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

GLUTEN FREE

PRIMI PIATTI

BEEF CARPACCIO*  23
limoncello, celery and arugula salad, crispy capers, parmigiana

YELLOWTAIL CRUDO*  18
olio di zenzero & pickled red onion

OCTOPUS GRIGLIATA  21
cannellini, nduja, romesco, sofrito

BURRATA & TOMATOES  18
heirloom tomatoes, roasted peppers, pesto

INSALATA MISTA  16
radicchio castelfranco, candied walnuts, pear, gorgonzola fiori d’ arancio, champagne vinaigrette

BEET INSALATA  18
heirloom beets, mint salsa, hazelnut, goat cheese, herb & citrus creme fraiche, crispy lotus root

PASTE

all pastas are made fresh at scarpetta

TAGLIATELLE  30
lamb bolognese & truffle burrata

SPAGHETTI  24
tomato & basil

TAGLIOLINI AGLI SCAMPI  44
prawns, roasted garlic, heirloom tomatoes, capers, basil, lemon white wine butter sauce

PIATTI

SHORT RIB BRASATO  45
braised short rib, truffle pumpkin purée, broccolini, port reduction

RIB-EYE*  68
16 oz bone-in rib-eye steak, honey glazed baby heirloom carrots, salsa verde, red wine reduction

FILET OF BEEF*  48
grilled beef tenderloin, swiss chard, barolo

CHICKEN MARSALA  36
spaghetti squash “aglio olio”, seasonal mushrooms, truffle marsala

CONTORINI

MUSHROOMS  11
parmigiano & turcloleto vinegar

GRILLED ASPARAGUS*  11
egg, crispy pancetta & pistachio vinaigrette

CRISPY FINGERLING POTATOES  11
parmigiano & herbs

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VEGETARIANO

scarpetta is proud to source & showcase specialty farmers & purveyors through dishes that best represent the product

BURRATA & TOMATOES 18
heirloom tomatoes, roasted peppers, pesto, grilled filone

RED QUINOA & ROASTED VEGETABLES 17
seasonal vegetables

INSALATA MISTA 16
radicchio castelfranco, candied walnuts, pear, gorgonzola fiori d’arancio, champagne vinaigrette

SPAGHETTI 24
tomato & basil

BEET INSALATA 18
heirloom beets, mint salsa, hazelnut, goat cheese, herb & citrus crème fraîche, crispy lotus root

TORTELLINI 30
spinach, sheep’s milk ricotta, butter sage sauce, parmigiano

please let your server know of any other dietary restrictions that you may have

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