

VETRO 1925

ANTIPASTI

CALAMARI PICCANTI

Fresh rings and tentacles of baby squid, flash fried, roasted peppers, marinara, red pepper flakes
12

ANTIPASTO MEDITERRANEO

Chef's mix of imported Italian cured meats, house-made sausage, cheeses, accompaniments
16

ASSAGGIO DI RAVIOLI

House-made ravioli, diver scallops, bacon, spinach & cream sauce, fresh tomato
14

MUSSELS

PEI Mussels, house-made chorizo, caramelized fennel, cherry tomato, seafood broth
12

PIATTO DI FORMAGGI

Peppercorn pecorino, provolone piccante, manchego, truffle cheddar, imported olives, house made grissini, frico
14

INSALATE E ZUPPA

CAESAR TRADIZIONALE

Traditional Caesar salad, fried capers, shaved Grana Padano, croutons
8

BELLA ZUPPA

Seasonal soup selected with fresh local ingredients, changes with availability. Please call for today's preparation
8

INSALATA DI RUCOLA

Local hydroponic baby arugula, shaved fennel, candied walnuts, Gorgonzola, honey vinaigrette
8

INSALATA DELLA CASA

Local hydroponic greens, pickled vegetables, cannellini beans, Vetro vinaigrette, crumbled feta
8

INSALATA DI STAGIONE

House smoked bacon, organic spinach, fried green tomato, marinated cucumber, cherry tomatoes, onions, goat cheese, pesto dressing
10

FAMILY SIZE PASTAS - SERVES 4

FETTUCCINE ALFREDO CON POLLO

Classically made cream sauce, grilled chicken, parsley
45

PENNE ALLA VODKA

Penne pasta, toasted prosciutto, cherry tomato, light cream sauce
45

SPAGHETTI BOLOGNESE

Spicy tomato sauce, fresh ground Bolognese, shaved pecorino
45

GEMELLI ALLA GENOVESE

House-made semolina pasta, pesto, potato, peas, Gorgonzola, pine nuts
45

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

PRIMO

PAPPARDELLE BOLOGNESE

House-made pappardelle, fresh ground Bolognese, shaved Pecorino

19

SPAGHETTI CARBONARA

Pancetta, egg, Parmesan, parsley, black pepper, traditional Roman preparation

19

LASAGNE DI MELANZANE

Grilled eggplant, sweet peppers, mushrooms, spinach, vegan ricotta, roasted pepper tomato sauce

19

PENNE ALLA VODKA

Penne pasta, toasted prosciutto, cherry tomato, light cream sauce

19

GEMELLI ALLA GENOVESE

House-made semolina pasta, pesto, potato, peas, Gorgonzola, pine nuts

19

RISOTTO DEL GIORNO

Arborio rice, butter, Grana Padano, traditional preparation with chef's choice of ingredients. Please call for today's preparation

21

CANNELLONI

Roasted Across the Creek Farm chicken, house cured bacon, artichokes, Gorgonzola, smoked tomato cream sauce, aged balsamic

19

 SUBSTITUTE GLUTEN FREE PASTA +2.5

SECONDI

PESCE DEL GIORNO

Grilled ivory king salmon, orzo pasta, Dickey Farms peppers, Italian green beans, jalapeno-peach salsa, sorrel vinaigrette

35

MAIALE AL LATTE

Bone-in pork loin, local lion's mane mushrooms, Frangelico cream sauce, herb roasted potatoes

32

AGNELLO

Braised Colorado lamb shank, soft polenta, roasted Brussels sprouts

30

RAVIOLI DI ARAGOSTA

Lobster filled ravioli, gulf shrimp, saffron seafood cream, asparagus

32

POLLO CON FARFALLE

Grilled Across the Creek Farm chicken breast, house-made bow tie pasta, smoked bacon, sun-dried tomato, local oyster mushrooms

26

BISTECCA

Grilled Creekstone prime New York strip, local fingerling potatoes, Brussels sprouts, pancetta, horseradish aioli

38

CAPELANTE CON AGNOLOTTI

Pan-seared diver scallops, shrimp and prosciutto agnolotti, green beans, cherry tomatoes, pesto broth

34

DOLCE

TIRAMISÙ

Lady fingers, espresso, mascarpone, sweet liqueurs, prepared in the traditional manner

7

BUDINO

Bread budding with red wine poached pears, pecans, brown butter, vanilla gelato, clear caramel

7

PANNA COTTA

Traditional Piedmont style "cooked cream", saffron, local honey, creme anglaise, blueberry-lemon compote

7