

paste

DUCK & FOIE GRAS RAVIOLI marsala reduction	28	PICI lobster, tarragon, chili pesto	49
TAGLIATELLE lamb bolognese & truffle ricotta cheese	31	TAGLIOLINI AGLI SCAMPI prawns, heirloom tomatoes, capers, lemon, garlic butter sauce	45
AGNOLOTTI short rib, brown butter, horseradish & toasted breadcrumbs	27	SPAGHETTI tomato & basil	25
GNOCCHI wild boar sausage, seasonal mushrooms, tomato confit, fines herbs, butter & parmigiano	36	RISOTTO DEL GIORNO chef's selection	MP

pesce

BRANZINO rainbow chard, toasted pine nuts, sun raisins, citrus tomato sauce, basil	48	BLACK COD olive dust, baby fennel, crushed potatoes, lemon velutatta	45
SALMON* leeks, seasonal vegetables, truffle sauce	47	CIOPPINO prawns, branzino, calamari, scallop, salmon, clams, mussels, capers, roasted garlic, pomodori, fettunta	61

carne

CHICKEN PARMIGIANA "INFANZIA" pomodoro, burrata cheese, parmigiano reggiano, herbed mashed potatoes	45	PORK CHOP cherry peppers "agro dolce", crispy parmesan fingerling potatoes, toasted fennel pork jus	46
CHICKEN PICCATA fingerling potato, asparagus, tomato, capers, fines herbs, white wine lemon butter	36	FILET OF BEEF* grilled beef tenderloin, swiss chard, barolo	57
SMOKED DUCK BREAST* celery root puree, cippolini, pear farroto, huckleberry duck jus	46	GRILLED 16 OZ. BONE-IN RIB EYE* prosciutto wrapped asparagus, herb garlic mashed potato, romesco	97
VEAL CHOP MILANESE arugula salad, cherry tomatoes, red onion, parmigiano reggiano, lemon	74	8 oz. KOBE RIB CAP* parsnip, shallot "agro dolce", pomegranate beef jus	112

GRILLED 44 OZ. PRIME PORTERHOUSE FOR TWO* 197
dry aged, blistered tomatoes, salsa salmoriglio

contorni 11 each

SAUTEED BROCCOLINI lemon, crispy garlic	ROASTED GLAZED ROOT VEGETABLES local honey	CRISPY FINGERLING POTATOES parmigiano & herbs
GRILLED ASPARAGUS pancetta vinaigrette	SAUTEED MIXED STRING BEANS garlic butter, peperoncino	SAUTEED WILD MUSHROOMS parmigiano, trucioleto vinegar

*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

insalata

BURRATA 27

campari tomatoes, arugula, grilled filone,
roasted peppers, basil, balsamic

INSALATA MISTA 19

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

BEET INSALATA 19

heirloom beets, blackberry, mint salsa, hazelnut,
goat cheese, herb & citrus crema, crispy lotus root

INSALATA CESARE* 20

marinated white anchovies, parmesan croutons

primi

ROYAL OSETRA CAVIAR* MP

traditional condiments, semolina blini

1/2 dz. OYSTERS* 24

tangerine mignonette, apples, serrano pepper

ANTIPASTO 33

chef's selection of artisanal cheeses & meats

YELLOWTAIL CRUDO* 22

olio di zenzero, pickled red onion

CARPACCIO DI MANZO* 25

wild mushrooms "sott' olio", capers, arugula, olive,
mustard aioli, ricotta salata, potato gaufrettes

SPICED PORK BELLY 25

creamy polenta, quince mostarda, grappa raisins,
endive salad, tomato gastrique

CALAMARI FRITTI* 24

calabrian tomato sauce, crispy herbs,
lemon & basil aioli

OCTOPUS* 25

n'duja onions, jalapeño sofrito, yuzu aioli,
warm potato, olive relish, concentrated tomato,
bright salsa verde, peperoncino oil

POLENTA CREMOSA 19

truffled mushroom fricassée

PANCETTA WRAPPED MAINE DIVER SCALLOPS 29

roasted tomato salad, tarragon oyster mushrooms,
hazelnut, herb emulsion,
calabrian salmoriglio

TUNA TARTARE* 29

avocado, capers, shallots,
chives, pear, agromato, saffron crema,
basil & chili oil, sesame lavash

RAVIOLO 15

truffle, sheep's milk ricotta, truffle butter sage

scarpetta

signature tasting menu

*150 per person | 75 additional with wine pairing
we request the entire table participate*

OYSTERS*

tangerine mignonette,
citrus ginger oil

PANCETTA WRAPPED MAINE DIVER SCALLOPS

roasted tomato salad, tarragon oyster mushrooms,
hazelnut, herb emulsion,
calabrian salmoriglio

SPAGHETTI

tomato & basil

&

AGNOLOTTI

short rib, brown butter,
horseradish & toasted breadcrumbs

SALMON*

leeks, seasonal vegetables, truffle velutatta

KOBE RIB CAP*

parsnip, shallot “agro dolce”, pomegranate beef jus

NUTELLA BOMBOLONI

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

Tasting Menu Only Available Until 9:00 Pm

MARIO DISI general manager
MICHAEL VITANGELI chef de cuisine