

scarpetta

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, soffrito

BURRATA & TOMATOES 18

heirloom tomatoes, roasted peppers, pesto, grilled filone

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

NY STEAK PIZZAIOLO* 55

grilled NY steak, pomodoro, burrata, red wine

FILET OF BEEF* 48

grilled 8 oz 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

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

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

**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
SIGNATURE
TASTING MENU

125 per person | 65 additional with wine pairing
• *we request the entire table participate* •

OYSTERS*

tangerine mignonette,
granny smith apples, serrano pepper

OCTOPUS GRIGLIATA

yuzu, warm potatoes, olive, concentrated tomato,
salsa verde, agromato

SPAGHETTI

tomato & basil

&

AGNOLOTTI

short rib, brown butter, horseradish & toasted breadcrumbs

BRANZINO

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

FILET OF BEEF*

grilled 8 oz beef tenderloin, swiss chard, barolo

NUTELLA BOMBOLONI

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

• TASTING MENU ONLY AVAILABLE UNTIL 9:00 PM •

**the consumption of raw or undercooked foods such as meat, poultry, shellfish & eggs*

