

## INSALATA

### BURRATA & TOMATOES 20

heirloom tomatoes, roasted peppers, pesto, grilled filone

### INSALATA MISTA 18

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

### INSALATA CESARE\* 19

marinated white anchovies, parmesan croutons

### BEET INSALATA 18

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

## PRIMI

### OYSTERS\* 24

tangerine mignonette, granny smith apples, serrano pepper

### YELLOWTAIL CRUDO\* 21

olio di zenzero & pickled red onion

### ANTIPASTI 29

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

### POLENTA 19

truffled mushroom fricassee

### CARPACCIO\* 24

piedmontese beef, wild mushrooms "soto olio", capers, arugula, taggiasca olives, mustard aioli, ricotta salata, potato crisp

### SCALLOPS 25

maine diver scallops, baby fennel confit, grilled seasonal fruit, thyme

### CALAMARI FRITTI 23

calabrian tomato sauce, lemon & basil aioli, crispy herbs

### OCTOPUS GRIGLIATA 22

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

### RAVIOLO 15

truffle, sheep's milk ricotta, truffle butter sage

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

### TAGLIATELLE 30

lamb bolognese & truffle burrata

### AGNOLOTTI 26

short rib, brown butter, horseradish & toasted breadcrumbs

### PICCI PASTA 48

lobster, tarragon, almond & chili pesto

### TAGLIOLINI AGLI SCAMPI 44

prawns, roasted garlic, heirloom tomatoes, capers, basil, lemon white wine butter sauce

### SPAGHETTI 24

tomato & basil

## PESCE

### BRANZINO 42

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

### SALMON 42

stewed cherry tomato sauce, candied fennel, salsa salmoriglio, basil

## CARNE

### CHICKEN MARSALA 36

spaghetti squash "aglio olio", seasonal mushrooms, truffle marsala

### SHORT RIB BRASATO 45

braised beef short rib, truffle pumpkin purée, broccolini, port reduction

### PORK CHOP 46

cherry peppers "argo dolce", parmesan fingerling potatoes, toasted fennel pork jus

### VEAL CHOP "PARMIGIANA"\* 65

tomato, burrata, basil

### FILET OF BEEF\* 56

grilled beef tenderloin, swiss chard, barolo

### RIB-EYE\* 68

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

## CONTORNI

12 each

### PEPERONATA

#### MUSHROOMS

parmigiano & trufloleto vinegar

#### BRUSSELS SPROUTS

toasted almond & balsamic

#### GRILLED ASPARAGUS\*

egg, crispy pancetta & pistachio vinaigrette

#### CRISPY FINGERLING POTATOES

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.



## 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 beef tenderloin, swiss chard, barolo

### NUTELLA BOMBOLONI

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

• TASTING MENU ONLY AVAILABLE UNTIL 9:00 PM •

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