

VETRO 1925

FAMILY SIZE PASTAS - SERVES 4-5

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

ANTIPASTI

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

MOZZARELLA DI BUFALA

Imported buffalo mozzarella, marinated
eggplant and sweet peppers, heirloom tomato

12

ANTIPASTO MEDITERRANEO

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

16

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, Arkansas caviar, pickled green beans, goat cheese, spring mix, sherry-bacon
vinaigrette

10

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, littleneck clams, chorizo, squid ink, cherry tomatoes

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

TORTELLINI

Local mushroom and vegan ricotta tortellini, grilled leeks, cauliflower, truffle broth, vegan

Parmesan

19

 SUBSTITUTE GLUTEN FREE PASTA +2.5

SECONDI

POLLO CON FARFALLE

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

26

RAVIOLI DI ARAGOSTA

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

32

AGNOLOTTI CON CAPESANTE

Pan-seared diver scallops, roasted butternut squash agnolotti, sautéed green beans, toasted almonds, sage brown butter

34

PESCE DEL GIORNO

Blackened Great Lakes walleye, artichokes, sun-dried tomatoes, orzo pasta, horseradish aioli

30

MAIALE AL LATTE

Roasted bone-in pork tenderloin, local mushrooms, Frangelico cream sauce, herb roasted potatoes

32

BISTECCA

Grilled prime New York strip, butter potatoes, spaghetti squash, veal demi-glace, truffle butter

38

CERVO

Espresso crusted New Zealand venison chop, goat cheese potato gratin, grilled broccolini, brandy cream sauce

37

DOLCE

TIRAMISÙ

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

7

BUDINO

Apple cinnamon bread pudding, pecans, golden raisins, vanilla gelato, clear caramel

7

PANNA COTTA

Traditional Piedmont style "cooked cream", eggnog flavored custard, golden raisins, clear caramel, raspberry coulis

7