# VETRO 1925

## ANTIPASTI

**ANTIPASTO MEDITERRANEO 24**
chef's mix of imported italian cured meats, house-made sausage, cheeses, accompaniments

**CALAMARI PICCANTI 16**
flash fried fresh rings & tentacles of baby squid, roasted peppers, marinara, red pepper flakes

**MUSSELS 16**
pei mussels, house-made chorizo, arrabiatta sauce, saffron-lobster broth, pickled shallots, grilled focaccia

◆ **ASSAGGIO DI RAVIOLI 16**
daily preparation of house-made ravioli

**MOZZARELLA 16**
house-made mozzarella, heirloom tomato jam, eggplant caponata, market cherry tomatoes, grilled sourdough baguette

◆ **OSTRICHE* 18**
raw east coast oysters (6), pickled & spiced honeynut squash, horseradish-apple mignonette

**POLPETTINE 18**
A5 wagyu beef meatballs, polenta croutons, arrabbiata sauce, shaved ricotta salata

**FOCACCIA 7**
fresh baked focaccia bread, herb infused olive oil

## INSALATE E ZUPPA

**CAESAR TRADIZIONALE* 12**
traditional caesar salad, fried capers, grana padano, focaccia croutons

**INSALATA DI STAGIONE 14**
baby spinach, house bacon, roasted apples, candied acorn squash, herbed goat cheese, maple dijon vinaigrette

**INSALATA DI RUCOLA 12**
baby arugula, shaved fennel, candied walnuts, gorgonzola, honey vinaigrette

**INSALATA DELLA CASA 12**
ozark all seasons lettuce, pickled vegetables, gigante beans, vetro vinaigrette, crumbled feta

◆ **BELLA ZUPPA 12**
seasonally inspired house-made soup

**CHEF'S TASTING MENU AVAILABLE 5:00-7:30 TUESDAY-THURSDAY 100/140**
5-courses available with or without wine pairings
SUBJECT TO AVAILABILITY

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

# PRIMO

**PAPARDELLE ALLA BOLOGNESE 24**
house-made papardelle pasta, fresh ground bolognese, shaved grana padano

**SPAGHETTI CARBONARA* 24**
pancetta, egg, parmesan, parsley, black pepper, traditional roman preparation

**CASARECCE ALLA GENOVESE 24**
zelli casarecce pasta, pesto, potato, peas, gorgonzola, pine nuts

**PENNE ALLA VODKA 24**
penne pasta, toasted prosciutto, cherry tomato, vodka cream sauce

**BUCATINI ALL' AMATRICIANA 24**
house-cured guanciale, bucatini pasta, arrabbiata sauce, shaved pecorino

**VEGAN GNOCCHI D'ORO 24**
vegan sweet potato gnocchi, spinach, spiced cauliflower, coconut "bacon" crumbles, vegan sage brown butter, vegan parmesan

**RIGATONI D'AUTUNNO 24**
rigatoni pasta, smoked chicken, roasted butternut squash, leeks, brussels sprouts, brandy cream sauce

# SECONDI

**PESCE DEL GIORNO* MKT**
chef selected & prepared fresh, sustainable seafood

**RAVIOLI DI ARAGOSTA 40**
lobster filled ravioli, gulf shrimp, saffron seafood cream, asparagus

**BISTECCA* 60**
grilled prime ribeye, fingerling potatoes, spaghetti squash, sage demi-glace, bone marrow butter

**CARNI* MKT**
chef's daily preparation of specialty meats

**MAIALE AL LATTE 40**
roasted bone-in pork chop, local mushrooms, frangelico cream sauce, herb roasted potatoes

**POLLO CON FARFALLE 36**
across the creek farm chicken breast, house-made farfalle pasta, smoked bacon, local mushrooms, sun-dried tomato cream

**ADD TO ANY ENTRÉE OR SALAD:**
house sausage $8 - house meatballs (2) $10 - chicken or shrimp $10 - diver scallops $14

**SUBSTITUTE GLUTEN FREE PASTA $3.5**

**CHEF ALAN'S SPECIALS**

**!! 20% AUTO GRATUITY FOR PARTIES OF 5+**

**SPLIT CHARGE FOR ENTRÉES $8**