

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 & trucoleto 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.

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

TORTELLI 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

CARNE

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 8 oz beef tenderloin, swiss chard, barolo

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

*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 8 oz 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.

