMI \$34

Oven Toasted Brioche & Seasonal Mostarda

ANTIPASTI

BUFALA MOZZARELLA with **SUNGOLD TOMATOES** and **COMPRESSED WATERMELON** \$24

SEAFOOD PANZANELLA SALAD with **GEM LETTUCE**, **MARINATED OLIVES**, and **TOMATO** \$28

LOMO COTTO with **CORN**, **SHISHITO PEPPER** and **HAZELNUTS** \$25

SWEET ONION CREPE with **TRUFFLE PARMESAN FONDUTA** \$20

PASTA

SPINACH GNOCCHI with **BROWN BUTTER** and **RICOTTA SALATA** \$34

ALMOND TORTELLINI with **TRUFFLE BUTTER** and **TOASTED ALMOND** \$34

EGGPLANT ROTOLO with **HEIRLOOM TOMATO** and **SABA** \$34

SAFFRON FUSILLI with **MAINE LOBSTER** and **TOMATO** \$55

MAFALDINE BOLOGNESE with **WHIPPED BESCIAMELLA** \$36

TAJARIN with **CORN CREMA** and **BLACK TRUFFLE** \$42

SECONDI



GRILLED SEAFOOD MISTO for **TWO** with **LEMON** and **EXTRA VIRGIN OLIVE OIL*** \$100



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



BERKWOOD PORK PORTERHOUSE for **TWO** with **STONEFRUIT** and **MAPLE CHILE AGRODOLCE*** \$60

ROHAN DUCK with **ROSEMARY ROASTED PLUM** and **ENDIVE*** \$54

PRIME ANGUS BAVETTE with **GRILLED ZUCCHINI** and **MAITAKE TRIFOLATE*** \$68

DOLCI

CHOCOLATE CHEESECAKE with **BOURBON CARAMEL** and **WHIPPED CREAM** \$18

MOLTEN PISTACHIO CAKE with **RASPBERRY** and **LEMON CURD GELATI** \$18

CORN PANNA COTTA with **BLACKBERRY REDUCTION** and **POLENTA TUILE** \$16

STRAWBERRY SHORTCAKE with **OLIVE OIL CAKE** and **LIMONCELLO SYRUP** \$16

GELATI or SORBETTI TRIO \$12

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



These items are not included in our tasting experience