

## INSALATA

### BURRATA & TOMATOES 18

heirloom tomatoes, roasted peppers, pesto,  
grilled filone

### INSALATA MISTA 16

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

### INSALATA CESARE\* 18

marinated white anchovies, parmesan croutons

### BEET INSALATA 18

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

### SEAFOOD PANZANELLA\* 21

shrimp, bay scallop & calamari, arugula, cucumber,  
red onion, tomato, pomegranate vinaigrette

## PRIMI

### YELLOWTAIL CRUDO\* 18

olio di zenzero & pickled red onion

### ANTIPASTI 26

prosciutto, sopressata picante, cured duck,  
marinated vegetables, poppy grissini, artisan cheeses

### BEEF CARPACCIO\* 23

limoncello, celery & arugula salad,  
crispy capers, parmigiano

### CALAMARI FRITTI 23

calabrian tomato sauce, lemon & basil aioli, crispy herbs

### LANGOUSTINE SCAMPI 33

white wine, garlic, capers, tomato, caviar, chili oil

### OCTOPUS GRIGLIATA 21

cannellini, nduja, romesco, soffrito

### POLENTA 18

truffled mushroom fricassee

### FOIE GRAS TERRINA\* 24

chilled foie gras terrine, brioche, squash agro dolce,  
almond, blood orange emulsion

Mario Disi  
general manager

Michael Vitangeli  
chef de cuisine

## PASTE

all pastas are made fresh at scarpetta | gluten free available on request

DUCK & FOIE GRAS RAVIOLI 28  
marsala reduction

AGNOLOTTI 26  
short rib, brown butter, horseradish & toasted  
breadcrumbs

TAGLIATELLE 30  
lamb bolognese & truffle burrata

SPAGHETTI 24  
tomato & basil

CAVATELLI 28  
housemade sausage, rapini pesto, smoked ricotta salata

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

LOBSTER FRA DIAVOLA 50  
maine lobster, roasted garlic, pomodoro, brandy

## PESCE

BRANZINO 42  
rainbow chard, toasted pine nuts, sun raisins, citrus tomato sauce, basil

SEAFOOD OREGENATA 39  
black bass, scallops, prawns, tarragon, chili bread crumbs, pernod butter

SAN PIETRO 40  
spinach, saffron potato "aqua pazza"

## CARNE

RACK OF LAMB\* 65  
balsamic radicchio, peewee potatoes, red wine

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

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

DUCK BREAST\* 47  
roasted fresh porcini, duck sausage, tete de moine,  
huckleberry jus

VEAL GRIGLIATA\* 65  
grilled 12 oz veal chop, carrot tarragon puree,  
wild mushroom, prosciutto, sage

VEAL CHOP "PARMIGIANO"\* 65  
tomato, burrata, basil

FILET OF BEEF\* 48  
grilled 8 oz beef tenderloin, swiss chard, barolo

NY STEAK PIZZAIOLO\* 55  
grilled 12 oz NY steak, pomodoro, burrata, red wine

## CONTORNI

11 each

MUSHROOMS  
parmigiano & truccioleto vinegar

RAPINI  
garlic & chili oil

GRILLED ASPARAGUS\*  
egg, crispy pancetta & pistachio vinaigrette

CRISPY FINGERLING POTATOES  
parmigiano & herbs

BRUSSELS SPROUTS  
almond & balsamic

PEPERONATA

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



## SIGNATURE TASTING MENU

125 per person  
65 additional with wine pairing

• we request the entire table participate •

### OYSTERS\*

mignonette crema, caviar

### OCTOPUS GRIGLIATA

cannellini, nduju, romesco, sofrito

### SPAGHETTI

tomato & basil

&

### AGNOLOTTI

short rib, brown butter, horseradish &  
toasted breadcrumbs

### SAN PIETRO

spinach, saffron potato, "aqua pazza"

### DUCK BREAST\*

fresh porcini, duck sausage, tete de moine,  
huckleberry jus

### AMEDEI CHOCOLATE CAKE

toasted almond gelato

or

### PANNA COTTA

seasonal fruits

• TASTING MENU ONLY AVAILABLE UNTIL 9:00 PM •

