

# Vetri

CUCINA

LAS VEGAS

## ANTIPASTI

- TRICOLORE SALAD *with ranch-ory dressing* 16
- FISH CRUDO DEL GIORNO *mp*
- THINLY SHAVED PORCHETTA *with tuna sauce and celery* 22
- VEAL TARTARE *with crispy sweetbreads* 24
- CHICKPEA PANELLE *with smokey seafood* 22
- WILTED GREEN SALAD *with egg and pancetta* 18
- FOIE GRAS PASTRAMI *with brioche and mostarda* 28
- SWEET ONION CREPE *with white truffle fonduta* 20

## PASTA

- SWISS CHARD GNOCCHI *with brown butter and ricotta salata* 30
- ALMOND TORTELLINI *with truffle butter* 30
- CASONCELLI ALLA BERGAMASCA *with sage and pancetta* 32
- SAFFRON FUSILLI *with lobster, tomato and pernod* 34
- TONNARELLI CACIO E PEPE 26
- MAFALDINI *with wild duck ragu and olives* 34
- CHESTNUT FETTUCCINE *with wild boar ragu* 34
- FAZZOLETTI *with mushrooms* 32
- SQUASH ROTOLO *with gorgonzola fonduta and ginger* 30

## SECONDI

- MESQUITE GRILLED SEAFOOD MISTO *with lemon and olive oil* 52
- STUFFED GUINEA HEN BREAST *with mushrooms* 48
- WHOLE ROASTED SMOKED BABY GOAT *with soft polenta* 52
- SALT BAKED PACIFICO STRIPED BASS FOR 2 *with truffle butter and brussel sprouts* 110
- CARTER COUNTRY DRY AGED RIBEYE FOR 2 *with heirloom beans and radicchio* *mp*

## DOLCI

- CHOCOLATE POLENTA SOUFFLE *with vanilla gelato* 18
- SICILIAN PISTACHIO FLAN *with milk chocolate gelato* 18
- PEAR ALMOND TART *with honey gelato* 14
- BOMBOLONI "FRIED DONUTS" *with buckleberry jam* 14
- RICOTTA GELATO *with dark chocolate shell, warm orange olive oil* 14
- POLENTA BUDINO *with gianduja mousse, candied hazelnuts* 14
- GELATO AND SORBETTI 10

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