



vetro

TRADITION IN EVOLUTION

The tradition in evolution menu explores Italian ingredients, in a contemporary style over 5 courses.

Green pea and edamame mint soup (V)

pecorino chips

Fresh burrata (V)

asparagus, asparagus meringue, asparagus sorbet

or

Tuna tartare

tomato, coconut and burrata cream

Tomato and honey risotto (V)

dried herbs, pine nuts

Roulade of aubergine (V)

spinach, ricotta, parmesan cream

or

Black sesame crusted lamb loin 'vignarola'

green pea sauce, beans, pecorino cream

Hazelnut praline tart

cocoa nib ice-cream

(V) Vegetarian

We do not levy a service charge.

An 18% Goods and Services Tax is applicable on all prices.

Should you be allergic to gluten or any other ingredient, please bring it to the attention of the server.

GRIGLIA, grills

Scogliera alla “Sardenia”, “cliff of Sardenia”

lobster, calamari, bekti, grilled vegetables, lemon sauce

Scottish salmon

balsamic vegetables, roasted onion and tomato sauce, sour cream

Grilled chicken diavola

mesclun salad, rosemary baby potatoes, Dijon mustard sauce

Pork loin

truffle mash potatoes, gremolata, ragout of beans

Lamb alla “Scottadito”, “in the style of burnt fingers”

truffle mash potatoes, balsamic grilled zucchini

Lamb rump steak

zucchini scapese, crisp kale, rosemary jus

Lamb spare ribs

grilled asparagus, garlic jus

Lamb loin “Tagliata”

cherry tomatoes, arugula salad, balsamic reduction, Grana Padano

 Vegetarian  Signature dishes

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MERENDA E INSALATE, *small plate and salads*

Salad of garden greens (V)

burrata, asparagus, sundried tomatoes, almonds

Salad of arugula and parmesan chips (V)

honey, puffed quinoa, ginger gel

Ricotta fritters (V)

tapioca chips, spiced honey and tomato sauce

Bruschetta (V)

mushroom, artichoke, fresh tomato

Grilled lobster salad

edamame, avocado, broccoli guacamole, polenta chips

Crisp filo oysters

spinach, prosecco sorbet

Crisp fried prawns

thyme and lemon ricotta, cherry tomato confit

N'duja bruschetta

garlic cream, herb pesto

Cured meats

San Daniele ham, salami Milano, pepperoni

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ANTIPASTI, *appetiser*

Fresh burrata (V) 

asparagus, asparagus meringue, asparagus sorbet

Chilled beetroot and pumpkin ravioli (V)

yoghurt and ginger sauce, sweet pickled onion

Green asparagus canollo (V) 

carrot puree, cacio-e-pepe sauce

White onion soup (V)


saffron and parmesan ravioli

Green pea and edamame mint soup (V)

pecorino chips, edamame

Wild mushroom soup

scallops, black truffles

Panko fried egg yolk 

spring vegetables, parmesan cream, black truffle

Tuna tartare

tomato confit, coconut and burrata cream

“Frito misto”

prawns, calamari, carrot gel, garlic cream

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PRIMO, *first course*

Burrata “fazzoletti” (V) 

mushroom, asparagus, pecorino

Homemade tonarelli with broccoli (V)

sweet garlic sauce, balsamic caviar

Spaghetti alla “norma” (V)

eggplant, tomatoes, ricotta, pistachio crumble

Gnocchi with fresh tomato and burrata (V)

garlic, basil and burrata

Red wine risotto (V)

dark chocolate and burrata cream

Lobster risotto 

lobster bisque, cracked peppercorn

Prawn “tagliatelle”

fresh tomatoes, basil, prawns

Homemade garganelli pasta

squid, prawns, basil pesto, bread sauce

Catch of the day fish raviolo

garlic, tomatoes and basil, olive dust

Roman artichoke risotto

celeriac cream, crisp guanciale and pecorino

Truffle “tagliatelle” 

carbonara sauce, crispy pancetta, pepper blend

Fagotelli “vaccinara”

pulled lamb, celery, tomatoes, pecorino

Lamb “pappardelle”

Kalamata olives, parmesan


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SECONDO, *main course*

Roulade of aubergine (V) 

spinach, ricotta, parmesan cream

Soft polenta (V)

Taleggio sauce, asparagus, mushrooms

Eggplant Parmigiana (V)

tomato, basil, buffalo mozzarella

Grilled mushrooms (V) 


Portobello mushrooms, artichoke and parmesan sauce, rice crisps

Grilled lobster

celeriac puree, pumpkin

Pan seared scallops with cauliflower puree

sautéed mushrooms, black truffle

Baked Chilean sea bass 

haricot beans, Portobello mushrooms, black truffles

Slow-cooked chicken 

plum compote, cream of onions, potato chips

Braised pork belly

apple puree, pickled onions, spicy cucumber salad

Lamb tenderloin “stracetti”, “sliced lamb”

black pepper and mustard sauce, baby potatoes

Black sesame crusted lamb loin “vignarola”

green pea sauce, beans, pecorino cream

Braised lamb shank with tomatoes and celery

parmesan mashed potatoes, grilled mushrooms, pecorino chips


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FORMAGGIO, *Cheese*

Selection of Italian cheese with fruit compote and crackers 

Grana Padano

a ripened granular hard cheese, made of pure cow's milk with a harmonious, dry and intense flavour and a mild piquant finish

Pecorino Romano

a traditional Tuscan ewe's milk cheese with a hard, crumbly texture and hints of sweetness

Gorgonzola DOP

robust blue veined cheese, matured in caves and renowned for its sharp and piquant flavours with hints of sweetness adding to its complexity

Provolone

a semi-hard artisan cheese, made of pure cow's milk with mild flavours and a smooth texture

Taleggio

a cave ripened soft cows milk with a nutty aroma with hints of fruitiness

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DOLCE, *dessert*

White chocolate and sambuca foam

watermelon granita, fresh mint

Tropical fruit salad

papaya, passion fruit, raspberry, coconut meringue

“Tortino” 

white chocolate, fresh fruit

Flourless chocolate cake

crème anglais “speziata”

Tiramisu 

classical, raspberry sorbet

Tea

Oberoi special blend, English breakfast, Assam, Darjeeling

Earl grey, Green tea, Chamomile, Jasmine

Coffee

Fresh brew coffee, Espresso Macchiato

Cappuccino, Caffè latte

Caffè corretto alla

Sambuca, Amaretto

DIGESTIVO, *digestif*

Amaretto, Kahlua, Tia Maria, Benedictine, Bailey’s Irish Cream

Cointreau, Sambuca, Blue Curacao, Cinzano Bianco

Hennessy VSOP

Hennessy XO

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