

## 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 crème fraîche, crispy lotus root

## PRIMI

### OYSTERS\* 24

tangerine mignonette, granny smith apples, serrano pepper

### YELLOWTAIL CRUDO\* 18

olio di zenzero & pickled red onion

### ANTIPASTI 26

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

### POLENTA 18

truffled mushroom fricassee

### CARPACCIO\* 23

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

### SCALLOPS 24

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

### CALAMARI FRITTI 23

calabrian tomato sauce, lemon & basil aioli, crispy herbs

### OCTOPUS GRIGLIATA 21

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

CPICCI 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\* 48  
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

11 each

PEPERONATA

MUSHROOMS  
parmigiano & trufloleto vinegar

BRUSSELS SPROUTS  
toasted almond & balsamic

GRILLED ASPARAGUS\*  
egg, crispy pancetta & pistachio vinaigrette

CRISPY FINGERLING POTATOES  
parmigiano & herbs



In celebration of The Cosmopolitan's 10th Anniversary, \$1 of every dish sold will be donated to the Las Vegas Rescue Mission to provide food, shelter and essentials to those in need.

\*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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