

## restaurant week

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### primi

{choose one}

#### CAULIFLOWER ROMANESCO

salmoriglio, herb bread crumbs

#### CREAMY POLENTA

fricassée of truffled mushroom

#### RAW YELLOWTAIL

olio di zenzero, pickled red onion

### secondi

{choose one}

#### SPAGHETTI

tomato, basil

#### BRANZINO

lemon, dill, capers, chili oil

#### ROASTED CHICKEN

pattypan squash, swiss chard, herbed spätzle

### dolci

{choose one}

#### OLIVE OIL CAKE

citrus, mascarpone mousse

#### COCONUT PANNA COTTA

caramelized pineapple, guava 'soup'

#### VALRHONA CHOCOLATE CAKE

chocolate, banana toffee sauce, caramel gelato

\$60 per person  
plus tax & gratuity

scarpetta



scarpetta

**restaurant week 45**

*primi piatti, choose one*

**YELLOWTAIL**

olio di zenzero & pickled red onion

**BEET SALAD**

castelrosso, pistachio, beet vinaigrette

**ROASTED CARROTS**

sicilian spices, yogurt

*secondi, choose one*

**TAGLIATELLE**

spring vegetables, herbs, coppa, pecorino romano

**BRANZINO**

lemon, dill, capers, chili oil

**ROASTED CHICKEN**

fava, zucchini, swiss chard, herbed spätzle

*dolci*

**OLIVE OIL CAKE**

citrus, mascarpone mousse

**primi piatti**

**YELLOWTAIL**

olio di zenzero, pickled red onion

24

**TUNA 'SUSCI'**

carrot, chive, preserved truffle

23

**BLACK BASS**

pink peppercorn, lemon confit, dill

20

**ROASTED BEET SALAD**

castelrosso, pistachio, beet vinaigrette

16

**ASPARAGUS**

bottaraga, basil oil, asparagus pureé

17

**CAULIFLOWER ROMANESCO**

salmoriglio, herbed bread crumb

16

**BURRATA**

pickled eggplant, tomato confit, basil, balsamic

21

**CHARRED BROCCOLINI**

toasted almond, lemon, garlic chip, broccoli pureé

16

**insalate**

**FARMER'S MARKET SALAD**

spring vegetables, parmigiano crisp, sherry vinaigrette

17

*add: chicken 8 / shrimp 12 / hanger steak 14*

**paste**

*all pastas are handmade in house  
gluten-free pasta available upon request*

**SPAGHETTI\***

tomato, basil

29

**TAGLIATELLE**

herbs, spring vegetables, coppa, pecorino romano

31

**SHORT RIB & BONE MARROW AGNOLOTTI**

garlic chip, horseradish

33

**piatti**

**SEARED TUNA**

patty pan squash, tonnato, chili oil

35

**BRANZINO**

lemon, dill, capers, chili oil

36

**ROASTED CHICKEN**

fava, zucchini, swiss chard, herbed spätzle

34

**HANGER STEAK**

herbs, braised leeks, salsa verde

35

**dolci**

**RICOTTA CHEESECAKE**

apricot compote, black mission figs, blood orange sorbet

16

**ESPRESSO BUDINO**

salted caramel, hazelnut gelato, chocolate biscotti

16

**MASCARPONE PANNA COTTA**

macerated cherries, crispy milk, yogurt sorbet rose geleé

16



*\*Spaghetti For Social Good*

*For every spaghetti sold, Scarpetta will donate \$1 to the Food Education Fund. Visit @scarpettarestaurants for more information.*

**primi**

{choose one}

**RAW YELLOWTAIL**

olio di zenzero, pickled red onion

**AVOCADO TOAST**

meyer lemon, pickled red onion, aleppo pepper  
*add eggs, any style \$5*

**ROASTED BEET SALAD**

castelrosso, pistachio, beet vinaigrette

**secondi**

{choose one}

**GARDEN FRITTATA**

zucchini, asparagus, spinach, herbs, served  
with roasted potatoes

**ALMOND FRENCH TOAST**

mascarpone, orange preserve

**SPAGHETTI**

tomato, basil

**dolci**

**OLIVE OIL CAKE**

citrus, mascarpone mousse

\$45 per person  
plus tax & gratuity