

## TO BEGIN

<b>Kebab</b>	16
Chicken or Steak, cherry tomato, zucchini, squash, balsamic Glaze, Cayenne honey glaze	
<b>Fried Calamari</b>	14
zucchini, Calabrian aioli, lemon, herbs	
<b>Hummus</b>	12
Pita bread, Celery, Red Bell Pepper	
<b>Grilled Octopus</b>	18
Crispy fingerling, Braised Shallot, Shaved Radish	
<b>Lasagna</b>	16
Bolognese, pecorino	
<b>Vegetarian Lasagna</b>	14
Mixed seasonal vegetables, tomato sauce, pecorino	
<b>Charcuterie &amp; Cheese Board</b>	18
marinated olives, imported cured meats and cheeses (Serves 2)	
<b>Marinated Olives</b>	6
fennel seed, citrus, thyme	

When in Fayetteville visit our sister restaurant

VETRO 1925

**5 COURSE TASTING MENU  
WITHOUT WINE...75  
WITH WINE.....100  
SUBJECT TO AVAILABILITY**

## SALADS AND SOUP

<b>Arugula Salad</b>	6
fennel, orange oregano vinaigrette, almond dukka, Grana Padano	
<b>Caesar Tradizionale</b>	7
traditional Caesar salad, shaved Grana Padano, fried capers, croutons	
<b>Soup of the Day</b>	8
Changes Daily	

## ENTRÉE SALADS

<b>Market Salad</b>	8
House Dressing, Kale, Apple, Dukka, Ricotta Salata	
<b>Harvest Salad</b>	10
Mixed Greens, Apple Vinaigrette, Bacon, Cranberries, Pecans, Fried Shallot, Feta Cheese	
<b>Fiamma Cobb</b>	12
mixed greens, chicken, boiled egg, bacon, red bell pepper, olives, ricotta salata, house vinaigrette	

## HOUSE-MADE PASTA

<b>Gnocchi &amp; Shrimp</b>	24
Basil pesto, Cherry tomatoes, shrimp and mozzarella.	
<b>Parpadelle</b>	22
traditional Bolognese, Pecorino	
<b>Spinach Carbonara</b>	24
spinach chittara, panchetta, egg and parmesan	
<b>+Chitarra Vongole</b>	24
house made pasta, little-neck clams and white wine clam sauce.	
-add 2 scallops 16	
+gluten free penne pasta 3	

## SEAFOOD

<b>Pan Seared Scallops</b>	34
Asparagus risotto, citrus beurre blanc	
<b>Linguine Aragosta</b>	34
house-made pasta, lobster, cherry tomato, light cream	
<b>Market Catch</b>	mkt
Daily Chef's preparation	
<b>Grilled Octopus</b>	32
Crispy Fingerling, Braised Shallot, Shaved Radish, Honey Cayenne Glaze	

add to any dish - Calabrian Chili.....2

## PLATES

<b>Vegetarian or Vegan Special</b>	mkt
Let the chef create something special for you	
<b>Short Rib</b>	34
Canelini Bean Ragu, Heirloom Carrot, Red Wine Reduction	
<b>Roasted Local Chicken</b>	26
mashed red potatoes, Marsala cream sauce and mushrooms.	
<b>Smoked Duck</b>	32
3 Cheese agnolotti and house broth	
<b>8 Oz Filet</b>	34
Sautéed Brussels Sprouts, Chorizo, Gorgonzola Butter, House Jus	

## CONTORNI

<b>Crispy Potatoes</b>	6
Chili aioli and spiced potatoes	
<b>Grilled Broccolini</b>	6
chili paste, nuts and sherry vinegar	
<b>Grilled asparagus</b>	6
chili paste, nuts and sherry vinegar	
<b>Local Beets</b>	6
herb crème fraiche, crispy shallots, local honey	

## PROUDLY SERVING PRODUCTS FROM THESE FAMILY FARMS

EDGEWOOD CREAMERY- PURDY, MO  
BANSLEY BERKSHIRE RIDGE FARM-HARRISON AR  
ACROSS THE CREEK FARM-WEST FORK, AR  
BENTONVILLE FARMER'S MARKET

Gratuity of 20% will be added for parties of 6 or more