

scarpetta

GLUTEN FREE

primi

CARPACCIO DI MANZO*	25
wild mushrooms “sott’ olio”, capers, arugula, olive, mustard aioli, ricotta salata, potato gaufrettes	
SPICED PORK BELLY	25
creamy polenta, qince mostarda, grappa raisins, endive salad, tomato gastrique	
YELLOWTAIL CRUDO*	22
olio di zenzero & pickled red onion	
OCTOPUS	25
n’duja onions, jalapeño soffrito, yuzu aioli, warm potato, olive relish, concentrated tomato, bright salsa verde, peperoncino oil	
PANCETTA WRAPPED MAIN DIVER SCALLOPS	29
roasted tomato salad, tarragon oyster mushrooms, Hazelnut, herb emulsion, calabrian salmoriglio	
BURRATA	27
campari tomatoes, arugula, roasted peppers, basil, balsamic	
INSALATA MISTA	19
radicchio castelfranco, candied walnuts, pear, gorgonzola fior d’ arancio, champagne vinaigrette	
INSALATA CESARE*	20
marinated white anchovies, parmesan croutons	
BEET INSALATA	19
heirloom beets, blackberry mint salsa, hazelnut, goat cheese, herb & citrus crème fraîche, crispy lotus root	

paste

TAGLIATELLE	31
lamb bolognese & truffle burrata	
TAGLIOLINI AGLI SCAMPI	45
prawns, roasted garlic, heirloom tomatoes, capers, basil, lemon white wine butter sauce	
SPAGHETTI	25
tomato & basil	

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pesce

BRANZINO rainbow chard, toasted pine nuts, sun raisins, citrus tomato sauce, basil	48
SALMON* leeks, seasonal vegetables, truffle sauce	47
BLACK COD olive dust, baby fennel, crushed potatoes, lemon velutatta	45

carne

CHICKEN PICCATA fingerling potato, asparagus, tomato, capers, fines herbs, white wine lemon butter	36
SMOKED DUCK BREAST* celery root puree, cippolini, pear farroto, huckleberry duck jus	46
PORK CHOP cherry peppers “agro dolce”, crispy parmesan fingerling potatoes, toasted fennel pork jus	46
FILET OF BEEF* grilled beef tenderloin, swiss chard, barolo	57
GRILLED 16 OZ. BONE-IN RIB EYE* prosciutto wrapped asparagus, herb garlic mashed potato, romesco	97

contorni 11 each

MUSHROOMS
parmigiano & trucloleto vinegar

GRILLED ASPARAGUS*
pancetta vinaigrette

CRISPY FINGERLING POTATOES
parmigiano & herbs

SAUTEED BROCCOLINI
crispy garlic

scarpetta

VEGETARIANO

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

insalata

BURRATA 26

campari tomatoes, arugula, grilled filone, roasted peppers, basil, balsamic

INSALATA MISTA 18

radicchio castelfranco, candied walnuts, pear, gorgonzola fiori d' arancio, champagne vinaigrette

BEEF INSALATA 18

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

primi

POLENTA 18

truffled mushroom farfalle

RAVIOLO 15

truffle, sheep's milk ricotta, truffle butter sage

RED QUINOA & ROASTED VEGETABLES 17

seasonal vegetables

paste

SPAGHETTI 24

tomato & basil

contorni

MUSHROOMS 11

parmigiano & truffle vinegar

CRISPY FINGERLING POTATOES 11

parmigiano & herbs

SAUTEED BROCCOLINI 11

crispy garlic

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