

paste

DUCK & FOIE GRAS RAVIOLI marsala reduction	28	PICI PASTA lobster, tarragon, almond & chili pesto	48
TAGLIATELLE lamb bolognese & truffle burrata	30	TAGLIOLINI AGLI SCAMPI prawns, roasted garlic, heirloom tomatoes, capers, basil, lemon white wine butter sauce	44
AGNOLOTTI short rib, brown butter, horseradish & toasted breadcrumbs	26	SPAGHETTI tomato & basil	24
GNOCCHI fines herbs, wild boar sausage, asparagus, seasonal wild mushrooms, cherry tomato confit, butter & parmigiano	35	RISOTTO DEL GIORNO chef's selection of the day	MP

pesce

BRANZINO rainbow chard, toasted pine nuts, sun raisins, citrus tomato sauce, basil	42	ROASTED SWORDFISH royal trumpet mushrooms, evaporated carrot jus, pomegranate reduction, yuzu	45
SALMON smoked potato purée, braised leeks, salmoriglio, balsamic	42		

carne

CHICKEN MARSALA spaghetti squash "aglio olio", seasonal mushrooms, truffle marsala	36	FILET OF BEEF* grilled beef tenderloin, swiss chard, barolo	48
SHORT RIB BRASATO braised beef short rib, truffle canellini bean purée, spring onions	45	RIB-EYE* 16 oz bone-in rib-eye steak, honey glazed baby heirloom carrots, salsa verde, red wine reduction	68
PORK CHOP cherry peppers "agro dolce", parmesan fingerling potatoes, toasted fennel pork jus	46	KOBE RIB CAP roasted tomatoes, black garlic & jalapeno aioli, charred bell pepper coulis, crispy polenta chips	89
VEAL CHOP "PARMIGIANA"* tomato, burrata, basil	65		

contorni 11 each

MUSHROOMS
parmigiano & trucioleto vinegar

BRUSSELS SPROUTS
in local honey

GRILLED ASPARAGUS*
pancetta vinaigrette

CRISPY FINGERLING POTATOES
parmigiano & herbs

SAUTEED BROCCOLINI
crispy garlic

*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

SMOKED BURRATA 26

arugula & pistachio pesto, crispy prosciutto, port wine, extra virgin olive oil

INSALATA MISTA 18

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

INSALATA CESARE* 19

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* 21

olio di zenzero & pickled red onion

ANTIPASTI 29

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

POLENTA 19

truffled mushroom fricassée

CARPACCIO* 24

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

SCALLOPS 25

carrot puree, english peas, seasonal mushrooms, scallop jus

CALAMARI FRITTI 23

calabrian tomato sauce, lemon & basil aioli, crispy herbs

OCTOPUS GRIGLIATA 22

yuzu, warm potatoes, olive, concentrated tomato, n'duja onion jam, salsa verde, agromato

SPICED PORK BELLY 24

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

FOIE GRAS DUO 32

seared foie gras, foie gras panna cotta, white chocolate brioche, strawberry sauce, vanilla streusel, toasted almond

RAVIOLO 15

truffle, sheep's milk ricotta, egg yolk

scarpetta

signature tasting menu

*150 per person | 65 additional with wine pairing
we request the entire table participate*

BEAU SOLEIL OYSTERS*

tangerine mignonette,
granny smith apples, serrano peppers

FOIE GRAS DUO

seared foie gras, foie gras panna cotta,
white chocolate brioche, strawberry
sauce, vanilla streusel, toasted almond

SPAGHETTI

tomato & basil

&

TRUFFLE RAVIOLO

truffle ricotta cheese, egg yolk

BRANZINO

rainbow chard, toasted pine nuts, sun raisins, citrus
tomato sauce, basil

KOBE RIB CAP

roasted tomatoes, black garlic & jalapeno aioli, charred
bell pepper coulis, crispy polenta chips

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