

VETRO 1925

ANTIPASTI

ANTIPASTO MEDITERRANEO

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

16

ASSAGGIO DI RAVIOLI

Smoked ahi tuna, asparagus, artichoke and sun dried tomato cream

14

CALAMARI PICCANTI

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

12

MOZZARELLA

House made mozzarella, tomato concasse, heirloom tomato, grilled baguette

12

PIATTO DI FORMAGGI

Peppercorn pecorino, ricotta salata, Gorgonzola, manchego, imported olives, house made grissini, frico

14

INSALATE E ZUPPA

CAESAR TRADIZIONALE

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

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

BELLA ZUPPA

Roasted butternut squash, A&A Orchard apple cider, ricotta salata, fried sage

8

INSALATA DI STAGIONE

House smoked bacon, Foothold Farm lettuce, last of season heirloom tomato, saffron Burrata, pesto dressing

10

FAMILY SIZE PASTAS - SERVES 4-5

FETTUCCINE ALFREDO CON POLLO

Classically made cream sauce, grilled chicken, parsley

45

SPAGHETTI BOLOGNESE

Spicy tomato sauce, fresh ground Bolognese, shaved pecorino

45

PENNE ALLA VODKA

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

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

RISOTTO DEL GIORNO

Arborio rice, butter, Grana Padano, smoked chicken, cauliflower, green beans

21

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

BUCATINI BOSCAIOLA

Bucatini pasta, Fat Top Farm mushrooms, arugula, almond milk béchamel, nutmeg, fried sage

19

 SUBSTITUTE GLUTEN FREE PASTA +2.5

SECONDI

AGNOLOTTI CON CAPESANTE

Pan-seared diver scallops, shrimp and prosciutto agnolotti, long beans, plum tomatoes, pesto broth

34

RAVIOLI DI ARAGOSTA

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

32

PESCE DEL GIORNO

Sautéed Great Lakes walleye, oyster stuffing, sautéed broccoli, peppers, Tasso cream sauce

32

POLLO CON FARFALLE

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

26

MAIALE AL LATTE

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

32

AGNELLO

Braised Colorado lamb shank, rosemary soft polenta, braised greens

30

BISTECCA

Grilled prime beef tenderloin, lobster whipped potato, roasted Brussels sprouts, pancetta, veal demi glace

38

DOLCE

TIRAMISÙ

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

7

TORTA DI PERE

Extra virgin olive oil cake, red wine poached pears, currants, clear caramel, vanilla gelato

7

PANNA COTTA

Traditional Piedmont style "cooked cream", brown sugar and cinnamon custard, spiced A&A Orchard apples, pecan streusel, creme anglaise

7