

paste

DUCK & FOIE GRAS RAVIOLI

marsala reduction

CAVATELLI

house made sausage ragout, olive, ricotta salata

AGNOLOTTI

short rib, brown butter, horseradish
& toasted breadcrumbs

GNOCCHI

porcini mushroom, preserved black truffle,
herb butter, parmigiano

SQUID INK TAGLIATELLE

lobster, spicy basil breadcrumbs

TAGLIOLINI AGLI SCAMPI (GFO)

prawns, heirloom tomatoes, capers,
lemon, garlic butter sauce

SPAGHETTI (GFO/VO)

tomato & basil

CHAMPAGNE & KING CRAB RISOTTO

carnaroli risotto, champagne, parmesan cheese,
crème fraîche, king crab

PACCHERI ALLA SCARPETTA

(for two)

paccheri pasta, sicilian cherry tomato sauce,
parmigiano, torn basil
finished tableside
served with sourdough pagnotta

pesce

BRANZINO (GFO)

rainbow chard, toasted pine nuts, sun raisins,
citrus tomato sauce, basil

DAY BOAT SCALLOPS (GFO)

butternut squash puree, green apple baby
fennel salad, sicilian blood orange gastrique,
toasted seeds

SALMON* (GFO)

8 oz seared salmon, roasted cauliflower and
king trumpet mushrooms, lemon-chive vellute

CHILEAN SEABASS "ACQUAPAZZA" (GFO)

cherry tomato, basil, fresh chili, potatoes,
fish broth

carne

ROASTED CHICKEN (GFO)

roasted root vegetables, chicken jus

COLORADO LAMB RACK*

pecorino cheese crust, crushed potatoes,
roasted bell pepper, lamb jus

BRAISED PRIME SHORT RIB (GFO)

butter poached king crab, mashed potatoes

VEAL CHOP MILANESE

arugula salad, cherry tomatoes,
parmigiano reggiano

KUROBUTA PORK CHOP (GFO)

brussels sprouts, sauce finanziaria

FILET OF BEEF* (GFO)

barolo sauce, sauteed baby spinach

verdure

ROASTED BABY CARROTS

orange glaze

GRILLED ASPARAGUS

pancetta vinaigrette

CRISPY FINGERLING POTATOES

parmigiano & herbs

SAUTEED WILD MUSHROOMS

shaved parmigiano

(GFO): this menu item may be prepared Gluten Free upon request. (VO): this menu item may be prepared Vegan upon request.

*the consumption of raw or undercooked foods such as meat, poultry, shellfish & eggs which may contain harmful bacteria, may be hazardous to your health.

scarpetta

insalata

CAPRESE (GFO)

bufala mozzarella, heirloom tomatoes,
oregano, basil oil

INSALATA MISTA (GFO/VO)

seasonal green mix, carrots, cherry tomatoes,
red wine shallot vinaigrette

BEET INSALATA (GFO/VO)

lemon greek yogurt salsa, hazelnuts, goat cheese,
mint dressing, crispy lotus root

INSALATA CESARE* (GFO)

parmesan croutons

crudo

ROYAL OSETRA CAVIAR* (GFO)

traditional condiments, semolina blini

1/2 dz. OYSTERS* (GFO)

tangerine mignonette, apples, serrano pepper

YELLOWTAIL CRUDO* (GFO)

ginger oil, pickled red onion

AHI TUNA CARPACCIO* (GFO)

lemon vinaigrette, chives, capers,
olives, micro arugula, toasted croutons

GRASS FED BEEF TARTARE* (GFO)

capers, cornichon, shallots, mustard,
cured duck egg yolk, toasted bread

antipasti

WINTER PUMPKIN SOUP

roasted pumpkin, king crab salad, crème fraîche

AUSTRALIAN SHRIMP (GFO)

seared shrimp, braised rosemary lentil,
extra virgin olive oil, micro seasonal salad

PROSCIUTTO SAN DANIELE (GFO)

20 month aged, green olive, crostini, pecorino,
house made giardiniera

CALAMARI FRITTI*

calabrian tomato sauce, crispy herbs,
lemon & basil aioli

OCTOPUS ALLA PLANCIA (GFO)

caramelized sweet onion, n'duja

POLENTA CREMOSA

truffled mushroom fricassée

RAVIOLO*

truffle, sheep's milk ricotta,
truffle butter, egg yolk

scarpetta

signature tasting menu

*per person | additional with wine pairing
we request the entire table participate*

OYSTERS*

tangerine mignonette,
apples, serrano pepper

DAY BOAT SCALLOPS

butternut squash puree, green apple,
baby fennel salad, sicilian blood orange gastrique,
toasted seeds

SPAGHETTI

tomato & basil

&

AGNOLOTTI

short rib, brown butter,
horseradish & toasted breadcrumbs

SALMON*

seared salmon, roasted cauliflower and
king trumpet mushrooms, lemon-chive vellute

BRAISED PRIME SHORT RIB

butter poached king crab, mashed potatoes

NUTELLA BOMBOLONI

nutella & pastry cream filled doughnuts,
nutella ganache, banana gelato

Tasting Menu Only Available Until 8:00 Pm

DAVID FRICAUD chef de cuisine