

scarpetta

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

BEEF CARPACCIO* 23

limoncello, celery & arugula salad, crispy capers, parmigiano

CALAMARI FRITTI 23

calabrian tomato sauce, lemon & basil aioli, crispy herbs

OCTOPUS GRIGLIATA 21

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

CONTORNI

11 each

MUSHROOMS

parmigiano & trucoletto vinegar

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.

P A S T E

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

PICCI PASTA 48

lobster, tarragon, almond & chili pesto

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

TORTELLI 30

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

TAGLIOLINI AGLI SCAMPI 44

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

P E S C E

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

C A R N E

CHICKEN MARSALA 36

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

SHORT RIB BRASATO 45

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

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



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.



scarpetta
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 •

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

