

VETRO 1925

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

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

MARE E MONTI

Lobster & king trumpet tortellini, crispy veal sweetbreads, Gorgonzola cream, aged balsamic

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 beet, goat cheese, basil, ricotta salata

8

INSALATA DI STAGIONE

House smoked bacon, baby spinach, strawberries, goat cheese, dried cranberries, pine nut brittle, balsamic-basil 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

PIADINA DI VEGETALI

Grilled flatbread, eggplant, artichokes, broccolini, roasted peppers, salsa verde, vegan Parmesan

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, Tasso, cherry tomatoes, saffron, spinach

21

 **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

PESCE DEL GIORNO

Pan-seared barramundi, roasted broccoli, bucatini pasta, house guanciale, arrabiata sauce, Pecorino Toscano

32

AGNELLO

Braised Colorado lamb shank, rosemary soft polenta, roasted Brussels sprouts

32

MAIALE AL LATTE

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

32

BISTECCA

Grilled prime Creekstone beef tenderloin, smoked potato purée, grilled broccolini, veal demi-glace, lobster butter

38

AGNOLOTTI CON CAPESANTE

Pan-seared diver scallops, shrimp and Tasso agnolotti, Ancho chili cream sauce, sautéed green beans, sweet peppers

34

DOLCE

TARTINA DI NOCE

Dark chocolate torte, pine nuts, chocolate ganache, Grand Marnier, crème anglaise

7

PANNA COTTA

Traditional Piedmont style "cooked cream", blackberries, sage, lemon zest, crème anglaise

7

TIRAMISÙ

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

7

BUDINO

White chocolate bread pudding, raspberries, walnuts, dark chocolate gelato, clear caramel

7