

VETRO 1925

ANTIPASTI

ANTIPASTO MEDITERRANEO

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

16

ASSAGGIO DI RAVIOLI

Cold smoked arctic char, sweet peas, lemon zest, prosecco cream, roasted broccoli

14

MOZZARELLA

House made mozzarella, marinated eggplant, sweet peppers, heirloom tomato

12

PIATTO DI FORMAGGI

Tri-color pecorino, ricotta salata, Gorgonzola, manchego, imported olives, house made grissini, frico

14

CALAMARI PICCANTI

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

12

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

ZUPPA DI ARAGOSTA

Caramelized fennel, lobster stock, cream, gremolata

8

INSALATA DI STAGIONE

House smoked bacon, Foothold Farm lettuce, poached pears, spiced pecans, goat cheese, pomegranate vinaigrette

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, broccoli, prosciutto, sun-dried tomato, goat cheese

21

BUCATINI

House-made sausage, roasted peppers, bucatini pasta, roasted peppers, basil, tomato, ricotta salata

19

SUBSTITUTE GLUTEN FREE PASTA +2.5

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

ORZO

Roasted butternut squash, Brussels sprouts, heirloom peppers, Romanesco, orzo pasta, salsa verde

19

SECONDI

PESCE DEL GIORNO

Pan-seared wild striped bass, goat cheese and butternut squash agnolotti, roasted Brussels sprouts, pancetta, sage brown butter, sorrel vinaigrette

32

CERVO

Espresso crusted New Zealand venison chop, mashed sweet potatoes, sautéed green beans, roasted almonds, brandy cream sauce

38

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 and sun-dried tomato cream, local king trumpet mushrooms

26

BISTECCA

Grilled prime ribeye, smoked potato purée, grilled broccolini, veal demi glace, prosciutto-truffle butter

38

MAIALE AL LATTE

Bone-in pork loin, local mushrooms, Frangelico cream sauce, herb roasted potatoes

32

DOLCE

TIRAMISÙ

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

7

TORTA DELLA NONNA

Lemon curd, mascarpone, pine nut streusel, raspberry coulis, crème anglaise

7

TORTA ALL'OLIO

Olive oil cake, roasted plums, currants, walnuts, hazelnut gelato

7

PANNA COTTA

Traditional Piedmont style "cooked cream", mixed berries, crème anglaise

7