

Vetri

CUCINA

LAS VEGAS

APERITIVO HOUR

AT THE BAR

available from 5-6:30PM

SALUMI BOARD \$24

HOUSE MADE SALUMI WITH SEASONAL ACCOMPANIMENTS

PIZZETTA \$18

BLACK PEPPER, ROSEMARY, BURRATA

SEASONAL OYSTERS* 3 FOR \$12

GRILLED WITH GARLIC BUTTER & CRISPY PROSCUITTO

- OR -

CHILLED WITH GIARDINIERA MIGNONETTE

FIG CARMELLE \$15

GORGANZOLA FONDUTA & SABA

SPINACH GNOCCHI \$16

BROWN BUTTER & RICOTTA SALATA

ROASTED PUMPKIN CULURGIONES \$16

BUTTERNUT CREMA & SAGE BROWN BUTTER

WINE \$12

CHIANTI RESERVA, TORRI GUELFE

SOAVE, VILLA SAN ZENO

COCKTAILS \$12

APEROL SPRITZ

NEGRONI

OLD FASHIONED

SELECTED BEERS \$8

STELLA ARTOIS

MICHELOB ULTRA

BIG DOGS, DOG DAZE HAZY IPA

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