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

**PASTE**

- 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

- ARCTIC CHAR 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, broccoli, port reduction

- PORK CHOP 46
  - cherry peppers “argol 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

- MUSHROOMS
  - parmigiano & trucloleto 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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