

scarpetta

GLUTEN FREE

primi

CARPACCIO* piedmontese beef, wild mushrooms “soto olio”, capers, arugula	24
SPICED PORK BELLY creamy polenta, apricot mostarda, grappa raisins, endive salad, tomato gastrique	24
YELLOWTAIL CRUDO* olio di zenzero & pickled red onion	21
OCTOPUS GRIGLIATA yuzu, warm potatoes, olive, concentrated tomato, onion andouille jam, salsa verde, agromato	22
SCALLOPS carrot puree, english peas, seasonal mushrooms, scallop jus	25
SMOKED BURRATA arugula & pistachio pesto, port wine, extra virgin olive oil	26
INSALATA MISTA radicchio castelfranco, candied walnuts, pear, gorgonzola fior d’ arancio, champagne vinaigrette	18
INSALATA CESARE* marinated white anchovies, parmesan croutons	19
BEET INSALATA heirloom beets, mint salsa, hazelnut, goat cheese, herb & citrus crème fraîche, crispy lotus root	18

paste

TAGLIATELLE lamb bolognese & truffle burrata	30
TAGLIOLINI AGLI SCAMPI prawns, roasted garlic, heirloom tomatoes, capers, basil, lemon white wine butter sauce	44
SPAGHETTI tomato & basil	24

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pesce

BRANZINO rainbow chard, toasted pine nuts, sun raisins, citrus tomato sauce, basil	42
SALMON smoked potato purée, braised leeks, salmoriglio balsamic	42
ROASTED SWORDFISH royal trumpet mushrooms, evaporated carrot jus, pomegranate reduction, yuzu	45

carne

CHICKEN MARSALA spaghetti squash “aglio olio”, seasonal mushrooms, truffle marsala	36
SHORT RIB BRASATO braised beef short rib, truffle canellini bean purée, spring onion, port “agro dolce”	45
PORK CHOP cherry peppers “agrodolce”, parmesan fingerling potatoes, toasted fennel pork jus	46
FILET OF BEEF* grilled beef tenderloin, swiss chard, barolo	48
RIB-EYE* 16 oz bone-in rib-eye steak, honey glazed baby heirloom carrots, salsa verde, red wine reduction	68
KOBE RIB CAP roasted tomatoes, black garlic & jalapeno aioli, charred bell pepper coulis, crispy polenta chips	89

contorni 11 each

MUSHROOMS parmigiano & trucloleto vinegar	
BRUSSELS SPROUTS in local honey	
GRILLED ASPARAGUS* pancetta vinaigrette	
CRISPY FINGERLING POTATOES parmigiano & herbs	
SAUTEED BROCCOLINI crispy garlic	

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

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VEGETARIANO

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

insalata

SMOKED BURRATA 26

arugula & pistachio pesto, port wine, extra virgin olive oil

INSALATA MISTA 18

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

BEET 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

BRUSSELS SPROUTS 11

in local honey

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