

The background features several abstract gold-colored brushstrokes and splatters. Two prominent strokes at the top resemble the heads of forks, with multiple tines. A long, thin, sweeping stroke curves across the middle and bottom of the page. There are also several smaller, scattered dots and splatters of gold paint.

Vetri

CUCINA

LAS VEGAS

“alla fine, ho maturato la convinzione di fare questo mestiere quando mi sono accorto che il gusto, e una cosa importante, che da stare al tavolo e una cosa importante, che condividere un formaggio, o un vino, un piatto o una serata, é una cosa importante”

STUZZICHINI

FOIE GRAS PASTRAMI *with* TOASTED BRIOCHE *and* MOSTARDA \$34

DURUM FOCACCIA *with* WHIPPED RICOTTA *and* MORTADELLA \$22

24MO PROSCIUTTO DI PARMA *with* SAVORY ZEPPOLE *and* BLACK PEPPER HONEY \$24

ANTIPASTI

BLUEFIN TUNA CRUDO *with* BLOOD ORANGE VINAIGRETTE *and* WILD ARUGULA* \$26

BEAU SOLEIL OYSTERS *with* GIARDINERA MIGNONETTE* \$28

SWEET ONION CREPE *with* TRUFFLE *and* PARMESAN FONDUE \$18

SHAVED CAULIFLOWER SALAD *with* SALSA VERDE *and* RICOTTA SALATA \$17

WARM SALAD *with* PANCETTA, EGG *and* SHERRY VINAIGRETTE \$19

WINTER CITRUS CARPACCIO *with* CIPOLLINI ONIONS *and* ESPELETTE PEPPER \$17

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH
OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS





PASTA

ALMOND TORTELLINI *with* PARMESAN *and* WHITE TRUFFLE \$34

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

CASONCELLI ALLA BERGAMASCA *with* BACON *and* SAGE \$36

SAFFRON FUSILLI *with* LOBSTER *and* TOMATO \$40

TALEGGIO RAVIOLI *with* RADICCHIO, HONEY *and* WALNUT \$36

GEMELLI *with* PISTACHIO PESTO *and* ORANGE \$32

CHESTNUT FETTUCCINE *with* WILD BOAR RAGU *and* COCOA \$37

SECONDI

SMOKED CAPRETTO *with* HOUSE MILLED POLENTA \$64

GRILLED WAGYU BAVETTE *with* CRISPY POTATO *and* BAGNA CAUDA* \$49

ROASTED HEN *with* PROSCIUTTO, FOIE GRAS *and* MAITAKE MUSHROOMS \$53

HERITAGE PORK MILANESE *with* TONNATO SAUCE *and* CELERY SALAD* \$39

SWORDFISH *with* SWISS CHARD, PINE NUTS *and* CASTELVETRANO OLIVE* \$48

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

GRILLED SEAFOOD MISTO *with* LEMON *and* EXTRA VIRGIN OLIVE OIL* \$84



DOLCI

CHOCOLATE POLENTA SOUFFLE

with HONEY GELATO \$16

MOLTEN PISTACHIO CAKE *with* ORANGE CURD GELATO \$18

CREME FRAICHE PANNA COTTA *with*

ORANGE *and* FIG \$15

BANOFEE TART \$16

RUM BABA *with* APPLE CONSERVA *and* VANILLA GELATO \$16

GELATI *and* SORBETTI \$12

MISCELA D'ORO COFFEE

ESPRESSO \$5 DOUBLE \$7

CAPPUCCINO \$8

LATTE \$8

AMERICANO \$5

RISHI ORGANIC TEAS & BOTANICALS

\$6

PEPPERMINT

JASMINE

EARL GREY

CHAMOMILE MEDLEY

BLUEBERRY HIBISCUS

GRAPPA

CAPPOVILLA, AMARONE \$22

CAPPOVILLA, BAROLO \$18

CAPPOVILLA, RIBOLLA \$26

SASSACAIA, JACOPO POLI 2015 \$38

SWEET WINE

LUIGI GIUSTI, VISCOLA CHERRY \$20

PORT

RAMOS PINTO 20YR, TAWNY \$20